



## ORGANIC EGGS

Proudly using Chino Valley Ranch organic eggs

**THE TRADITIONAL\* 13**

Eggs your way, applewood smoked bacon, cheddar biscuit, house potatoes

**MARKET SCRAMBLE 14**

Broccolini, tomato, onion, kale, asparagus, mozzarella, house potatoes

**CLASSIC EGGS BENEDICT\* 14**

Cheddar biscuit, canadian bacon, poached eggs, hollandaise, house potatoes

**BBLT\* 18**

Housemade beef bacon, shrimp hollandaise, oven-dried tomatoes, fried egg, arugula, chipotle mayo, country bread

**CHORIZO & EGG TACOS 14**

Housemade tortillas, chorizo, potato and egg scramble, parmesan, avocado, sriracha mayo, salsa verde

**LUMP CRAB SALAD TOAST\* 18**

Toasted brioche, avocado creme, crab salad, poached egg, cherry tomato, micro shiso

## FLATBREAD

**BREAKFAST FLATBREAD\* 15**

White sauce, mozzarella cheese, shaved prosciutto, arugula, breakfast potatoes, sunny-side up egg

## SIDES

PORK SAUSAGE	6
SMOKED BACON	6
CANDIED BACON	7
CHEDDAR BISCUIT	3

## HASH

**HOUSE-SMOKED TRI-TIP\* 20**

Tri-tip, Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled bread, two poached eggs

**CHICKEN, CHORIZO & AVOCADO\* 18**

Butternut squash, potato, green beans, chipotle hollandaise, parsley, chive, grilled bread, 2 poached eggs

## PANCAKES + SUCH

glf pancake add 1.00

**OLD-FASHIONED PANCAKES 13**

Buttermilk pancakes, blackberry compote, honey whipped cream, powdered sugar, real maple syrup

**BRIOCHE FRENCH TOAST 13**

Brioche bread, blackberry compote, honey whipped cream, powdered sugar, real maple syrup

**MAPLE BACON WAFFLE 15**

Candied bacon, maple syrup, whipped butter, powdered sugar, berries

## SEASONAL FAVORITE

**TRES LECHES FRENCH TOAST 13**

Tres leches-dipped toast, caramelized bananas, pecan and oat crumble, caramel whipped cream

## FROM THE BAR

**APPLE AFFAIR 15**

Dolin Blanc Vermouth, Medivol Crémant, housemade apple cider cinnamon syrup, apple fan

**EVERYTHING ORANGE\* 12**

St. George California Citrus Vodka, Bati White Rum, Pierre Ferrand Dry Curaçao, fresh orange, vanilla syrup, egg white

**MOSCOW-MOSA 12**

house-made ginger syrup, lime, prosecco

**THE MARY 13**

Christiania Vodka, housemade Bloody Mary mix, blue cheese olives, celery

**MIMOSA**

With fresh orange juice

• Joseph Cattin Brut Rosé Crémant d'Alsace	12
• Medivol Brut, Crémant de Limoux	11
• Muga Brut Reserva 'Conde de Haro,' Cava DOCa, Spain '17	13
• San Venanzio DOCG Prosecco	9

**MIMOSA TRAY**

Served with three seasonal juices and assorted fresh berries

**Bottle of choice:**

• Fernand Engel Brut 'Tradition' Crémant d'Alsace	49
• Joseph Cattin Brut Rosé, Crémant d'Alsace	46
• Medivol Brut, Crémant de Limoux	50
• Muga Brut Reserva 'Conde de Haro,' Cava DOCa, Spain '17	57
• San Venanzio DOCG Prosecco	47

## COFFEE &amp; ESPRESSO

**SERVING TRINIDAD FAIR TRADE & ORGANIC COFFEE**  
Non-fat & almond milk available

**REGULAR OR DECAF 4**  
Unlimited refills

**FRENCH PRESS 7**  
Single or double

ESPRESSO	4 / 6
LATTE	5 / 7
CAPPUCCINO	5 / 7
MOCHA	5 / 7

**CAFÉ AU LAIT 5**  
Trinidad Fair Trade & Organic Coffee with steamed milk

**AMERICANO 5**

**CAMPFIRE 6**  
Café mocha topped with smoked sea salt

**VANILLA LATTE 6**  
Housemade vanilla syrup, espresso, steamed milk

## TEA

**HARNEY & SONS 4.5**  
Organic Darjeeling, Organic Green with Citrus & Ginkgo, Organic Peppermint

**SAINT MATCHA LATTE 6**  
Tenzo Organic Matcha, almond milk, agave nectar

## FRESH JUICES

ORANGE JUICE	5.5
GRAPEFRUIT JUICE	5.5