

BREAKFAST

SEPTEMBER 9 TO 25



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

Apple Streusel Griddlecakes

caramelized apples, 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

Roast Pork + Caramelized Apple Hash

slow-roasted pork shoulder, yukon gold potatoes, caramelized apples, onions, pan gravy, two eggs, choice of mini muffin, scone or toast
\$19.50

Chicken Adobo + Garlic Fried Rice

jasmine rice, sugar snap peas, carrots, scallions, garlic, soy-oyster sauce, fried shallots, two eggs, fresh fruit
\$18.95

Roasted Fall Vegetable + Polenta Bowl

creamy parmesan polenta, roasted butternut squash, cauliflower, baby kale, red onions, crumbled laura chenel chèvre, balsamic reduction, two eggs
\$18.50 / *GF, V

Chicken Katsudon

panko-crusted chicken breast, simmered in egg, dashi, teriyaki, caramelized onions, jasmine rice, scallion, furikake
\$19.50

Chorizo + Potato Breakfast Tacos

sautéed chorizo, diced red potato, onions, topped w/ two eggs, guacamole, queso fresco, sour cream, tomatillo salsa,, spanish rice, fresh fruit
\$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

fresh herbs, caramelized onions, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast
\$17.95 / *GF, V

Pork Tamale Scramble

avocado, sonoma jack, topped w/ salsa fresca, sour cream, spanish rice, 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

Seasonal Fruit \$6.95 cup; \$11.50 plate Skillet Potatoes \$4.95 Jasmine or Spanish Rice \$3.95 French Fries \$6.50	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.