

Daily Breakfast

Tuesday-Sunday until 1:00PM.

BACON-CHEDDAR QUICHE: Bacon, cheddar cheese, green onion, and a creamy egg custard inside our famous all butter, flaky crust. Served with rustic toast and fresh fruit. **\$13.75** add house jam **.75**

VEGETABLE QUICHE DU JOUR: Vegetables, cheese, and creamy egg custard, inside a butter crust. See the specials board for daily flavor. Served with rustic toast and fresh fruit. **\$13.75** add house jam **.75**

BACON BREAKFAST SANDWICH: Fluffy scrambled eggs, crisp bacon and cheddar cheese on buttered rustic white toast, served with fresh fruit. **\$12.50**

HAM BREAKFAST SANDWICH: Fluffy scrambled eggs, Black Forest ham and cheddar cheese on buttered rustic white toast, served with fresh fruit. **\$12.50**

AVOCADO-TOMATO BREAKFAST SANDWICH: Fluffy scrambled eggs, tomatoes, avocado & cheddar cheese on buttered rustic white toast, served with fresh fruit. **\$12.50**

HAM & SWISS BREAKFAST CROISSANT: A toasted buttery croissant with fluffy scrambled eggs, Black Forest ham, Swiss cheese and our creamy béchamel sauce, served with fresh fruit. **\$12.75**

BACON & CHEDDAR BREAKFAST CROISSANT: A toasted buttery croissant filled with fluffy scrambled eggs, crisp bacon, and cheddar cheese, served with fresh fruit. **\$12.50**

Add our Spicy Aioli to any sandwich for .75

AVOCADO TOAST: Thick sliced wheat toast, butter, avocado, tomato, cucumbers, microgreens, pickled onions topped with our house-made everything seed seasoning. **\$9.75** add egg **\$2.75** each, add bacon **\$3.50**

OATMEAL: Old-fashioned oatmeal drizzled with organic maple syrup, topped with our granola, chopped dried fruit, and seasonal fresh fruit. Served with half and half. Alternative milks available. **\$9.75**

GRANOLA: Our own nutty, house-made granola served on top of vanilla Greek yogurt and topped with sliced apples, seasonal fresh fruit and chopped dried fruit. **\$9.50**

SIDES: FRUIT: Small \$4.75 Large \$6.75 BACON (2): \$3.50 TOAST: \$1.75 JAM: .75 AVOCADO: \$1.75

Saturday & Sunday Only

Additional items available weekends only. Quantities limited.

SAUSAGE & MUSHROOM STRATA: Savory breakfast casserole made with layers of bread, cheese, sautéed mushrooms, and Italian sausage, all held together with a creamy egg custard, topped with sour cream, and served with fresh fruit. **\$14.50**

VEGETABLE FRITTATA: Savory baked eggs with roasted sweet potatoes, kale, onions, and sharp white cheddar cheese, topped with sour cream served with a side green salad. **GF \$13.75**

BISCUITS & GRAVY: Crunchy & fluffy house-made buttermilk and bacon fat biscuits, smothered in our creamy, house-made sausage and bacon gravy. **\$13.75** add egg **\$2.75** each, add bacon **\$3.50**

CROQUE MADAME: French breakfast sandwich made with béchamel, Black Forest ham, and Swiss cheese then broiled with more béchamel, parmesan, and an over easy fried egg. **\$15.75**

WAFFLE: Yeast-leavened Belgian waffle with butter and maple syrup. **\$10.50** With seasonal toppings and whipped cream, maple syrup available upon request. See the specials board for daily flavor. **\$13.50**

ALLERGEN WARNING: We use a variety of tree nuts, peanuts and other allergens in the foods that we serve. If you have food allergies, please alert us and ask to see a product list. Our kitchen is not able to maintain separate allergen-free areas. Consuming raw or undercooked meat, poultry or eggs may increase your risk of foodborne illnesses.