

BREAKFAST SANDWICHES

EGG & CHEESE

In-house English muffin, cheddar cheese, scrambled eggs, garlic aioli

+ \$3 (2) Slices of Bacon

\$12

HAM & BACON

In-house English muffin, ham, bacon, swiss cheese, mustard, onion jam

+ \$2 Fried Egg

\$15

VEGAN

In-house English muffin, tofu "egg" patty, tomato, vegan aioli

\$12

VEGGIE

In-house English muffin, avocado, tomato, onion jam, egg, garlic aioli

+ \$3 (2) Slices of Bacon

\$12

MONTE CRISTO

In-house focaccia, ham, swiss cheese, blueberry thyme jam

\$14

+ \$2 Fried Egg

+ \$3 (2) Slices of Bacon

BREAKFAST PLATES

BREAKFAST HASH

Egg, smoked gouda, crispy potatoes, tomato, kale, bell pepper, onion, pickled red onion

+ \$3 Add Bacon

\$14

LOADED CARNITAS BURRITO

Green chili braised pork shoulder, crispy potatoes, roasted corn, chipotle cumin black beans, achiote crema, cotija cheese

\$15

+ \$3 Add Bacon

+ \$2 Add Egg

FOCCACCIA FRENCH TOAST

In-house focaccia, fresh berries, whipped cream, powdered sugar, candied walnuts

\$14

AVOCADO TOAST

In-house sourdough, avocado, mixed greens, citrus vinaigrette, pickled red onion, tomato, garlic parmesan crumble

+ \$2 Fried Egg

\$14



Bakery &
Cafe

SOUP DE JOUR

Served with in-house focaccia

CUP	\$7.5
BOWL	\$9

IN-HOUSE BREAD

Served with in-house jam

FRENCH TOAST	\$5
ENGLISH MUFFIN	\$3
SOURDOUGH	\$3

SIDES

CRISPY BREAKFAST POTATOES (GF)	\$6
CUP OF FRUIT	\$5
2 SLICES OF BACON	\$3
HOUSE MADE JAM	\$1
1 EGG	\$2
GARLIC AIOLI	\$1
HOUSE RANCH	\$1

CHEF'S
SPECIAL

SEE SPECIAL BOARD

*Consuming raw or undercooked foods can lead to serious illness

*GF items may not be celiac friendly due to cross contamination