

BREAKFAST

july 20 to august 5

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

Mixed Berry Griddlecakes

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
\$15.50

Farmer's Breakfast

one buttermilk-cornmeal griddlecake, two eggs, choice of
bacon, chicken-apple sausage or hobbs' baked ham
\$15.50

Roast Pork & Caramelized Apple Hash

yukon gold potatoes, caramelized onions, fried sage, pan gravy,
two eggs, choice of mini muffin, scone or toast
\$15.95

Cheddar-Scallion Biscuit Breakfast Sandwich

our popular tender cheddar-scallion biscuit, shaved ham,
mild cheddar, creamed spinach, caramelized onions, honey dijon,
two eggs, mixed organic greens
\$15.95

Bacon Fried Rice

jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce,
two eggs, fruit garnish
\$14.95

Breakfast Quinoa Cakes & Eggs

spinach, zucchini, leeks, feta, parmesan, burst cherry tomato salsa,
scallions, two eggs, mixed organic sonoma green salad
\$15.50

Breakfast Enchiladas

roast chicken, sonoma jack, cheddar, caramelized onions, cilantro,
tomatillo salsa, avocado, sour cream, two eggs, spanish rice, fresh fruit
\$16.50 *gf

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack, two eggs,
spanish rice, black bean chili
\$14.95 *gf

Eggs Benedict*

choice of canadian bacon, or spinach & tomatoes, hollandaise,
toasted english muffin, choice of skillet potatoes, jasmine rice or fruit
\$15.50

Asparagus & Leek Omelette

herbed skyhill farms chèvre, choice of skillet potatoes, jasmine rice
or fruit, choice of mini muffin, scone or toast
\$14.95 *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
\$14.95 *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
\$15.50 *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
- 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
- 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 Paretto 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

RED

- 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