

BREAKFAST

march 1 to 17

happy st. patrick's day!



FROM THE GRIDDLE

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese, fresh berries,
pure maple syrup (please allow 15 min)
\$15.50 (1/2 order \$10.50)

Buttermilk-Cornmeal Griddlecakes

pure maple syrup
\$11.95

Caramelized Apple & Pecan Griddlecakes

pure maple syrup
\$13.95

Blueberry-Lemon or Chocolate Chip Griddlecakes

pure maple syrup
\$13.95

EGGS & MORE

Comforts' Housemade Granola

greek yogurt, fresh seasonal fruit
\$10.95

Comforts' Classic Oatmeal

made with whole milk, served w/ brown sugar, butter,
milk or half & half, fresh seasonal fruit
\$10.95

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
\$15.50

Farmer's Breakfast

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

Corned Beef Hash & Eggs*

roberts' corned beef, red potatoes, caramelized onions, sweet
peppers, hollandaise, two eggs, choice of mini muffin, scone or toast
\$17.50 *gf

Short Rib Fried Rice

jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce,
two eggs, fruit garnish
\$17.50

Grilled Flank Steak w/ Chimichurri & Eggs*

roasted cherry tomatoes, crumbled feta, two eggs, choice of skillet
potatoes, jasmine rice or fruit, choice of mini muffin, scone or toast
\$17.50 *gf

Colcannon Griddlecakes & Eggs

mashed potato cakes, w/ english peas, spring onions, shredded cabbage,
kale, mild cheddar, parmesan, panko, browned butter, green garlic
pesto, two eggs, mixed organic sonoma greens
\$15.50

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack, two eggs,
spanish rice, black bean chili
\$15.50 *gf

Eggs Benedict*

choice of canadian bacon, or spinach & tomatoes, hollandaise,
toasted english muffin, choice of skillet potatoes, jasmine rice or fruit
\$16.50

Chinese Sausage Egg Foo Young

chinese-style soft omelette w/ seared chinese-style pork sausage,
caramelized onions, bean sprouts, scallions, soy-oyster sauce,
served over jasmine rice
\$16.50

Asparagus, Leek & Mushroom Omelette

caramelized mushrooms, herbed skyhill farms chèvre, 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
\$15.50 *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
\$15.95 *gf

SIDES

seasonal fruit plate \$9.25

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

skillet potatoes, jasmine or spanish rice \$3.95

french fries \$4.50

hobb's baked ham, bacon or chicken-apple sausage \$4.50

toast/english muffin \$2.50 (gf toast \$3.50)

one griddlecake \$5.95 (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 \$3.25
- Equator Organic Espresso \$3.25
- Cappuccino \$3.50
- Latte \$3.95
- 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

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
- Fresh-Squeezed Grapefruit Juice \$3.95
- Tomato Juice \$3.95
- Apple Juice \$3.50
- Cranberry Juice \$3.50
- Lemonade \$3.50
- House Lemonade Seasonal \$3.95
- La Croix Lime, Pampelmousse \$2.50
- Soda Coke, Diet Coke, Sprite \$2.50
- Crystal Geyser Mineral Water \$2.50

BEER

- Golden State Mighty Dry apple cider \$4.95
- Fort Point KSA Kölsch-style ale \$4.50
- Fort Point Sfizio Italian-style pilsner \$4.50
- Fort Point Animal tropical IPA \$4.50
- Fort Point Villager San Francisco-style pale ale \$4.50
- Sierra Nevada Hazy Little Thing hazy IPA \$4.50
- Lagunitas IPA \$4.50
- Lagunitas Little Sumpin' pale wheat ale \$4.50
- Corona Extra \$3.95

BUBBLY

- Mimosa Prosecco, orange juice \$9 gl
- Val d'Oca Prosecco Valdobbiadene, 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

- Angels & Cowboys Rosé Sonoma 2020 \$10 gl
- Italo Cescon Pinot Grigio DOC Friuli, Italy 2018 \$10 gl
- Navarro Gewürztraminer Anderson Valley 2018 \$13 gl
- Dancing Crows Sauvignon Blanc Lake County 2019 \$11 gl
- Honig Sauvignon Blanc Napa Valley 2019 \$12 gl
- Merry Edwards Sauvignon Blanc Russian River 2018 \$50 btl
- Husch Chardonnay Mendocino 2018 \$10 gl
- MacRostie Chardonnay Sonoma 2017 \$12 gl
- Rombauer Chardonnay Carneros 2017 \$54 btl

RED

- Viano Vineyards Cabernet Sauvignon Contra Costa 2015 \$10 gl
- Viano Vineyards Zinfandel Contra Costa 2015 \$10 gl
- The Specialist Zinfandel Lodi 2019 \$29 btl
- Lucignano Chianti Tuscany 2020 \$29 btl
- Navarro Navarrouge Mendocino 2015 \$32 btl
- Egret Pinot Noir Sonoma County 2020 \$35 btl
- Navarro Pinot Noir Mendocino 2015 \$48 btl
- Merry Edwards Pinot Noir Sonoma Coast 2018 \$60 btl
- Frog's Leap Merlot Rutherford 2015 \$30 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