

# Breakfast

## Andalusia Fruit Plate \$19

served with a cinnamon streusel muffin

## NEW Monte Cristo Sandwich \$17

Swiss cheese, ham, turkey, berry compote, powdered sugar

## NEW Fresh Crepes \$16

choice of fruit compote, 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 Chia Pudding \$14

organic chia with almond and coconut milk, sweetened with agave syrup and condensed milk, fresh fruit

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# BREAKFAST

# Tapas

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# 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 with hash browns and toast

## Croissant Sandwich \$17

scrambled eggs, applewood smoked bacon or Black Forest ham, Tillamook 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

## NEW Chicken Fried Steak \$19

house made sausage gravy, chives, 2 eggs any style