

BREAKFAST

october 6 to 22

FROM THE GRIDDLE

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese, fresh berries,
pure maple syrup (please allow 15 min)
\$14.25 (1/2 order \$8.25)

Buttermilk-Cornmeal Griddlecakes

pure maple syrup
\$10.95

Pumpkin Griddlecakes

toasted pecans, cinnamon cream, pure maple syrup
\$12.95

Blueberry-Lemon or Chocolate Chip Griddlecakes

pure maple syrup
\$12.95

EGGS & MORE

Comforts' Housemade Granola

greek yogurt, fresh seasonal fruit
\$8.95

Eggs Your Way

two eggs, choice of bacon, chicken-apple sausage or hobbs'
baked ham, choice of skillet potatoes, jasmine rice or fruit,
choice of mini muffin, scone or toast
\$13.95

Farmer's Breakfast

one buttermilk-cornmeal griddlecake, two eggs, choice of
bacon, chicken-apple sausage or hobbs' baked ham
\$14.50

Fall Vegetable Hash & Eggs

roasted brussels sprouts, butternut squash, rutabaga, red potatoes,
salsa verde, two eggs, choice of mini muffin, scone or toast
\$14.50 *gf

Char Siu Fried Rice & Eggs

roasted bbq pork, jasmine rice, sugar snap peas, carrots,
scallions, soy-oyster sauce
\$14.95

Oyakodon "Japanese-style Chicken & Egg Bowl"

sliced chicken breast braised in dashi w/ caramelized onions,
kabocha, spinach, shiitake mushrooms, eggs, furikake, scallions,
served over jasmine rice
\$15.50

Fall Pumpkin Risotto & Eggs

roasted pumpkin, porcini mushrooms, caramelized shallots,
pumpkin seeds, crumbled feta, balsamic reduction, two eggs
\$14.95 *gf

Pesto-Fried Eggs on Toast

crispy prosciutto, oven-roasted tomatoes, arugula, shaved
parmigiano reggiano, griddled acme levain, mixed green salad
\$13.95

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack, two eggs,
spanish rice, black bean chili
\$14.50 *gf

Eggs Benedict

choice of canadian bacon, or spinach & tomatoes, choice of skillet
potatoes, jasmine rice or fruit
\$13.95

Lo's Scramble

fresh spinach, tomatoes, sautéed mushrooms, caramelized onions,
sonoma jack, sour cream, choice of skillet potatoes, jasmine rice or
fruit, choice of mini muffin, scone or toast
\$13.95 *gf

BAT Scramble

hobbs' applewood-smoked bacon, avocado, tomato, sonoma
jack, choice of skillet potatoes, jasmine rice or fruit, choice of
mini muffin, scone or toast
\$14.50 *gf

SIDES

seasonal fruit plate \$8.50

skillet potatoes, jasmine or spanish rice \$3.95

hobb's baked ham, bacon or chicken-apple sausage \$3.95

toast/english muffin \$2.25 (gf toast \$3.25)

BEVERAGES

COFFEE & TEA

- Peerless Organic House Coffee \$2.95
- Equator Organic Espresso \$3
- Cappuccino \$3.50
- Latte \$3.75
- Mocha \$4.25
- Hot Chocolate w/ housemade whipped cream \$3.50
- Organic Chai \$3.75
- Matcha Latte \$4.25
- Mighty Leaf Hot Tea Black, Green or Herbal \$2.95
- House Iced Tea Blackcurrant Blend \$3.50
- Decaffeinated Sport Tea \$3.50
- Arnold Palmer \$3.95
- Seasonal House Lemonade \$3.95

ADD . . .

- Shot of Espresso \$1
- Shot of Le Monin Syrup Vanilla or Caramel \$0.75
- Milk Substitute Soy, Almond or Oat \$0.75

JUICE & SODA

- Fresh-Squeezed Orange Juice \$3.95
- Soda Coke, Diet Coke, Sprite, Diet Sprite \$1.95
- La Croix Lime, Pamplemousse \$1.95
- Crystal Geyser Mineral Water \$1.95

BEER

- Golden State Mighty Dry apple cider \$4.50
- Fort Point KSA Kölsch-style ale \$3.95
- Fort Point Sfizio Italian-style pilsner \$3.95
- Fort Point Animal tropical IPA \$3.95
- Fort Point Villager San Francisco-style pale ale \$3.95
- Lagunitas IPA \$3.95
- Lagunitas Little Sumpin' pale wheat ale \$3.95
- Corona Extra \$3.50

BUBBLY

- Mimosa Prosecco, orange juice \$8 gl
- Luca Paretto Prosecco Treviso, Italy \$8 gl
- Gruet Brut Sparkling Wine, New Mexico \$8.50 gl
- Gruet Rosé Sparkling Wine, New Mexico \$9 gl
- Schramsberg Blanc de Blanc Sparkling Wine, Calistoga \$36 1/2btl

WHITE & ROSÉ

- Juliette Rosé Provence, France 2020 \$9.50 gl
- Fleur Pinot Noir Rosé Sonoma Coast, CA 2020 \$9.50 gl
- Angels & Cowboys Rosé Sonoma 2020 \$10 gl
- Italo Cescon Pinot Grigio DOC Friuli, Italy 2018 \$9 gl
- Navarro Gewürztraminer Anderson Valley 2018 \$12 gl
- Dry Creek Vineyards Sauvignon Blanc Dry Creek Valley 2020 \$10
- Honig Sauvignon Blanc Napa Valley 2019 \$11 gl
- Merry Edwards Sauvignon Blanc Russian River 2018 \$50 btl
- Husch Chardonnay Mendocino 2018 \$8.50 gl
- MacRostie Chardonnay Sonoma 2017 \$12 gl
- Rombauer Chardonnay Carneros 2017 \$54 btl

RED

- Viano Vineyards Cabernet Sauvignon Contra Costa 2015 \$9 gl
- Viano Vineyards Zinfandel Contra Costa 2015 \$9 gl
- Navarro Navarrouge Mendocino 2015 \$25 btl
- Navarro Pinot Noir Mendocino 2015 \$45 btl
- Merry Edwards Pinot Noir Sonoma Coast 2017 \$50 btl
- Bread & Butter Merlot California 2018 \$22 btl
- Frog's Leap Merlot Rutherford 2015 \$28 1/2btl
- Rombauer Zinfandel Napa Valley 2017 \$25 1/2btl

*water & straws served upon request

*please let us know of any allergies or dietary needs

*minimum charge per person is \$8.00

*corkage fee is \$12.00

*18% gratuity added to parties of five or more

Please wear your mask when not seated at your table, including children ages 2-12