

BREAKFAST

MARCH 25 TO APRIL 10



FROM THE GRIDDLE

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese, fresh berries, pure maple syrup (please allow 15 min)

\$16.50 full order

\$10.95 1/2 order

Buttermilk Cornmeal Griddlecakes

served with pure maple syrup

\$12.50

Strawberries 'n Cream Griddlecakes

mascerated sliced strawberries, whipped 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

\$11.50

/ *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

\$17.95

/ *GF

Farmers Breakfast

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

\$18.50

Roast Pork + Caramelized Apple Hash

slow-roasted pork shoulder, yukon gold potatoes, caramelized onions, pan gravy, two eggs, choice of mini muffin, scone or toast

\$19.50

Chicken Adobo Fried Rice

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

\$18.50

Short Rib Bibimbap

tender braised korean bbq short rib, marinated cucumber, shiitake mushrooms, carrots, bean sprouts, spinach gomaae, kimchi, gochujang, jasmine rice, two eggs

\$19.95

Summer Vegetable + Creamy Polenta Bowl

roasted zucchini, sweet pepper, eggplant, onions, fresh herbs, laura chenel chèvre, balsamic reduction, creamy parmesan polenta, two eggs

\$18.50

/ *GF, V

Huevos East L.A.

soft omelette, marinated & roasted pork tenderloin, fire-roasted poblano chilies, sonoma jack, salsa fresca, sour cream, spanish rice, side of corn tortillas

\$18.95

/ *GF

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack, scallions, two eggs, spanish rice, black bean chili

\$17.95

/ *GF

Classic Eggs Benedict

poached eggs, canadian bacon, toasted english muffin, hollandaise, choice of skillet potatoes, jasmine rice or fresh fruit

\$18.50

Eggs Florentine

poached eggs, sautéed spinach + tomato, toasted english muffin, hollandaise, choice of skillet potatoes, jasmine rice or fresh fruit

\$18.50

/ *V

Wild Mushroom, Spinach + Goat Cheese Omelette

laura chenel chèvre, fresh herbs, caramelized onions, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast

\$17.95

/ *GF, V

Cajun Scramble

linguiça sausage, sweet peppers, caramelized onions, sonoma jack, 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, mushrooms, caramelized onions, sonoma jack, sour cream, choice of skillet potatoes, jasmine rice or fresh fruit, mini muffin, scone or toast

\$17.95

/ *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

\$17.95

/ *GF

SIDES &

ADDITIONS

Seasonal Fruit

\$6.95 cup; \$11.50 plate

Skillet Potatoes

\$4.95

Jasmine or Spanish Rice

\$3.95

French Fries

\$4.95

One Griddlecake

plain, daily special, blueberry-lemon or chocolate chip
\$6.50 plain
\$7.50 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.