



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

* CAMPESINO 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

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

Spicy Brown Sugar Bourbon Bacon Sandwich 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, almonds, dried cherries, & 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*

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, sour cream, avocado crema, & side of country sausage gravy

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

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

GIFT CARDS AVAILABLE

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 CON HUEVOS Y PAPAS \$12

Homemade chorizo and roasted potatoes 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***

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.

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

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

SPECIALTY SANDWICHES

Served with your choice of side

CHALLAH JOE \$12

Chef Frankie's special zesty sloppy joe served on toasted
challah with Sabrosa cheese blend and sour cream drizzle

MOLLETE \$10

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

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

CUP & 1/2

Cup of soup with 1/2 of any Specialty Sandwich

CUP OF SOUP & 1/2 CHALLAH JOE \$9

CUP OF SOUP & 1/2 MOLLETE \$8

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

CUP OF SOUP & 1/2 "RUBEN" \$8