

BREAKFAST

MAY 27 TO JUNE 12



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

Peach Crumb Griddlecakes

caramelized peaches, 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 & 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

Sausage + Sweet Pepper Hash

linguiça, caramelized sweet peppers, onions, red potatoes, sweet potatoes, two eggs, choice of mini muffin, scone or toast

\$18.50

Char Siu Fried Rice

housemade roast pork char siu, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit

\$18.50

Comforts' Loco Moco

short rib, caramelized mushroom + onion gravy, teriyaki, scallions, jasmine rice, choice of hawaiian mac salad, or fresh fruit

\$19.95

Wild Mushroom + Spinach Polenta Stack

layered baked parmesan polenta, sautéed wild mushrooms, spinach, caramelized onions, cherry tomato confit, two eggs, choice of skillet potatoes, jasmine rice or fresh fruit

\$18.50

/ *GF, V

Breakfast Carnitas Sopes

tender & crisp masa cakes, black bean spread, pork carnitas, marinated onions, crema, queso fresco, salsa verde, two eggs, spanish rice, fresh fruit

\$18.50

/ *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

Asparagus + Herbed Goat Cheese Omelette

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

\$17.95

/ *GF, V

Joe's Scramble

bn ranch ground beef, spinach, mushrooms, 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

\$17.95

/ *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.



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 \$8.00
- 20% gratuity added to parties of five or more