



## **BREAKFAST**

*Served 7am – 11am*



### **Today's Smoothie 6**

*seasonal fruit / greek yogurt / local juice*

### **House Granola & Yogurt 11**

*macadamia / local dates / wildflower honey / greek yogurt*

### **Lemon Coconut Pancakes 12**

*local citrus marmalade / toasted coconut butter /  
ginger syrup*

### **Strawberry & Goat Cheese Blintzes 12**

*fresh crepes / basil / balsamic reduction / strawberry sauce*

### **Lox & Bagel 15**

*house cured wild salmon / local bagel / dill schmear /  
red onion / h-b egg*

### **Avocado Toast 14**

*7-grain bread / oven-dried tomatoes / brillat-savarin cheese  
/ pine nuts add: poached egg / pancetta 2*

### **Standard Benedict 15**

*english muffin / ham / scallion salad / classic hollandaise /  
fingerling hash*

### **Mélange Benedict 18**

*fresh biscuits / pacific red crab / spinach / piquillo  
hollandaise / fingerling hash*

### **Regular Breakfast 14**

*2 eggs your way / fingerling hash / choice of pork /  
choice of toast*

### **Vegetarian Omelet 13**

*seasonal vegetables / garden herbs / white cheddar /  
arugula / fingerling hash*

### **Chateau Ham & Cheese Omelet 15**

*artisan ham / aged gruyere / roasted shallots /  
fingerling hash*

### **Chorizo Frittata 16**

*roasted jalapenos / papas / cotija / crema mexicana /  
salsa fresca*

### **ON THE SIDE**

*Seasonal Fruit 5*

*Buttermilk Short Stack 8*

*Toast or Biscuit & Homemade Jam 2*

*Thick Cut Bacon / House Sausage / Artisan Ham 4*

*Fingerling Potato Hash 3*

*Lonely Egg 2*

### **MORNING BEVERAGES**

*Coffee, Joe 4*

*Fresh Juices, Perricone Farms 4*

*Hot Teas, Harney & Sons 4*

*20% Gratuity added to final bill on parties of 5 or more*

*Please let your server know if you have any food allergies.*

*~ Not all ingredients are listed in the menu.*

*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness  
especially in certain medical conditions.*