

BREAKFAST

SEPTEMBER 10 TO 26



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 Crumb Griddlecakes

caramelized apples, brown sugar-oat crumble, 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

Corned Beef Hash + Eggs

robert’s corned red potatoes, roasted sweet peppers, caramelized onions, two eggs, choice of mini muffin, scone or toast
\$18.95 / *GF

Chicken Adobo Fried Rice

garlic, soy & vinegar-braised chicken thighs, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit
\$18.50

Dad’s Oyakodon

japanese-style eggs, w/ poached chicken, spinach, carrots, caramelized onions, simmered in dashi, soy, served over jasmine rice
\$18.50

Braised Short Rib Chilaquiles

tortilla chips, simmered in salsa verde, braised short rib, queso fresco, crema, marinated onions, radish, two eggs, spanish rice
\$18.95 / *GF

Sweet Corn + Heirloom Tomato Risotto

sautéed brentwood corn, heirloom cherry tomatoes, zucchini, leeks, parmesan, frizzled shallots, 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, Spinach + Boursin 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

Chicken-Apple Sausage Scramble

oven-roasted cherry tomatoes, spinach, caramelized onions, parmesan, choice of skillet potatoes, jasmine rice or fresh fruit, mini muffin, scone or toast
\$18.50 / *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
\$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