

Breakfast

Andalusia Fruit Plate \$17 GF

served with a cinnamon streusel muffin

Brioche French Toast \$16

berry compote, powdered sugar

Fresh Cinnamon Roll \$12

pecans and caramel

NEW Belgian Waffle \$16

whipped cream, berry compote, powdered sugar

Oatmeal \$11

raisins, dates, brown sugar

Avocado Toast \$14

whole wheat toast, fresh avocado, heirloom tomatoes, balsamic glaze, micro greens

Buttermilk Pancakes \$13

fruit compote whipped butter, maple syrup

Biscuits and Gravy \$16

buttermilk biscuits, house made sausage gravy, chives, 2 eggs any style

BREAKFAST

Tapas

Specialties & Omelets

Served with hash browns or fruit (add \$3)

Build Your Own Omelet \$17 GF

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

Lox and Bagel Plate \$15

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

Two Eggs Any Style \$14 GF

your choice of bacon, sausage, or ham with hash browns and toast

NEW Croissant Sandwich \$18

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

NEW Breakfast Tacos \$16 GF

3 corn tortillas filled with shredded beef, scrambled eggs, bacon, peppers, cotija cheese, avocado

Eggs Benedict \$20

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

Huevos Rancheros \$16 GF

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

NEW Acai Bowl \$13 GF

smoothie bowl made with Brazilian Acai puree, fresh berries, bananas, kiwi, granola and honey