



## SIGNATURE BREAKFASTS

### FRESH BERRY CRÊPES \$12

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

### S.B.S.B.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

### AVOCADO SMASH-UP \$14

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

### JALAPEÑO CORNBREAD

### & COUNTRY SAUSAGE GRAVY \$14

Served with scrambled farm-fresh eggs & campesino hash\*

### THE BASIC \$10

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

## SABROSA SCRAMBLES

### JAMON SCRAMBLE \$13

Glazed ham steak scrambled with, eggs, potato, green onion, & cheddar. Served with toast & sour cream drizzle

### SHRIMP & GRITS SCRAMBLE \$16

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

### CARNIVORE \$16

Off-the-bone ham, glazed bacon, breakfast sausage, scrambled with egg, campesino hash, Sabrosa cheese blend, & country sausage gravy

## OMELETTES

### FLORENTINE \$14

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

### SMOKED SALMON \$16

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

## FROM THE GRIDDLE

### BUTTERMILK PANCAKES \$9 short/\$11 full

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

### FRANKIE'S BENEDICTION \$15

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

### CUSTARD FRENCH TOAST \$10 short/\$12 full

Cinnamon French toast topped with crème anglaise, whipped cream, & fresh fruit

## MEXICAN BREAKFAST FAVORITES

### CHILAQUILES \$12

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 \$11

Two over-easy eggs\*\* on sautéed corn tortillas, smothered in your choice of Sabrosa salsa\*\*\* & campesino hash\*

## SIGNATURE LUNCHES

### ARROZ CON POLLO \$12

Savory chicken & Sabrosa rice casserole; served with arugula, marinara, roasted peppers, alioli, & Tuscan toast

### ENCHILADAS VERDES \$15

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

### BERRY CHÈVRE SALAD \$12

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

## SPECIALTY SANDWICHES

### CHICKEN CHIPOTLE \$12

Grilled chicken breast on Tuscan toast, avocado schmear, & chipotle mayonnaise

### CHALLAH JOE \$10

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

### 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

\* **CAMPESINO HASH** is organic 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