

BREAKFAST



Coffee & Tea
7

Latte & Cappuccino
9
add vanilla or cinnamon +2

Single Espresso
7

Double Espresso
11

Rose Hibiscus Iced Tea
9

HEALTHY START

Steel Cut Oatmeal
steamed milk, brown sugar,
apple compote 15

Overnight Oats
strawberries, cacao nib,
hazelnut streusel 16

Parfait
Greek yogurt, chocolate amaretto granola,
seasonal berries 17

Avocado Toast
cherry tomato, ricotta salata,
olive oil, vincotto 19
Add Two Eggs any Style +6

Smoked Salmon Bagel
caper cream cheese, pickled shallot, dill,
everything spice 23

Mixed Seasonal Fruit
selection of house ripened fruits,
seasonal berries 18

FARM FRESH EGGS

American Classic Omelet*
three eggs,
crispy potatoes 24
Add Lobster +25
choice of toppings
mushrooms, peppers, red onion,
tomatoes, spinach, bacon, ham,
american, cheddar, goat, gruyere

Two Eggs any Style*
choice of breakfast meat,
crispy potatoes 24

Egg White Frittata
chanterelles, spigarello kale,
asiago cheese 27

Traditional Eggs Benedict*
smoked canadian bacon,
poached eggs, hollandaise,
crispy potatoes 27
Add Lobster +25

FROM THE GRIDDLE

Pancakes
buttermilk, blueberry,
or chocolate chip 18

Banana Bread French Toast
macadamia nuts, rum zabaglione,
banana brûlée 22

Belgian Waffle
Vermont maple syrup,
fresh blueberries 18

PASTRIES

Seasonal Muffin 7

Fresh Baked Croissant 7

Pecan Sticky Bun 8

Toasted Breads 6

Assorted Bagels 6

SIDES

Thick Cut Smoked Bacon* 8

Griddled Ham* 8

Pork Sausage* 8

Impossible Sausage 11

Turkey Bacon* 9

Half Avocado 8

Smoked salmon 12

FRESH PRESSED JUICES & SMOOTHIES

Carrot, Turmeric, Orange Juice 11

Green Juice 11

Cinnamon Almond Smoothie 11

Mixed Berry Coconut Smoothie 11

Before placing your order, please inform your server if a person in your party has a food allergy. *Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness = vegetarian = vegan = gluten free

= locally sourced and sustainable