



BREAKFAST

START YOUR DAY

SOUR CHERRY SMOOTHIE 10
bananas | orange juice | açai

GREEN DREAM SMOOTHIE 10
kale | almond butter | bee pollen | hemp seeds
cinnamon | strawberries | bananas

YOGURT & GRANOLA 13
fresh fruit | toasted oat and nuts | local honey

COCONUT QUINOA PORRIDGE 13
poached pear | buckwheat & almond granola
blueberries | dark chocolate

SMASHED AVOCADO TOAST* 15
9 grain bread | everything spice | petite salad
fried egg

PLATES

BREAKFAST SANDWICH* 14
english muffin | egg crêpe | green chile sausage
avocado | smoked tomato aioli

FARM FRESH EGGS* 15
two eggs your way | bacon or chicken sausage
home fries | toast

AUTUMN OMELET* 16
roasted mushroom | boursin cheese
rosemary butter

BUTTERMILK PANCAKES 14
fresh blueberries | whipped cream
maple syrup

UNTRADITIONAL BENEDICT* 17
hash browns | tasso ham | hollandaise
coddled egg

SIDES

Smoked bacon 7
Chicken apple sausage 7
Bagel | whipped cream cheese 6
Toast 5
Fresh fruit 7
Home fries 5

COFFEE & TEA

Coffee 5
Espresso 5/7
Latte 7
Cappucino 7
Tea 5
add flavored syrup 1.50

25% gratuity added to parties of 8 guests or more. Gratuities are shared on a daily basis between front of the house hourly associates.

*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.