



SIGNATURE BREAKFASTS

FRESH BERRY CRÊPES \$10

House-made crêpes filled with fresh berries and served with crème anglaise, bananas, whipped cream, & toasted almonds

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

Spicy **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

AVOCADO SMASH-UP \$13

Seasoned smashed avocado on toasted Tuscan bread, layered with arugula, sunflower sprouts, sliced radishes, grilled heirloom cherry tomatoes, & two farm-fresh poached eggs**

JALAPEÑO CORNBREAD

8 COUNTRY SAUSAGE GRAVY \$13

Served with scrambled farm-fresh eggs and campesino hash*

THE BASIC \$9

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

BAKED ROLLED OATS \$9

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

SABROSA SCRAMBLES

SHRIMP & GRITS SCRAMBLE \$16

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

CHICKEN CHEDDAR BISCUIT SCRAMBLE \$15

Cheddar biscuit croutons scrambled with egg, chicken breast, fresh spinach, cheddar cheese, & country sausage gravy

CORNBREAD SCRAMBLE \$15

Jalapeño cornbread croutons scrambled with egg, ham steak, arugula, mozzarella, & creamy poblano peanut sauce

CARNIVORE \$16

Off the bone ham, glazed bacon, breakfast sausage, scrambled with egg, campesino hash, Sabrosa cheese blend, avocado crema, & country sausage gravy; served with toast

OMELETTES

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

PRIMAVERA \$14

Sautéed asparagus, arugula, and heirloom cherry tomatoes, with goat cheese & avocado herb cream

PERFECT \$12

Sabrosa cheese blend, avocado crema, sour cream garnish

FLORENTINE \$14

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

SMOKED SALMON \$16

Spinach, herbed cream cheese, smoked salmon, served with fresh dijon hollandaise, sliced red onion, caperberries, avocado crema, sliced radish, & heirloom cherry tomatoes

FROM THE GRIDDLE

GRANOLA BERRY PANCAKES \$12

with crème anglaise, berries, & toasted almonds

BUTTERMILK PANCAKES \$9 short/\$11 full

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

CHALLAH FRENCH TOAST \$9 short/\$11 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

MEXICAN BREAKFAST FAVORITES

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

CHILAQUILES \$11

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*** and campesino hash*

Add a side of cherrywood smoked bacon, chorizo casero, or grilled ham to any breakfast for \$3

SIGNATURE LUNCHES

PICNIC PLATE \$15

Grilled chicken breast & kielbasa sautéed with onions & peppers and tossed in our spicy bacon bbq sauce. Served with a honey biscuit & one side

BERRY GOAT CHEESE SALAD \$12

Mixed greens tossed with fresh berries, toasted pepitas, goat cheese, red onion, & grilled cherry tomatoes in our honey citrus vinaigrette

CHAYOTE, AVOCADO, & ORANGE SALAD \$12

Tossed in honey orange vinaigrette over mixed greens with hard boiled egg, radish, green onion, & toasted almonds. With grilled chicken breast, add \$3

SPECIALTY SANDWICHES

Served with your choice of a side

SHRIMP ROLL \$15

Creamy shrimp salad with celery, capers, green onion, carrot, & radish served in a grilled bolillo with arugula, avocado crema, & roasted cherry tomatoes

CHICKEN CHIPOTLE \$12

Grilled chicken breast served on Tuscan toast with smashed avocado & chipotle lime mayonnaise

CHALLAH JOE \$10

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

MEGA-MELT \$14

Bourbon bacon, off the bone ham, & grilled chicken breast served on Tuscan white bread 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

GIFT CERTIFICATES AVAILABLE

MEXICAN LUNCH FAVORITES

Served with Oaxacan black beans & Sabrosa rice

ENCHILADAS VERDES \$15

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

ENCHILADAS ENTOMATADAS \$11

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

TACOS DE PAPA Y ELOTE \$11

Roasted corn & potato hash in a creamy poblano peanut sauce, criminis, arugula, & roasted peppers

\$3 SIDES

BACON FRIED SPINACH

HEIRLOOM CHERRY TOMATO QUESO SALAD

SOUTHERN POTATO SALAD

CREAMY SLAW

CAMPESINO HASH

FRESH FRUIT

SABROSA RICE

OAXACAN BLACK BEANS

ASK US ABOUT CATERING

* **CAMPESINO HASH** is organic, tri-colored potatoes, 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

CHEF FRANCISCO SANCHEZ, *Owner/Executive Chef/General Manager*
RUBEN PIIRAINEN, *Owner/Gallery Director*
APRIL 28, 2018