

# BREAKFAST

OCTOBER 1 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

### Bananas Foster Griddlecakes

caramelized bananas, toasted pecans, cinnamon cream, served with 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  
\$18.95

### Chinese Sausage Fried Rice

lap cheong, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit  
\$18.50

### Stuffed Hash Browns

crispy hash browns, filled w/ hobbs’ baked ham, sautéed spinach, caramelized onions, jarlsberg, two eggs, fresh fruit  
\$18.50 / \*GF

### Braised Short Rib Sopes

tender & crisp masa cake topped w/ black bean spread, short ribs braised in salsa roja, queso fresco, marinated onions, crema, two eggs, spanish rice  
\$19.95 / \*GF

### Butternut Squash + Mixed Greens Polenta Bowl

roasted butternut squash, sautéed mixed greens, heirloom cherry tomatoes, onions, parmesan polenta, balsamic reduction, two eggs  
\$18.50 / \*GF, V

### 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 + Herbed Goat Cheese Omelette

caramelized onions, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast in, scone or toast  
\$17.95 / \*GF, V

### Chinese-Style Tomato Scramble

heirloom tomatoes, caramelized onions, soy-oyster sauce, jasmine rice (skilled potatoes or fresh fruit upon request), choice of mini muffin, scone or toast  
\$17.95

### 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  
\$17.50 / \*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  
\$17.95 / \*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  
\$4.50 one  
\$7.50 two  
  
Side of Meat  
Hobbs’ baked ham,  
Hobbs’ bacon or  
chicken-apple sausage  
\$6.50

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 \$3.50
- Equator Organic Espresso \$3.50
- Cappuccino \$3.95
- Latte (Iced or Hot) \$4.50
- Mocha \$4.75
- Hot Chocolate \$3.95  
topped with housemade whipped cream
- Organic Chai \$4.95
- Matcha Latte \$5.25
- Mighty Leaf Hot Tea \$3.50  
black, green or herbal
- House Iced Tea \$3.95  
blackcurrant blend
- Decaf Ginseng Sport Tea \$3.95
- 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 \$5.95
- Fresh-Squeezed Grapefruit Juice \$5.95
- Tomato Juice \$5.95
- Apple Juice \$5.95
- Cranberry Juice \$5.95
- Lemonade \$5.95
- Seasonal House Lemonade \$5.95
- La Croix \$2.95  
lime, pampelmousse
- Canned Soda \$2.95  
Coke, Diet Coke, Sprite
- Bottled Mexican Cola \$3.95
- 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