

BREAKFAST

april 27 to may 13

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 \$8.50)

Buttermilk-Cornmeal Griddlecakes

pure maple syrup
\$10.95

Mixed Berry Griddlecakes

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

Comforts' Classic Oatmeal

made with whole milk, served w/ brown sugar, butter, milk or half & half, 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
\$14.50

Farmer's Breakfast

one buttermilk-cornmeal griddlecake, two eggs, choice of bacon, chicken-apple sausage or hobbs' baked ham
\$14.95

Short Rib Hash & Eggs

yukon gold potatoes, mushrooms, caramelized onions, pan gravy, two eggs, choice of mini muffin, scone or toast
\$16.50

Bacon-Kimchi Fried Rice

jasmine rice, scallions, garlic, sesame oil, furikake, two eggs, fresh fruit
\$14.95 *gf

Shrimp Egg Foo Young

chinese-style frittata, shiitake mushrooms, bean sprouts, scallions, soy-oyster sauce, served over jasmine rice
\$16.95

Farmer's Market Quinoa Bowl

grilled asparagus, english peas, spinach, roasted tomatoes, caramelized onions, feta, quinoa & brown rice pilaf, balsamic reduction, two eggs
\$14.95 *gf

Comforts' Smashed Avocado Toast

smashed avocado, roasted cherry tomatoes, microgreens, skyhill farms chèvre, garlic-chili oil, two eggs, griddled acme pain au levain, choice of skillet potatoes, jasmine rice or fruit
\$14.95

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, hollandaise, toasted english muffin, choice of skillet potatoes, jasmine rice or fruit
\$14.50

Spring Vegetable Omelette

baby spinach, sautéed mushrooms, leeks, herbed skyhill farms chèvre, choice of skillet potatoes, jasmine rice or fruit, choice of mini muffin, scone or toast
\$14.50 *gf

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
\$14.50 *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
\$14.95 *gf

SIDES

seasonal fruit plate \$8.50

one egg/two eggs \$3.50/\$6.95

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)

one griddlecake \$5.50 (special \$6.95)

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

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
House Lemonade *Seasonal* \$3.95

ADD . . .

- Shot of Espresso** \$1
Shot of Le Monin Syrup *Vanilla, Caramel or Hazelnut* \$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, Pampelmousse* \$1.95
Crystal Geyser Mineral Water \$1.95

B E E R

- 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
Sierra Nevada Hazy Little Thing *hazy IPA* \$3.95
Lagunitas IPA \$3.95
Lagunitas Little Sumpin' *pale wheat ale* \$3.95
Corona Extra \$3.50

BUBBLY

- Mimosa** *Prosecco, orange juice* \$9 gl
Luca Piretti Prosecco *Treviso, Italy* \$9 gl
Gruet Brut Sparkling Wine, *New Mexico* \$9 gl
Gruet Rosé Sparkling Wine, *New Mexico* \$10 gl
Schramsberg Blanc de Blanc Sparkling Wine, *Calistoga* \$36 1/2btl

WHITE & ROSÉ

- Juliette Rosé** *Provence, France 2020* \$10 gl
Fleur Pinot Noir Rosé *Sonoma Coast, CA 2020* \$10 gl
Angels & Cowboys Rosé *Sonoma 2020* \$10 gl
Italo Cescon Pinot Grigio DOC *Friuli, Italy 2018* \$10 gl
Navarro Gewürztraminer *Anderson Valley 2018* \$13 gl
Dry Creek Vineyards Sauvignon Blanc *Dry Creek Valley 2020* \$11 gl
Honig Sauvignon Blanc *Napa Valley 2019* \$12 gl
Merry Edwards Sauvignon Blanc *Russian River 2018* \$50 btl only
Husch Chardonnay *Mendocino 2018* \$10 gl
MacRostie Chardonnay *Sonoma 2017* \$12 gl
Rombauer Chardonnay *Carneros 2017* \$54 btl only

R E D

- Viano Vineyards Cabernet Sauvignon** *Contra Costa 2015* \$10 gl
Viano Vineyards Zinfandel *Contra Costa 2015* \$10 gl
Navarro Navarrouge *Mendocino 2015* \$28 btl only
Navarro Pinot Noir *Mendocino 2015* \$45 btl only
Merry Edwards Pinot Noir *Sonoma Coast 2017* \$50 btl only
Bread & Butter Merlot *California 2018* \$22 btl only
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 at all times when not seated at your table, including children ages 2-12