

Breakfast

Andalusia Fruit Plate \$17 GF

served with a cinnamon streusel muffin

NEW Brioche French Toast \$16

berry compote, maple syrup, powdered sugar

Fresh Cinnamon Roll \$12

pecans and caramel

NEW Belgian Waffle \$16

whipped cream, berry compote, powdered sugar

Oatmeal \$11 GF

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

Breakfast Sandwich \$16

eggs, bacon or ham, heirloom tomato, hollandaise, arugula on sourdough toast

NEW Egg White Frittata \$16

peppers, mushrooms, spinach, tomato, wild rice

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 Spinach and Feta Quiche \$16

baby field greens salad, roasted tomato sauce