



ADD A SIDE of peachwood smoked bacon, chorizo casero, off the bone ham, or house-made breakfast sausage for \$3.00

\* CAMPESSINO HASH is organic, tri-colored potatoes, rotating fresh garden vegetables, extra virgin olive oil, and fresh herbs

\*\* The consumption of raw or undercooked meat and eggs may be hazardous to your health

\*\*\* SALSAS: Our red salsa is an **extra spicy** toasted chile arbol salsa. Our green salsa is a mild, fire-roasted poblano salsa

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## SIGNATURE BREAKFASTS

### BAKED FRENCH TOAST PUDDING \$12

Warm cinnamon bread pudding served with crème anglaise, bananas, whipped cream, & toasted almonds

### SHRIMP & GRITS SCRAMBLE \$15

Brown sugar bourbon bacon and jumbo shrimp scrambled with eggs, served with creamy cheddar grits & cheddar biscuit

### S.B.S.B.S. \$12

**S**picy **B**rown **S**ugar **B**ourbon **B**acon **S**andwich with fried egg\*\* & Sabrosa cheese blend on toasted Tuscan white bread with avocado crema & sour cream garnish

### THE BASIC \$9

Two eggs\*\* served with campesino hash\*, toast (Tuscan white or marble rye) with homemade jam

### BAKED ROLLED OATS \$7

Served with heavy cream or unsweetened almond milk, cinnamon brown sugar, toasted pepitas, & fresh fruit

### AVOCADO SMASH-UP \$13

Seasoned smashed avocado on toasted Tuscan bread, layered with Growing Power sunflower sprouts, thinly-sliced radishes, grilled heirloom cherry tomatoes, & 2 farm fresh poached eggs\*\*

### JALAPEÑO CORNBREAD

### & COUNTRY SAUSAGE GRAVY \$12

Served with scrambled farm fresh eggs and campesino hash\*

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## SABROSA SCRAMBLES

Made with campesino hash\* and served with toast (Tuscan white or marble rye) & homemade jam

### AMERICANO \$13

Scrambled eggs, ham steak, fresh spinach, Wisconsin cheddar cheese, & sour cream

### ITALIANO \$14

Scrambled eggs, breakfast sausage, arugula, mozzarella, & heirloom tomato marinara

### CARNIVORE \$14

Scrambled eggs, off the bone ham, peachwood smoked bacon, breakfast sausage, Sabrosa cheese blend, & side of country sausage gravy

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## OMELETTES

Served with campesino hash\* and toast (Tuscan white or marble rye) with homemade jam

### PERFECT OMELETTE \$12

Sabrosa cheese blend, avocado crema, sour cream garnish

### FLORENTINE OMELETTE \$14

Fresh spinach, portabella, red onion, roasted peppers, fresh garlic, heirloom tomato marinara, & mozzarella

### SMOKED SALMON OMELETTE \$15.95

Filled with spinach, herbed cream cheese, smoked salmon, served with fresh dijon hollandaise, sliced red onion, caperberries, avocado crema, & sliced radish

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## FROM THE GRIDDLE

### BUTTERMILK PANCAKES \$8 short/\$10 full

Special buttermilk recipe made from scratch daily. Add bananas, fresh berries, or chocolate chips for \$2

### SAUSAGE BUTTERMILK PANCAKES \$10/\$12

Our buttermilk pancakes mixed with breakfast sausage

### CHALLAH FRENCH TOAST \$8 short/\$10 full

Thick slices of our special recipe cinnamon French toast

### FRANKIE'S BENEDICTION \$15

French toast stacked with off the bone ham, two sunny side up eggs\*\*, & fresh dijon Hollandaise sauce

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## MEXICAN BREAKFAST FAVORITES

*Served with Oaxacan black beans, queso fresco, & avocado crema*

### CHILAQUILES \$10

Corn tortilla strips pan-fried crispy with scrambled eggs & finished with your choice of Sabrosa salsa\*\*\*

### CHORIZO CASERO & EGGS \$12

Homemade chorizo scrambled with eggs & served with fresh flour tortillas

### HUEVOS RANCHEROS \$10

Two over-easy eggs\*\* served open-faced on sautéed corn tortillas & smothered in your choice of Sabrosa salsa\*\*\*

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## MEXICAN LUNCH FAVORITES

*Served with our Oaxacan black beans & Sabrosa rice*

### ENCHILADAS VERDES \$14

Sautéed corn tortillas layered with grilled chicken breast, spinach and mozzarella served with a creamy roasted poblano-peanut sauce, queso fresco, & crema fresca

### ENCHILADAS ENTOMATADAS \$10

Sautéed corn tortillas layered with spinach Sabrosa cheese blend served with a roasted heirloom tomato marinara. With grilled chicken breast add \$3

### TACOS A LA MEXICANA \$10

Two tacos stuffed with Chef Frankie's filling du jour. Choice of corn or fresh flour tortillas.

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## SIDES

### HEIRLOOM CHERRY TOMATO & QUESO SALAD \$3

CAMPESINO HASH\* \$3

SABROSA RICE \$3

OAXACAN BLACK BEANS \$3

CUP OF SOUP \$3

BOWL OF SOUP \$6

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## SIGNATURE LUNCHES

### ROASTED HARVEST PLATTER \$13

Roasted seasonal vegetables sautéed with a citrus vinaigrette, mixed greens, toasted mixed nuts, dried cherries, served with poached egg, goat cheese, Sabrosa rice, avocado crema, & dijon bread crumbs

### CHICKEN LIMONE \$15.95

Sautéed lemon chicken breast in a sherry crimini cream sauce with asparagus, roasted peppers & goat cheese served over rosemary roasted tri-colored potatoes

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## SPECIALTY SANDWICHES

*Served with your choice of side*

### MEATLOAF SANDWICH \$13

Angus beef & pork meatloaf filled with hard boiled egg served open-faced on our toasted Tuscan white bread served with a creamy, slightly spicy marinara & tomato queso salad garnish

### MOLLETE \$10.95

Oaxacan black bean, queso fresco, mixed greens, & avocado crema served open-faced on toasted Tuscan white bread

### MEGA-MELT \$14

Bourbon bacon, off the bone ham, & grilled chicken breast served on Tuscan white or marble rye with spicy country mustard & Sabrosa cheese blend

### THE "RUBEN" \$10.95

Roasted seasonal vegetables sautéed in white wine, garlic, & herbs, served with melted mozzarella, avocado crema, & spicy lime mayonnaise on toasted marble rye

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## CUP & 1/2

*Cup of soup with 1/2 of any Specialty Sandwich*

CUP OF SOUP & 1/2 MEATLOAF SANDWICH \$9.50

CUP OF SOUP & 1/2 MOLLETE \$8.50

CUP OF SOUP & 1/2 MEGA-MELT \$10

CUP OF SOUP & 1/2 "RUBEN" \$8.50