

BREAKFAST

JANUARY 2 TO 17



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

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

\$17.50

/ *GF

Farmers Breakfast

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

\$17.95

Roast Pork + Apple Hash

yukon gold potatoes, caramelized apples, onions, pan gravy, two eggs, choice of mini muffin, scone or toast

\$17.95

Hobbs' Baked Ham Fried Rice

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

\$17.50

Chicken Katsudon

panko-crusted chicken breast, eggs simmered in dashi, caramelized onions, scallions, furikake, jasmine rice

\$17.95

Braised Brisket + Creamy Polenta Bowl

slow-braised brisket, carrots, tomatoes, caramelized onions, parmesan polenta, frizzled shallots, two eggs

\$19.50

/ *GF

Roast Chicken Chilaquiles Verdes

corn tortilla chips, simmered in tomatillo salsa, shredded roast chicken, queso fresco, sour cream, avocado, radish, cilantro, two eggs, spanish rice

\$17.95

/ *GF, V OPTION

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

Asparagus + Herbed Goat Cheese Omelette

herbed sky hill farms chèvre, 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

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