



## ORGANIC EGGS

Proudly using Chino Valley Ranch organic eggs

**THE TRADITIONAL\* 12**

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

**MARKET SCRAMBLE 13**

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

**BURRATA OMELETTE 14**

Brussel sprouts, burrata cheese, bacon, tomato, basil, house potatoes

**CLASSIC EGGS BENEDICT\* 13**

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

**PORK CHILI VERDE\* 18**

Smoked pork chop, tomatillo salsa, chilaquiles, monterey jack cheese, cilantro, two eggs

**CROQUE MADAME\* 14**

Capocollo, asiago on country bread, béchamel sauce, fried egg, french fries

**CHORIZO BREAKFAST PIZZA\* 14**

Natural pork chorizo, fontina cheese, bell pepper, parmesan, arugula, two eggs

**HOUSE CURED SALMON 14**

Toasted marble rye, cream cheese sauce, chopped egg, capers, pickled onion, arugula

**STEAK & EGGS\* 17**

Santa Maria seasoned steak, two eggs, french fries, hollandaise

## HASH

**HOUSE SMOKED TRI TIP\* 16**

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

**CHICKEN, CHORIZO & AVOCADO\* 15**

Potato, green beans, butternut squash, chipotle hollandaise, grilled bread, two poached eggs

## PANCAKES + SUCH

glf pancake add 1.00

**OLD-FASHIONED PANCAKES 11**

Buttermilk pancakes, mixed berry compote, powdered sugar, real maple syrup

**CHALLAH FRENCH TOAST 12**

Challah bread, mixed berry compote, powdered sugar, real maple syrup

**MAPLE BACON WAFFLE 13**

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

**LOBSTER & SHRIMP WAFFLE 24**

Fried lobster and shrimp, bacon maple butter, real maple syrup

## SIDES

PORK SAUSAGE 4

SMOKED BACON 4

CANDIED BACON 5

SEASONAL FRUIT 5

CHEDDAR BISCUIT 3

HOUSE POTATOES 3

## FROM THE BAR

**PAIN KILLER 12**

Diamond Reserve Dark Rum, house-made cream of coconut, pineapple juice, fresh orange juice, cherries

**DIXIE TEA 10**

Lemonade, Ronnefeldt Sweet Berries Tea, Crop Organic Lemon Vodka

**IRISH COFFEE 10**

Powers Gold Label Irish Whiskey, hot house brew coffee, handmade whipped cream

**SPARKLING TEA 12**

Medivol Crémant de Limoux Brut, Ronnefeldt Sweet Berries Tea

**S&S BLOODY MARY 12.5**

Mamont Vodka, house bloody mary mix, spicy salt mix, pickled celery

**WHISKEY AND COLA 14**

Bushmills Single Malt 10Yr Whiskey, house-made cola syrup, Q sparkling water

**MIMOSA**

With fresh orange juice

•San Venanzio 9  
DOCG Prosecco

•Medivol Crémant 12  
de Limoux Brut

**MIMOSA TRAY**

Served with a seasonal juice selection and fresh berries. Bottle of choice:

•San Venanzio 43  
DOCG Prosecco

•Medivol Crémant 49  
de Limoux Brut

## ORGANIC COFFEE &amp; TEA + FRESH JUICES

**SERVING TRINIDAD FAIR TRADE & ORGANIC COFFEE**

\*Non-fat & almond milk available

REGULAR OR DECAF 3.5

ESPRESSO 4/6

Single or double

LATTE 5

CAPPUCCINO 5

MOCHA 5

CAFÉ AU LAIT 5

Trinidad Fair Trade & Organic Coffee with steamed milk

AMERICANO 5

CAMPFIRE 5.5

Café mocha topped with smoked sea salt

SAINT & SECOND LATTE 5.5

House-made cola syrup, espresso, steamed milk

ORGANIC ZHI TEA 3.5

Desert blend-rooibos, jasmine green, turkish spice mint, restful blend, orange chamomile, belmont breakfast (black)

ORANGE JUICE 4.5

PINEAPPLE JUICE 4.5

GRAPEFRUIT JUICE 4.5