

EGGS BENEDICT *two poached eggs & toasted english muffin, Martha's hollandaise sauce ~ served with hash browns * poached eggs do not achieve 145 degrees F*

Eggs Benedict canadian bacon \$15.50

Eggs California avocado, garlic tomato \$15.95

Eggs Florentine smoked salmon, spinach \$17.50

Eggs Manhattan spinach, mushrooms, garlic tomato \$15.50

Eggs Hermosa canadian bacon, garlic tomato, spinach \$15.95

OMELETS *served with toast & hash browns (sub fresh fruit or cottage cheese for hashbrowns \$3.50)*

A.B.C. avocado, diced applewood bacon, white cheddar cheese \$15.95

Ham & Cheddar smoked ham, cheddar cheese \$15.50

Spinach & Havarti fresh spinach, havarti cheese \$15.50

Sausage, Mushroom, White Cheddar \$15.95

Bacon, Mushroom, Onion, Tomato diced applewood bacon \$15.95

Boursin Herb & Asparagus **VEG** boursin herb cheese, fresh herbs, fresh asparagus \$15.95

Smoked Salmon cream cheese & scallions \$16.50

Spanish white cheddar cheese, ranchero sauce, green peppers, tomatoes, onions, chiles side pico de gallo & corn tortillas \$16.50

Fresh Vegetable Havarti **VEG** broccoli, cauliflower, carrots, cabbage, onions, mushrooms, green peppers, celery, asparagus & havarti cheese \$15.50

BOWLS

Keto Bowl turkey sausage, applewood bacon, chicken breast, avocado, baby greens, havarti cheese, cherry tomatoes, cilantro parmesan vinaigrette & fried egg \$18.50

Chia Yogurt Bowl **GF** coconut vanilla yogurt (non-dairy), chia seeds, almonds, "tone it up" protein powder, strawberries & blueberries, fresh mint, shaved coconut \$11.50

Steak & Eggs Bowl two eggs (any style), flat iron steak, cheesy hash brown potatoes (smoked gouda, asparagus, portobello mushrooms, peppers & onions) \$21.95

Grains Bowl **VEG** red quinoa, bulgar wheat, cucumber, avocado, cherry tomatoes, watercress, organic greens, crunchy chickpeas, pickled onion, basil vinaigrette drizzle, diced sweet potato & fried egg \$15.95 (**GF** go vegan! sub tofu)

From the Griddle

+add fresh strawberries or mixed fruit to any item for \$4.50

Buttermilk Pancakes or **Cornmeal Pancakes** \$8.50 (2 pieces) / \$11 (3 pieces)

French Toast \$8.50 (2 pieces) / \$12 (3 pieces)

Blueberry Pancakes or **Oreo Pancakes** or **Chocolate Chip Pancakes** \$11 (2 pieces) / \$13 (3 pieces)

Stuffed French Toast \$14.95
stuffed with sweet cream cheese filling topped with fresh strawberries & blueberries

Cinnamon Bun Pancake cinnamon swirl pancake & sweet vanilla glaze icing \$9.95

Cakes & Eggs \$14.50 (2)
two buttermilk or cornmeal cakes or french toast + two eggs (any style) & sausage links or turkey sausage patty
SUB applewood bacon , add \$1
- sub blueberry cakes, add \$1.50 ea cake
- sub specialty cakes, add \$1.50 ea cake
- sub cinnamon pancake, add \$1.50 ea cake
- sub stuffed french toast, add \$2

MARTHA'S

HERMOSA BEACH, CA

EGGS & SCRAMBLES

*SERVED WITH HASH BROWNS & TOAST:
rustic wheat, artisan sourdough, dark squaw, marble rye, country white, cinnamon raisin, english muffin, corn or flour tortillas*

*(sub fresh fruit or cottage cheese for hashbrowns \$3.50)
* egg dishes prepared yolkless upon request,
* substitute egg whites \$2.00*

GF GO VEGAN: *tofu substituted for eggs upon request*

Two Eggs, Any Style \$10

+ Sausage Links or Canadian Bacon \$14
+ Turkey Sausage Patty \$14
+ Smoked Applewood Bacon \$15

White Corn Scramble **VEG**

"our house specialty"
egg scrambled, fresh white corn,
fresh herbs & havarti \$14.95

Potato Frittata Skillet

open-faced omelet, bacon, cheddar cheese,
potato, scallions, sour cream \$15.50

Thai Scramble **VEG**

red peppers, hummus, broccoli, red slaw,
thai peanut sauce, 7-grain rice (no toast) \$15.50

Scrambled Chorizo

scrambled eggs & spicy chorizo
"a classic!" \$14.95

SPECIALTY

Breakfast Burrito

eggs, bacon, sausage, white cheddar, havarti,
crispy potatoes, pico de gallo & guac
side salsa roja, salsa verde & sour cream \$14.50

Huevos Playa

poached eggs, hash browns, cheddar,
ranchero sauce, sour cream & guacamole \$15.95

Chorizo Sweet Potato Hash

poached eggs, red onions, bell peppers,
SPICY! Spanish chorizo, salsa verde \$15.95

Chipotle Corn Quesadilla

fresh corn, onions, mushrooms, chipotle chiles,
cheddar, side sour cream & guac \$12.50
+ add grilled chicken \$7 / + add shrimp \$9

Avocado Toast

sliced avocado, watercress, pickled onion,
radish, cherry tomato, olive oil, wheat toast \$12.95

Cheesy Egg Toast

fluffy scrambled eggs, white cheddar,
havarti, chives, sourdough \$12.50
+add smoked applewood bacon strips \$5.95
+ add smoked salmon lox \$9

SANDWICHES *served with curly fries (sub fresh fruit, small garden or kale caesar \$3.50)*

+ add turkey breast or tuna salad \$5 or chicken breast \$7 or avocado \$3.50

Roast Turkey Croissant white cheddar, greens, tomato, mayo ~ fresh baked croissant \$15.50

The Club roast turkey, bacon, cheddar, lettuce, tomato & mayo on rustic wheat toast \$15.95

Californian white cheddar, tomato, avocado, sprouts, romaine, mayo & dark squaw \$12.50

Tuna Salad white albacore tuna salad, lettuce, tomato & mayo on rustic wheat toast \$15.50

Chicken Caesar Wrap romaine lettuce, tomato, parmesan cheese, caesar dressing \$14.50

Tuna Melt tuna salad, melted cheddar, tomato & served open faced on grilled marble rye \$15.50

B.L.T. crispy bacon strips, organic greens, tomato & mayo on toasted rustic wheat \$15.95

The Montecristo sliced ham, melted swiss on grilled egg-dipped thick french toast \$15.95

Grilled Cheese toasted artisan sourdough & melted white cheddar cheese \$10.95
+add tomato, onion, avocado \$4 / +bacon \$3.50

Grilled Chicken rosemary or teriyaki marinated chicken breast, sliced avocado,
lettuce, swiss, tomato & mayo on a sesame brioche bun \$14.95

Fried Chicken seasoned buttermilk chicken breast, fried crispy, red cabbage slaw,
homemade pickles, herb aioli on a brioche bun \$15.95

BURGERS ~ served with curly fries (sub fresh fruit, small garden or kale caesar \$3.50)

GF sub portobello mushroom / GF sub lettuce wrap

Cheeseburger hand-pattied ground beef, lettuce, tomato, red onion, martha's sauce
choice of cheese: swiss, cheddar, havarti, provolone, white cheddar \$13.50

BACON Burger applewood bacon slices, choice of cheese \$16.50

GUAC Burger guacamole, choice of cheese \$15.50

MUSHROOM Burger sauteed mushrooms, choice of cheese \$15.50

VEGGIE Burger **VEG** vegan veggie patty, choice of cheese \$13.50

TURKEY Burger turkey burger patty , choice of cheese \$13.50

Martha's Burger avocado, sauteed spicy onions, martha's sauce, choice of cheese \$15.95

Breakfast Burger bacon strips, havarti, bacon aioli, arugula & fried egg \$16.50

Impossible vegan meatless soy patty, arugula, havarti, pickled onion, herb aioli, sesame bun \$16.95

SALADS + add grilled chicken \$7 / + add salmon \$9 / + add shrimp \$9

Salmon Romaine Wedge fresh atlantic salmon, radishes, fried capers, bulgar wheat,
red quinoa & our fresh housemade green goddess dressing \$18.50 + sub grilled chicken \$15.95

Grilled Shrimp & Arugula avocado, ruby red grapefruit, fresh pomegranate seeds,
olive oil & fresh lemon juice \$17.50 + sub grilled chicken \$14.95

Chinese Chicken romaine lettuce, toasted almonds, crispy won tons, chicken breast,
tossed with our special tangy chinese dressing \$15.50

Tex Mex romaine, diced tomato, kidney beans, corn, cheddar, garbanzo beans, black beans,
avocado, cilantro, onion fritter, tossed with chipotle ranch dressing \$12.95 + add grilled chicken \$7

Steakhouse flat iron steak, organic greens, candied walnuts, boursin herb cheese,
cherry tomatoes, crispy shallots & pickled onion tossed with cilantro parmesan vinaigrette \$21.95

Kale Romaine Caesar tuscan black kale, romaine lettuce, croutons, parmesan &
tossed with our housemade caesar dressing \$11.95 + add grilled chicken \$7

COFFEE & TEA

Coffee <i>(regular/decaf)</i>	3.50
Espresso <i>(single/dbl)</i>	3 / 4
Cappuccino <i>(single/dbl)</i>	4 / 5
Americano <i>(single/dbl)</i>	4 / 5
Hot Cocoa	4.50
Latte <i>hot or iced</i>	5
Cafe Mocha <i>hot or iced</i>	5.25
Matcha Latte	5.50
Chai Tea Latte	5.50
Iced Tea	3.50
Iced Coffee	3.50

add in: vanilla, caramel, hazelnut, pumpkin, gingerbread, lavender, sugar free vanilla or hazelnut .75

soy, almond, oat, coconut milk .75
espresso shot .75

Hot Tea <i>assorted teas</i>	3.50
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english breakfast, earl grey, jasmine green, ginger lemon, chamomile, mint melange, decaf

BEVERAGES

Fountain Sodas \$3.50

coke, diet coke, sprite, pink lemonade, ginger ale, rootbeer, dr. pepper, fanta orange

Milk \$3 (sm) / \$3.50 (lg)

Juices \$4 (sm) / \$5 (lg)

apple / cranberry / tomato cold pressed grapefruit

Fresh OJ \$5 (sm) / \$7 (lg)

fresh squeezed

ICE CREAM SHAKES \$8.50

Vanilla • Chocolate • Strawberry
Oreo • Cookie Dough
Espresso • Mocha Espresso
Strawberry & Banana

FRUIT SMOOTHIES

fruit juice, honey, yogurt \$8.50

Boysenberry & Strawberry
Peach & Banana,
Blueberry & Banana (No Yogurt)

WINE & MIMOSAS

MIMOSAS	gl \$9
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house champagne & fresh OJ

Champagne & Bubbles

House kraemer brut	gl \$9 / btl \$36
Chandon sparkling 'rose' (ca)	split \$15
Moet & Chandon 'brut imperial'	btl \$100
Veuve Clicquot yellow label	btl \$125

WINE

La Crema	Chardonnay (Sonoma Coast)	gl \$12 / btl \$48
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Roseade	Rosé Wine + Lemonade Spritz	can \$7
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Bloody Mary	premium soju	\$9
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Michelada		\$9
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HOUSE WINE	gl \$9 / btl \$36
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Pinot Grigio	Savino (Italy)
Sauvignon Blanc	Kim Crawford (NZ)
Rose	'The Palm' By Whispering Angel (Provence)

BEER

Bud Light	\$6
Stella Artois	\$7
Corona	\$7
Modelo	\$7
Firestone '805'	\$7
Kona Big Wave	\$7
Truly	\$7

LOCAL BREWERY (16 oz)

King Harbor	Tiki Hut IPA	\$8.50
Strand	24th St Pale Ale	\$8.50
Hermosa Brew Co.	Ollie Blonde Ale	\$8.50

ODDS & ENDS

Bagel & Cream Cheese	\$4.95
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fresh daily ~ provided by Manhattan Bread & Bagel ~
choice: blueberry, everything, plain, jalapeno
+ add tomato slices & red onion \$7.95
+ add smoked salmon, tomato, red onion & capers \$13.95

Toast	rustic wheat, white, sourdough, marble rye, cinnamon raisin, squaw, english muffin, corn or flour tortillas / \$3.50
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Meats	applewood smoked bacon \$5.95 sausage links or canadian bacon \$4.95 turkey sausage patty \$4.95
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Hash Browns	\$4.50
French Fries	\$5 (sm) / \$7 (lg)

CHICKEN CILANTRO SOUP \$4.50 (cup) / \$7.95 (bowl)

roasted chicken, lundberg farms 7-grain rice, fresh chopped veggies, cilantro, avocado, lemon slice

Bowl Soup Lunch Combo

+ Garden Salad or Kale Caesar Salad \$12.95
+ Half Sandwich tuna salad or roast turkey \$14.95

LIGHTER FARE

Steel Cut Oatmeal	raisins, brown sugar, half & half \$7.50
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Granola & Yogurt	lowfat \$8.25 or greek yogurt \$8.25 coconut vanilla (non-dairy) \$9.25
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Fresh Fruit Salad	\$6 (sm) / \$12 (large)
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+add a side of cottage cheese or lowfat yogurt \$2.50

Half Grapefruit	\$3.95
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Sliced Strawberries	\$6 (sm) / \$8.50 (lg)
Sliced Bananas	\$3 (sm) / \$5.50 (lg)
& STRAWBERRIES	\$5.50 (sm) / \$7.95 (lg)

Martha's Muffins	ask us about our daily selection \$3.50
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Fresh Baked Croissant	\$3.50
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fresh baked, butter & jelly

KIDS MENU (11 and under)

BREAKFAST

Cheerios With Milk	\$3.50
Mickey Pancake	\$6.50
Kids French Toast	one piece \$5
Kids Scrambled Egg	plus one slice of toast \$6
Kids Pancake & Egg	plus bacon or sausage (1) \$7.50

LUNCH with curly fries

Kids Hot Dog	kosher beef \$7.50
Half Grilled Cheese	\$6
Chicken Fingers	\$8.50
Corn Tortilla Melt	with salsa, no fries \$6
One Half Sandwich	tuna or turkey \$7.5



GO VEGAN! / **VEG** vegetarian

18% gratuity will be added to 7 or more...

we reserve the right to refuse service to anyone

no personal checks, please ... all credit cards

accepted ... shirts & shoes required for indoor dining

table time limit 1 1/2 hour

ask us GO VEGAN! We are happy to VEGANIZE! /

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS