

BREAKFAST

APRIL 24 TO MAY 10



FROM THE GRIDDLE

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese, fresh berries, pure maple syrup (please allow 15 min)

\$15.95 full order

\$10.50 1/2 order

Buttermilk Cornmeal Griddlecakes

served with pure maple syrup

\$11.95

Apple Streusel Griddlecakes

caramelized apple, streusel topping, cinnamon cream, pure maple syrup

\$13.95

Blueberry + Lemon or Chocolate Chip Griddlecakes

served with pure maple syrup

\$13.95



EGGS & MORE

Housemade Granola

greek yogurt topped with fresh seasonal fruit

\$10.95

/ *GF, V

Classic Oatmeal

made with whole milk, brown sugar, butter, milk or half & half, fresh seasonal fruit

\$10.95

/ *GF, V

Eggs Your Way

two eggs, choice of bacon, baked ham or chicken-apple sausage, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast

\$16.50

/ *GF

Farmers Breakfast

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

\$16.50

Roast Chicken + Green Chile Hash

sweet potatoes, yukon gold potatoes, green chilies, carrots, onions, two eggs, choice of mini muffin, scone or toast

\$17.95

/ *GF

Chinese Sausage Fried Rice

lap cheong, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit

\$17.50

Short Rib Bibimbap

slow-braised boneless short rib, marinated cucumber, shiitake mushrooms, carrots, bean sprouts, spinach gomaee, kimchi, gochujang, jasmine rice, two eggs

\$18.50

Wild Mushroom + Creamy Polenta Bowl

roasted wild mushrooms, braised greens, roasted cherry tomatoes, onions, white wine, goat cheese, parmesan polenta, balsamic reduction, two eggs

\$17.50

/ *GF, V

Crispy Quinoa Cakes + Eggs

spinach, english peas, scallions, feta, parmesan, panko, topped w/ two eggs, burst tomato salsa, avocado, lime crema, organic sonoma greens

\$17.50

/ *V

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack, scallions, two eggs, spanish rice, black bean chili

\$16.95

/ *GF

Classic Eggs Benedict

poached eggs, canadian bacon, hollandaise, toasted english muffin, choice of skillet potatoes, jasmine rice or fresh fruit

\$17.50

Eggs Florentine

poached eggs, sautéed spinach, tomato, hollandaise, toasted english muffin, choice of skillet potatoes, jasmine rice or fresh fruit

\$17.50

"Ratatouille" Omelette

french-style vegetable ragout w/ zucchini, eggplant, sweet peppers, tomatoes, onions, fresh herbs, skyhill farms chèvre, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast

\$16.95

/ *GF, V

Joe's Scramble

ground beef, mushrooms, fresh spinach, onions, parmesan, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast

\$17.50

/ *GF

Lo's Scramble

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

\$16.50

/ *GF, V

BAT Scramble

hobbs' applewood-smoked bacon, avocado, tomato, sonoma jack, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast

\$16.95

/ *GF



SIDES & ADDITIONS

Seasonal Fruit

\$6.95 cup; \$11.50 plate

Skillet Potatoes

\$4.50

Jasmine or Spanish Rice

\$3.95

French Fries

\$4.95

One Griddlecake

plain, daily special, blueberry-lemon or chocolate chip
\$5.95 plain
\$6.95 special

Toast or English Muffin

\$2.50 (*GF toast \$3.50)

Eggs

\$3.50 one
\$6.95 two

Side of Meat

hobbs' baked ham, hobbs' bacon or chicken-apple sausage
\$5.95

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

*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.

*V Vegetarian item.



COFFEE & TEA

- Peerless Organic House Coffee \$3.25
- Equator Organic Espresso \$3.25
- Cappuccino \$3.75
- Latte (Iced or Hot) \$4.25
- Mocha \$4.50
- Hot Chocolate \$3.50
topped with housemade whipped cream
- Organic Chai \$4.25
- Matcha Latte \$4.75
- Mighty Leaf Hot Tea \$3.00
black, green or herbal
- House Iced Tea \$3.50
blackcurrant blend
- Decaf Sport Tea \$3.50
- Arnold Palmer \$3.95



ADDITIONS

- Shot of Espresso \$1
- Shot of Le Monin Syrup 75¢
vanilla, caramel or hazelnut
- Milk Substitute 75¢
soy, almond or oat



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
- Seasonal House Lemonade \$3.95
- La Croix \$2.75
lime, pampelmousse
- Canned Soda \$2.75
Coke, Diet Coke, Sprite
- Bottled Mexican Cola \$3.25
- San Pellegrino \$2.95



PLEASE NOTE



- Water and straws served upon request
- Please alert us to any allergies or dietary needs
- Minimum charge per person is \$8.00
- 18% gratuity added to parties of five or more