



# BREAKFAST

## AVOCADO TOAST | \$12

confit tomato, fried capers, arugula, pickled onion

## BANANA PANCAKES | \$12

sweet cream pancakes, chocolate-hazelnut crème, strawberries, housemade granola

## YOGURT PARFAIT | \$12

Greek yogurt, housemade granola, berries

## VEGETABLE FRITTATA | \$16

eggs, artichoke, potato, onion, fresh chickpea, arrabiata sauce

## BREAKFAST BURRITO | \$16

choice of meat, eggs, cheddar, potatoes

## CLASSIC BREAKFAST | \$16

choice of meat, scrambled eggs, breakfast potatoes, toast

## BREAKFAST SANDWICH | \$16

fried egg, english muffin, bacon, cheddar, béarnaise, breakfast potatoes

## EGGS BENEDICT | \$16

choice of wilderness farms ham or truffled spinach & wild mushrooms  
toasted english muffin, béarnaise, poached eggs, breakfast potatoes

## BUILD YOUR OWN OMELET | \$16

*choice of three, additional items \$1 each*

bell pepper, onions, tomatoes, mushrooms, bacon, sausage, cheddar

## BREAKFAST COCKTAILS

### BLOODY MARY | \$11

### MIMOSA | \$10

orange, grapefruit, or cranberry

### RENDITION MIMOSA | \$12

grapefruit juice and elderflower liquor

### PEACHY MIMOSA | \$12

orange juice, bubbles, peach schnapps

### ROUND OF MIMOSAS | \$40

bottle of bubbles, carafe of juice

## DRINKS

### DRIP COFFEE | \$4

### AMERICANO | \$4.5

### ESPRESSO | \$3.5

### HOT TEA | \$3.5

### SMALL JUICE | \$5

### LARGE JUICE | \$7

executive chef, andrew cross

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness. A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.