

## FRUIT & SMOOTHIES

SUMMER MELON & BERRIES | 15  
(GF) & (V)

STRAUS FARM YOGURT | 12  
Blackberries, Chia Seed Pudding,  
Pistachio Crumble (GF) & (V)

ANTIOXIDANT SMOOTHIE | 9  
Blueberry, Acai Berry, Yogurt (GF) & (V)

GOING GREEN SMOOTHIE | 9  
Spinach, Avocado, Cucumber,  
OJ, Soy Milk (GF) & (V)

CLASSIC SMOOTHIE | 9  
Banana, Strawberries, Almond Milk (GF) & (V)

## WAKE UP CALLS

AMERICANO | 9

MACCHIATO | 9

CAPPUCCINO | 9

LATTE | 9

CAFE AU LAIT | 9

MOCHA | 9

## WHEAT

IRISH OATMEAL | 12  
Brown Sugar, Banana and Raisins (V)

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

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

PB&J OAT TOAST | 9  
Almond Butter, Black Grapes, Mint  
on Multigrain (V)

AVOCADO TOAST | 9  
Pomegranate, Kumquat on Multigrain (V)

STRAWBERRY TOAST | 9  
Basil, Fromage Blanc, Balsamic  
on Sourdough (V)

## SIDES

APPLEWOOD SMOKED BACON | 7

SPICY CHICKEN SAUSAGE | 8

PORTUGUESE SAUSAGE | 9

FLAT IRON STEAK | 14

PORTA BLU HOUSE POTATOES | 6

## 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 | 18  
Eggs Prepared Your Way, Rosemary Potatoes, Choice of Meat and Toast

SMOKED SALMON | 18  
Herb Cream Cheese, Fried Capers, Hard Boiled Egg, Salmon Roe  
on a Sesame Bagel

SHAKSHUKA | 17  
Farm Fresh Eggs Poached in Israeli Tomato-Harissa Sauce and Pita Bread

WILD MUSHROOM QUICHE | 17  
Sun Dried Tomatoes, Arugula, Pine Nuts and Aleppo Roasted Potatoes

QUINOA BOWL | 17  
63° Eggs, Muzzi Farms Kale, Baharat Almonds, Currants,  
and Sherry Vinaigrette (GF)

FINES HERBS OMELET | 19  
Main County Goat Cheese, Spinach, Tarragon and Grilled Avocado (GF)

(GF) Gluten Free (V) Vegetarian

*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.  
5.22.18*

