

BRUNCH

JANUARY 3 TO 18



RISE & SHINE

Housemade Granola

greek yogurt topped with fresh seasonal fruit
\$11.50 / *GF, V

Classic Oatmeal

made with whole milk, brown sugar, butter, milk or half & half, fresh seasonal fruit
\$10.95 / *GF, V

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

caramelized apples, streusel topping, cinnamon whipped cream, served with pure maple syrup
\$13.95

Blueberry + Lemon or Chocolate Chip Griddlecakes

served with pure maple syrup
\$13.95

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
\$17.95 / *GF, V OPTION

Farmers Breakfast

one buttermilk-cornmeal griddlecake, two eggs, choice of hobbs' bacon, baked ham or chicken-apple sausage
\$17.95

Prime Rib Hash

Copper Creek prime rib roast, mushrooms, yukon gold potatoes, onions, pan gravy, two eggs, choice of mini muffin, scone or toast
\$22

Chicken Okasan Fried Rice

panko-crusted chicken breast, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit
\$18.50

BBQ Beef Brisket + Potato Cakes

crispy mashed potato cakes, cheddar, scallions, panko, topped w/ bbq braised brisket, two eggs, mixed organic sonoma greens
\$20

Chilaquiles Verdes

housemade tortilla chips simmered in salsa verde, topped w/ marinated shallots, queso fresco, crema, avocado, cilantro, two eggs, spanish rice
\$17.95 (add chorizo or chicken, \$3.50) / *GF, V

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack, scallions, two eggs, spanish rice, black bean chili
\$17.95 / *GF

Classic Benedict or Eggs Florentine

your choice of canadian bacon or spinach + tomato, hollandaise, toasted english muffin, choice of skillet potatoes, jasmine rice or fresh fruit
\$17.95

Denver Scramble

hobbs' baked ham, sweet peppers, caramelized onions, cheddar, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast
\$17.95 / *GF

Lo's Scramble

fresh spinach, tomatoes, sautéed mushrooms, caramelized onions, sonoma jack, sour cream, choice of skillet potatoes, jasmine rice, or fresh fruit, choice of mini muffin, scone or toast
\$17.95 / *GF, V

BAT Scramble

hobbs' applewood-smoked bacon, avocado, tomato, sonoma jack, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast
\$17.95 / *GF



GOOD AFTERNOON

Soft Prawn Spring Rolls

jumbo prawns, avocado, jicama, carrots, mint, soft rice noodle wrap, sweet chili dipping sauce
\$10.50 / *GF
\$17.50 entrée size, served w/ organic greens

Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu), crispy rice noodles, toasted almonds, sesame seeds, scallions, romaine & iceberg, sesame-rice vinaigrette
\$17.50 / *GF + V OPTIONS

Roast Chicken Panzanella

herb-citrus roasted chicken, dried currants, castelvetrano olives, toasted pine nuts, sourdough croutons, assorted chicories, balsamic vinaigrette
\$18.50

Popcorn Shrimp Salad

crispy rice noodles, julienned cucumber, green papaya, carrots, shallots, avocado, mint, basil, shredded cabbage, iceberg, toasted peanuts, sweet chili-lime vinaigrette
\$22 / *GF

Crispy Chicken Caesar Sandwich

provolone, romaine hearts, shredded parmesan, caesar dressing, garlic aioli, griddled torpedo roll, house pickles, french fries, or mixed organic greens (add \$1)
\$19.50

Comforts' Chuck Burger

bn ranch beef chuck, choice of cheese, grilled onions, lettuce, tomato, secret sauce, toasted brioche bun, house pickles, french fries or mixed organic greens (add \$1)
\$18.95 (housemade vegetarian burger, \$17.95)

Chicken Okasan ("Mom's Chicken")

panko-crusted chicken breast, flash-fried & dipped in house teriyaki, ginger-scented jasmine rice, sautéed seasonal vegetables
\$18.50

SIDES & ADDITIONS

- Seasonal Fruit**
\$6.95 cup; \$11.50 plate
- Skillet Potatoes**
\$4.50
- French Fries**
\$4.95
- Jasmine or Spanish Rice**
\$3.95
- 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**
Choice of Hobbs'
Honey-Baked Ham,
Applewood-Smoked Bacon
or Chicken-Apple Sausage
\$6.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

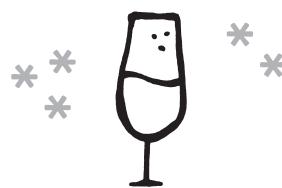
*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.

*V Vegetarian item.



BRUNCH - BEVVIES -

Peruse our bar menu
for a selection of
beer, wine and
morning classics to
ease into your day



COFFEE & TEA

- Peerless Organic House Coffee** \$3.95
- Equator Organic Espresso** \$3.95
- Cappuccino** \$4.50
- Latte (Iced or Hot)** \$4.95
- Mocha** \$5.25
- Hot Chocolate** \$4.25
topped with housemade whipped cream
- Organic Chai** \$5.25
- Matcha Latte** \$5.50
- Mighty Leaf Hot Tea** \$3.95
black, green or herbal
- House Iced Tea** \$4.25
blackcurrant blend
- Decaf Ginseng Sport Tea** \$4.25
- Arnold Palmer** \$4.25

ADDITIONS

- Shot of Espresso** \$1.95
- Shot of Le Monin Syrup** \$1
vanilla, caramel or hazelnut
- Milk Substitute** \$1
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 \$10
- 18% gratuity added to parties of five or more

COMFORTS

FAMILY KITCHEN