

# Breakfast

## Andalusia Fruit Plate \$19

served with a cinnamon streusel muffin

## NEW Breakfast Sandwich \$17

egg and cheese with choice of sausage or bacon, served with French fries

## Fresh Crepes \$16

choice of raspberry and creme, strawberry cottage cheese, or banana Nutella—served with whipped cream

## Sugar Pearl Belgian Waffle \$15

maple syrup, fresh berries, whipped cream

## Oatmeal \$11 GF

raisins, dates, walnuts, brown sugar

## Avocado Toast \$16

whole wheat toast, fresh avocado, heirloom tomatoes, balsamic glaze, micro greens (add poached egg \$4)

## Buttermilk Pancakes (short) \$12 (tall) \$13

fruit compote whipped butter, maple syrup, add blueberries or chocolate chips

## NEW Overnight Oats \$14

oatmeal, granola, green apple, almonds, cranberry, honey, oat milk, chia seed, yogurt

# BREAKFAST

# Tapas

# Specialties & Omelets

*served with O'Brien potatoes or hash browns, fruit (add \$3), corned beef hash (add \$4)  
Mexican beans (add \$4), cottage cheese (add \$5)*

## Build Your Own Omelet \$18 GF

ham, bacon, smoked salmon, tomatoes, peppers, jalapenos, onions, mushrooms, spinach, cheddar, Swiss, goat cheese

## Lox and Bagel Plate \$21

toasted bagel, cream cheese, smoked salmon, red onion, capers, heirloom tomato, cucumber, arugula

## Two Eggs Any Style \$16

your choice of bacon, sausage, or ham and toast

## Croissant Sandwich \$17

scrambled eggs, applewood smoked bacon or Black Forest ham, cheddar, arugula on a buttery croissant

## Breakfast Burrito \$16

ham, bacon or sausage, cheddar cheese, hash browns, and pico de gallo with french fries

## Eggs Benedict \$21

poached eggs, English muffin, Canadian bacon or smoked salmon, heirloom tomato, hollandaise

## Huevos Rancheros \$17

classic huevos rancheros with our house made ranchero sauce, 2 eggs, beans, cheese, corn tortillas, avocado, Spanish rice

## Chicken Fried Steak \$19

house made sausage gravy, chives, 2 eggs any style