

# BREAKFAST

OCTOBER 30 TO NOVEMBER 15



## 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

### Pumpkin Griddlecakes

cinnamon whipped cream, streusel topping, 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

\$17.50

/ \*GF

### Farmers Breakfast

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

\$17.95

### Roast Chicken + Butternut Squash Hash

herb-roasted chicken, butternut squash, leeks, carrots, yukon gold potatoes, pan gravy, two eggs, choice of mini muffin, scone or toast

\$17.95

### Bacon Fried Rice

hobbs' bacon, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit

\$17.95

### Butternut Squash Breakfast Risotto

roasted butternut squash, braised greens, oven-roasted cherry tomatoes, parmigiano reggiano, frizzled shallots, balsamic reduction, two eggs

\$17.50

/ \*GF, V

### Roast Pork Breakfast Sopes

tender masa cakes, black bean spread, carnitas, marinated shallots, queso fresco, crema, avocado-tomatillo salsa, two eggs, spanish rice, fruit

\$17.95

/ \*GF

### Dad's Oyakodon

japanese-style eggs w/ poached chicken, spinach, carrots, caramelized onions, simmered in dashi, soy, served over jasmine rice

\$17.95

### Huevos Rancheros

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

\$17.50

/ \*GF

### Classic Eggs Benedict

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

\$17.95

### Eggs Florentine

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

\$17.50

/ \*V

### Wild Mushroom + Boursin Omelette

wild mushrooms, shallots, garlic + herb boursin cheese, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast in, scone or toast

\$17.50

/ \*GF, V

### Chorizo-Tortilla Scramble

sonoma jack, scallions, salsa fresca, avocado, sour cream, spanish rice, fresh fruit, choice of mini muffin, scone or toast

\$17.50

/ \*GF

### Lo's Scramble

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

\$16.95

/ \*GF, V

### BAT Scramble

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

\$17.50

/ \*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

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- 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

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



## JUICE & SODA

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- 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
- 20% gratuity added to parties of five or more