

BREAKFAST

june 8 to 24

FROM THE GRIDDLE

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese, fresh berries,
pure maple syrup (please allow 15 min)
\$14.50 (1/2 order \$8.95)

Buttermilk-Cornmeal Griddlecakes

pure maple syrup
\$11.50

Peach w/ Pecan Streusel Griddlecakes

cinnamon cream, pure maple syrup
\$13.50

Blueberry-Lemon or Chocolate Chip Griddlecakes

pure maple syrup
\$13.50

EGGS & MORE

Comforts' Housemade Granola

greek yogurt, fresh seasonal fruit
\$9.50

Comforts' Classic Oatmeal

made with whole milk, served w/ brown sugar, butter,
milk or half & half, fresh seasonal fruit
\$9.50

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

Yankee Pot Roast Hash & Eggs

red potatoes, carrots, celery, onions, herbs, spices, pan gravy,
two eggs, choice of mini muffin, scone or toast
\$15.95

Chicken Katsudon

eggs simmered in dashi with panko-crusted chicken breast,
caramelized onions, scallions, jasmine rice
\$15.95

Bacon Fried Rice

jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce,
two eggs, fruit garnish
\$14.50

Huevos East L.A.

soft omelette filled w/ marinated & roasted pork tenderloin,
sonoma jack, spanish rice, salsa fresca, sour cream, corn tortillas
\$16.50 *gf

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

Summer Vegetable Omelette

roasted tomatoes, zucchini, yellow squash, feta, choice of skillet
potatoes, jasmine rice or fruit, choice of mini muffin, scone or toast
\$14.50 *gf

Joe's Scramble

ground beef, mushrooms, spinach, caramelized onions, sonoma jack,
choice of skillet potatoes, jasmine rice or fruit, choice of mini muffin,
scone or toast
\$15.50 *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