

THE BREAKFAST TABLE

Fresh seasonal fruits, berries, Greek yogurt parfaits, local and imported cheese and charcuterie, scones + pastries, artisanal breakfast breads, includes coffee, decaf, selected teas, and aquas frescas	\$30
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EGGS (CAGE FREE + CRACKED TO ORDER)

<p>OMELET PREPARED WITH YOUR CHOICE OF CHEESE AND TOPPINGS Mushrooms, peppers, onions, baby squash, heirloom tomatoes, jamon, bacon, sausage, spinach, farmhouse cheddar, chevre, manchego, gruyere</p>	\$19
<p>EGGS YOUR WAY Two eggs prepared to your liking served with toast</p>	\$16
<p>EGGS BENEDICT Housemade biscuit, perfect poached eggs, served with your choice of protein: house cured lox, jamon serrano, and confit forest mushrooms</p>	\$21
<p>BREAKFAST CROISSANT SANDWICH Scrambled eggs, jamon serrano, gruyere, baby herbs</p>	\$16
<p>HUEVOS RANCHEROS Fried tortillas, beans, salsa, avocado, cilantro, queso fresco</p>	\$18

BREAKFAST FAVS

<p>OATMEAL Market berries, agave</p>	\$10
<p>BANANA NUT BELGIAN WAFFLE Market berries, marcona almonds, caramel sauce</p>	\$17
<p>BUTTERMILK PANCAKES Market berries, whipped butter, olive oil</p>	\$17
<p>AVOCADO TOAST Sourdough, perfect poached eggs Choice of two: Jamon serrano, wild mushroom, burrata, queso fresco, heirloom tomato, pomegranate</p>	\$17
<p>CHIA BOWL Chia seeds, greek yogurt, granola, berries, banana</p>	\$12

SIDES

THICK CUT NATURAL BACON	\$8
PORK SAUSAGE	\$8
CHICKEN APPLE SAUSAGE	\$7
TURKEY BACON	\$7
BREAKFAST POTATOES	\$9
TOAST OR ENGLISH MUFFIN	\$5
BREAKFAST PASTRIES OR CROISSANT	\$5

(GF) Gluten Free | (GDF) Gluten Dairy Free | (VGF) Vegan Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.