STARTERS ..........................................

STEEL OATS OATMEAL 8
raisins, brown sugar

AVOCADO TOAST 13
avocado mousse, basil, bacon jam, crispy shallots, thick cut sourdough
ADD: poached egg* 4
ADD: pico de gallo 3

AÇAÏ BOWL* 13
granola, chia seeds, banana, berries, coco nibs, peanut butter

YOGURT & GRANOLA 13
greek yogurt, berries, almonds, clover honey

SEASONAL FRESH FRUIT 11
seasonal fresh fruit and berries

CONTINENTAL BREAKFAST 11
freshly baked muffins and croissants served with butter and assorted jams
ADD: poached egg* 4
ADD: pico de gallo 3

HOT PLATES ..........................................

ALL AMERICAN BREAKFAST* 20
2 eggs any style, choice of bacon or sausage, breakfast potatoes, choice of wheat or white toast, coffee, tea or decaf, choice of juice

OMELETTE* choice of 3 fillings 19
onion, spinach, peppers, tomato, mushroom, cheddar, american, gruyere, feta, bacon, ham, sausage, brunch potatoes

EGGS BENEDICT* 21
poached eggs, canadian bacon, stone & skillet english muffin, hollandaise sauce, brunch potatoes

CHOCOLATE FRENCH TOAST 15
toasted almonds

PASTRAMI SALMON & BAGEL 16
sliced tomato, red onion, capers, cream cheese

BELGIAN WAFFLE 14
Vermont maple syrup, whipped honey butter add berries +5

BUTTERMILK PANCAKES 14
butter, Vermont maple syrup, add fresh blueberries +5

Brioche French Toast 13
butter, Vermont maple syrup

BREAKFAST SANDWICH* 17
ciabatta, bacon, egg, cheddar cheese, smoked bbq aioli, breakfast potatoes

CROQUE MADAME* 23
ham, gruyere, dijon, mornay, fried egg, brunch potatoes

 Before placing your order, please inform your server if a person in your party has a food allergy.
*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs. May increase your risk of foodborne illness.