

SAGEBRUSH

— AMERICAN PUBLIC HOUSE —

BREAKFAST MENU

SPRING 2025

CLASSIC BREAKFAST

All American Buffet*

a selection of pastries, fruit, oatmeal, cold cereal, and toast plus omelets and eggs cooked-to-order with a selection of hot offerings. *Includes juice and coffee or tea*

Fruit Platter ^{GF} ^{VG}

chef's selection of seasonal fruit served with açai sorbet

Greek Yogurt with Berries ^V

greek yogurt, fresh berries, bananas, local raw honey, organic granola **[500 cal.]**

Oatmeal ^{VG}

brown sugar, raisins, milk **[440 cal.]**

All American*

two eggs any style with house potatoes, served with a choice of bacon, ham steak, or sausage and your choice of toast. *Includes juice and coffee*

OVER TOAST

Gravlax Toast

herb cream cheese, smoked salmon, pickled red onion, capers, chives, boiled egg on country bread

Very Berry Toast ^V

strawberry cream cheese, mixed berries, mint, raw honey, granola on country bread

Avocado Toast ^{VG}

heirloom grape tomatoes, baby radishes, micro cilantro, pepitas, extra virgin olive oil drizzle **[500 cal.]**

MODERN CLASSICS

Smoked Salmon Benedict*

two poached eggs, toasted english muffin, smoked salmon, arugula, black sesame seeds, hollandaise sauce, and house potatoes

El Burro

scrambled eggs, chives, bacon, avocado, peppers, queso fresco, tater tots, cabbage cilantro slaw, ranchero sauce, whole wheat tortilla

Egg White Frittata ^{GF} ^V

avocado, *Desert Moon Mushrooms***, spinach, caramelized onion, tomato, feta cheese and toast **[350 cal.]**

Bagel Sandwich*

two eggs over medium, bacon, cheddar, tomato, avocado, arugula, toasted sesame bagel, tater tots

Berry Pancakes ^V

mixed berries, granola, vanilla chantilly, warm syrup, butter

Chef's Crunchy Toast ^V

coconut crusted brioche loaf, strawberries, banana, vanilla chantilly, warm syrup, butter

3-EGG OMELETS

Greek Omelet ^{GF} ^V

egg whites, spinach, kalamata olives, feta cheese, tomato, served with house potatoes and toast

The Western ^{GF}

aged cheddar, ham, onion, sweet peppers, served with house potatoes and toast



ETC.

Crisp Bacon ^{GF}

Sausage Links ^{GF}

Chicken Apple Sausage ^{GF}

Ham Steak ^{GF}

House Potatoes

Single Egg* ^{GF}

Side of Fruit ^{GF}

Pastry Basket

Cereal

choice of berries or sliced banana, milk

BEVERAGES

Fresh Orange Juice

Apple, Cranberry, Pineapple, V8® or Tomato Juice

Coffee - regular or decaffeinated

Milk, Chocolate Milk, Hot Chocolate

Soft Drinks – Pepsi, Diet Pepsi, Starry, Iced Tea, Lemonade

Bottled Water - still or sparkling

Specialty Coffee available upon request*

Not included with Platinum Breakfast

V vegetarian • VG vegan • GF gluten free

** Featuring fresh, organic mushrooms from Desert Moon Farms, a local, minority owned Nevada business

If you have any concerns regarding food allergies, please alert your server prior to ordering.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

A 20% service charge will be added to parties of 6 or more.