

toast

Fancy Toast - \$18

Goat Cheese, Smoked Salmon, Cherry Tomato, Arugula, Pickled Onion, Micro Greens, Garlic Chili Oil on a Thick Slice of Seeded Molasses Bread.

Avocado Toast - \$14 *V*

Sliced Fresh Avocado, Cherry Tomato, Everything Seasoning, Microgreens on a Thick Slice of Seeded Molasses Bread

*Add Egg +\$2 *Add Smoked Salmon +\$6

bowls

Italian Bowl - \$16 *GF*

2 Eggs(your way) with Ground Italian Sausage, Whole Milk Mozzarella, Onion, Peppers, Potato

Market Bowl - \$15 *GF, V*

2 Eggs(your way) with Wild Mushrooms & Sweet Onions, Spinach, Goat Cheese, Tomato, Potato



Huevos Rancheros - \$15 *GF, V*

2 Eggs(your way) over a Crispy Corn Tortilla, Black Beans, Queso Fresco, Crema, Pico de Gallo, Spicy Salsa Roja. *San Diego Style +\$6(french fries & avocado)

plates

Breakfast Plate - \$12

Two Eggs(your style), Choice of: Crispy Bacon, Ham or Breakfast Sausage, Potatoes, Sourdough Toast

*Add Smoked Salmon +\$6 Add 1 Egg = \$2

The Ingrid - \$21

2 Scrambled Eggs on Croissant, Smoked Salmon, Slivered Red Onion, Capers, Lemon Wedge, Small side of Fruit, Drip Coffee (No substitutions)

Steak & Eggs - \$24 *GF*

Two 3-oz Filet Medallions, 2 Eggs(your way), Potatoes, Sourdough Toast

Quiche Lorraine - \$14

Traditional Breakfast Pie of Egg, Bacon, Onion, Gruyère. Served with Side Salad

This menu is subject to change 20% Service Charge is added to all parties of 6 or more to support our servers and culinary team /

WE ARE NOT AN ALLERGEN-FREE KITCHEN.

Consuming Raw/Undercooked Meat, Poultry, Eggs, Shellfish or Seafood May Increase Risk of Foodborne Illness.

off the griddle

Brioche French Toast - \$14

2 Slices of Custard-Soaked & Butter-Fried Texas Toast, Fresh Berries, Powdered Sugar

Short Stack - \$13

2 Buttermilk Pancakes, Fresh Berries, Whipped Butter

Belgian Waffle - \$10

Topped with Fresh Berries *Add Bacon +\$4 *Add 2 Eggs +\$4

Triple Threat - \$16

2 Scrambled Eggs, 2 Strips of Bacon, 1 Belgian Waffle

Chicken & Waffles - \$18

Buttermilk-Soaked, Double-breaded & Fried Chicken Thigh, Belgian Waffle, Hot Honey

handhelds

Breakfast Croissant - \$10

Scrambled Egg, Cheddar Cheese, choice of Bacon or Ham on a Butter Croissant *Deluxe(add lettuce & tomato) +\$3

Bae Bae - \$10

Bacon, Avocado, Fried Egg, Toasted Sourdough, Mayo *Deluxe +\$3

Burrito - \$8

Scrambled Eggs, Bacon, Potato, Beans, Cheese, Flour Tortilla. Salsa on side *add Avocado +\$2

SouthWest Wrap - \$8

Scrambled Eggs, Chicken Breast, Pepperjack Cheese, Chipotle Aioli. Salsa on the side *add Avocado +\$2

peckish

Breakfast is served:

8a-11a Tues-Friday

8a-2p Saturday

We are closed Sundays,
Mondays & Holidays

Potatoes - \$2

Bacon - \$4

Ham - \$4

Add Cheese - \$1

Sausage - \$4

Toast - \$2

Sliced Tomato - \$2

Avocado - \$2

Fruit - \$4

1 Pancake - \$5

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*San Diego Style +\$6(French fries & avocado)

croissant benedict

until sold out*

GAB Benny - \$16

Black Forest Ham, Poached Eggs, Hollandaise, Croissant, Breakfast Potatoes

Florentine - \$15 *V*

Fresh Spinach, Avocado, Poached Eggs, Hollandaise, Croissant, Breakfast Potatoes

Steak Benedict - \$25 *GF*

Two 3oz Filet Medallions, Poached Eggs, Hollandaise, Breakfast Potatoes

Benedict Royale - \$21

Smoked Salmon, Poached Eggs, Hollandaise Sauce, Butter Croissant, Breakfast Potatoes