

BREAKFAST MENU

FRUITS, YOGURT AND SIGNATURE JUICES

- Le Merigot green juice \$17**
Celery, green apple, spinach, honeydew
- Balancing beet juice \$17**
Pineapple, carrot, beet, ginger, basil leaves
- Yogurt and housemade granola parfait \$15**
- Farmer's market fruit plate with agave yogurt \$20**
- Sao Paulo acai bowl \$18**
Banana, strawberry, blueberry, housemade granola, organic agave nectar
Add on: peanut butter \$3, almond butter \$3, coconut flakes \$3, bee pollen \$3, chocolate chips \$3
- Peanut butter boost smoothie \$18**
Banana, peanut butter, acai, almond milk

INDULGE

- Buttermilk pancakes \$20**
Whipped butter, warm maple syrup, selection of meat
- Gluten-free blueberry pancakes \$22**
Whipped butter, warm maple syrup, selection of meat
- Brioche french toast \$20**
Mango-berry compote, chocolate sauce, chantilly cream
- Belgian waffle \$21**
Whipped butter, fresh berries, warm maple syrup

CEREALS

- Steel-cut oatmeal \$14**
Brown sugar, raisins, milk
- Cereal \$10**
Choice of berries or banana and milk
- Vanilla-infused overnight oats \$16**
Housemade granola, apple, fresh berries, chia seeds

SPECIALTIES

- Toasted bagel & smoked pacific salmon* \$28**
Vine-ripened tomatoes, cream cheese, capers, onions, baby mixed greens
- Egg avocado toast* \$24**
Over-easy egg, red onions, alfalfa sprouts, hearts of palm, pickled cherry tomatoes, wheat toast
- Huevos rancheros* \$25**
Charro beans, two fried eggs, corn tortilla, housemade salsa, avocado, queso fresco
- Chilaquiles* \$25**
Mild tomato sauce, corn tortilla chips, queso fresco, avocado, cilantro, two eggs any style

CAGE-FREE EGGS

- Two cage-free eggs any style* \$25**
Hash browns, applewood smoked bacon, ham or sausage
- Eggs benedict* \$27**
Two poached eggs, english muffin, canadian bacon, hollandaise sauce
- Open-faced breakfast BLT \$25**
Scrambled eggs, jalapeño bacon, roasted cherry tomatoes, baby spinach, sourdough bread
- Western omelet \$25**
Aged cheddar, ham, mushrooms, peppers, onions
- Farmer's market omelet \$27**
Our daily chef's selection of ingredients
- Zucchini and cheese frittata \$27**
Gruyère, goat and white cheddar cheese, tomato, onion, ciabatta toast, egg whites

SIDES

- Applewood smoked bacon, pork or turkey sausage \$8**
- Ham steak or grilled canadian bacon \$8**
- Hash browns \$7**
- Side of fruit \$8**
- Bagel with cream cheese \$9**

BEVERAGES

- Fresh orange or grapefruit juice \$10**
- Chilled apple, cranberry or tomato juice \$8**
- Coffee, regular or decaffeinated \$7**
- Cappuccino or latte \$8**
- Hot tea \$8**
- Milk \$6**
- Chocolate milk \$7**
- Soft drinks \$6**
Pepsi, Diet Pepsi, Sierra Mist or Mountain Dew
- .5 Liter Icelandic glacial water \$8**

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

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65Warnings.ca.gov/restaurant.