

FRUITS & SMOOTHIES

SEASONAL FRUIT PLATE V/GF | 12

STRAUS FARM YOGURT V/GF | 12
Blackberries, Chia Seed Pudding,
Pistachio Crumble

ANTIOXIDANT SMOOTHIE V/GF | 9
Blueberry, Acai Berry, Yogurt

CLASSIC SMOOTHIE V/GF | 9
Banana, Strawberries, Almond Milk

FRESH FRUIT JUICE | 7
Orange, Apple, Cranberry, or Grapefruit

WHEAT

IRISH OATMEAL V | 12
Pink Lady Apples, Cinnamon and Raisins

ORANGE ZEST GRANOLA V | 12
Napa Valley Honey, Blueberries, Oat Milk

LEMON PANCAKES V | 15
Hazelnut Butter, Strawberry Compote,
Maple Syrup

BELGIUM WAFFLE | 15
Blackberries, Pecan Granola, Blackberry Butter

AVOCADO TOAST V | 9
Pomegranate, Pears on Multigrain

SIDES

TOAST | 4
Sourdough, Whole Grain, Rye, Wheat, or White

BREAKFAST PASTRIES | 6
Muffin, Croissant, or Fruit Danish

PORTA BLU HOUSE POTATOES | 6

BAGELS | 6
Plain, Sesame, or Everything

BREAKFAST MEATS | 6
Applewood Smoked Bacon, Spicy Chicken
Sausage, Portuguese Sausage, or Rosemary Ham

FLAT IRON STEAK | 14

EGGS

All of Our Dishes Use Glaum Ranch Farm Eggs

CONTINENTAL | 15
Croissant, Fruit Cup, Choice of Juice and Choice of Coffee or Tea

AMERICAN BREAKFAST | 17
Eggs Prepared Your Way, Rosemary Potatoes, Choice of Meat and Toast

EGG BENEDICT | 18
Poached Egg, Tarragon Béarnaise, Rosemary Ham, Sourdough

QUINOA BOWL GF | 18
Sunny Side Up Eggs, Muzzi Farms Kale, Baharat Almonds, Currants,
and Sherry Vinaigrette

FINE HERBS OMELET GF | 18
Main County Goat Cheese, Spinach, Tarragon and Grilled Avocado

SMOKED SALMON | 19
Basil Lemon Cream Cheese, Cucumber, Onion & Caper Relish,
Hard Boiled Egg, Salmon Roe, Sesame Bagel

WAKE UP CALLS

COFFEE or TEA | 5
Regular or Decaf Coffee by Verve
Mighty Leaf Tea

SPECIALTY COFFEE | 6
Americano, Macchiato, Cappuccino,
Latte, Cafe au Lait, or Mocha

V=Vegetarian GF=Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A gratuity of 18% will be added to parties of 6 or more.

1.15.19



