

BREAKFAST

AUGUST 19 TO SEPTEMBER 4



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, crumble topping, 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
\$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

Pork Carnitas Hash + Eggs

slow-roasted pork shoulder, red potatoes, sautéed corn, mild green chilies, queso fresco, two eggs, choice of mini muffin, scone or toast
\$19.50 / *GF

Hobb’s Baked Ham Fried Rice

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

Turkey Chili + Polenta Breakfast Bowl

creamy parmesan polenta, ground turkey chili, black beans, corn, tomato, spices, cheddar, frizzled shallots, two eggs
\$19.50 / *GF

Breakfast Steak Fajitas

grilled flank steak, caramelized sweet peppers, onions, tomato, avocado, roasted tomato-chipotle salsa, two eggs, spanish rice, corn tortillas
\$19.50 / *GF

Dad’s Oyakodon

japanese-style eggs, w/ poached chicken, spinach, carrots, caramelized onions, simmered in dashi, soy, served over jasmine rice, furikake, scallions
\$19.50

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

Summer Vegetable + Goat Cheese Omelette

summer squash, sweet pepper medley, corn, 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

ground beef, spinach, mushrooms, onions, parmesan, choice of skillet potatoes, jasmine rice or fresh fruit, choice of 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	One Griddlecake plain, daily special, blueberry-lemon or chocolate chip \$6.50 plain \$7.50 special	Eggs \$4.50 one \$7.50 two
	Skillet Potatoes \$4.95		
	Jasmine or Spanish Rice \$3.95		
	French Fries \$6.50		
		Toast or English Muffin \$2.50 (*GF toast \$3.50)	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