

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 Prosciutto Burrata Toast \$18
multi grain toast, fresh peaches, prosciutto, burrata peach puree, white balsamic, arugula

NEW Carnitas Sope \$18
fried masa shell with slow roasted pork, refried beans, chili sauce, two eggs any style, cotija cheese avocado

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 \$17
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 \$18 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 \$15 GF
your choice of bacon, sausage, or ham with hash browns and toast

NEW Steak and Bagel Sandwich \$18
toasted everything bagel, sirloin steak, two eggs, pepper jack cheese

Breakfast Tacos \$17 GF
3 corn tortillas filled with shredded beef, scrambled eggs, bacon, peppers, cotija cheese, avocado

Eggs Benedict \$21
poached eggs, English muffin, Canadian bacon or smoked salmon, heirloom tomato, hollandaise

Huevos Rancheros \$17 GF
classic huevos rancheros with our house made ranchero sauce, 2 eggs, beans, cheese, corn tortillas, avocado

Acai Bowl \$13 GF
smoothie bowl made with Brazilian Acai puree, fresh berries, bananas, kiwi, granola and honey