

Breakfast

Andalusia Fruit Plate \$19

served with a cinnamon streusel muffin

NEW Brioche French Toast \$16

berry compote, powdered sugar

NEW Fresh Sticky Bun \$8

pecans and caramel

NEW Sugar Pearl Belgian Waffle \$15

maple syrup, berry compote, whipped cream, powdered sugar

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)

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

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

Acai Bowl \$13

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

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 with hash browns and toast

Croissant Sandwich \$17

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

Breakfast Burrito \$16

ham, bacon or sausage, cheddar cheese, hash browns, and salsa roja 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

Biscuits and Gravy \$15

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