

# BREAKFAST

## FRESH CRACKED EGGS

### Bacon or Sausage Frittata

Tomato, Basil, Cheddar, Choice of Bacon or Sausage, served with Rosemary Potatoes, Toast and Fresh Fruit

14

### Veggie Frittata

Tomato, Basil, Red Onion, Goat Cheese served with Rosemary Potatoes, Toast and Fresh Fruit

13

### Poached Egg Toast

2 Poached Eggs, Herb Cream Cheese, Tomato, Red Onion, Arugula, Poached Egg, Burnt Onion Vinaigrette served with Rosemary Potatoes, Toast and Fresh Fruit

14

Add Prosciutto 4

### Rustic Bowl

Rosemary Potatoes, 2 Eggs, Prosciutto, Roma Tomato and Parmesan on a Bed of Arugula with Mornay Sauce

15

### Croque Madame

Thick Sourdough, Ham, Dijon, Mornay Sauce Broiled and topped with Fresh Poached Egg and served with Fresh Fruit

13

### Eggs Benedict

Poached Eggs, Shaved Smoked Ham on Toasted English Muffin with Hollandaise and served with Fresh Fruit

14

### Breakfast Salad

Arugula, Gorgonzola, Red Onion, Heirloom Tomato tossed in warm Bacon Vinaigrette and topped with Poached Egg

12

ADD AN EXTRA EGG TO ANY DISH 2

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

## WAFFLES & STACKS

### Apple and Brie Waffles

Waffle Baked with Brie Cheese and Topped with Caramelized Apples

10

### Berries and Brie Waffle

Waffle Baked with Brie Cheese and Topped with Triple Berry Sauce

10

### Pancakes

With Strawberry-Chardonnay Butter, Served with Syrup

8

## FRESH & LIGHT

### Oatmeal

With Honey, Cream and Pecans

8

Triple Berry Sauce, Honey, Pecans and Basil Chiffonade

9

### Smoked Salmon

Chive Cream Cheese, Thinly Sliced Red Onion, Hard Cooked Egg, Capers and Toasted Bagel

16

### Yogurt & Granola

Pecan-Pumpkin Seed-Flax Seed Granola with Dried Cranberries Served Over Low fat Yogurt with Fresh Fruit and a Muffin

11

### Chia Seed Pudding

Served with Triple Berry Sauce, Granola and Fresh Berries

11

### Fresh Fruit

Fresh seasonal fruit 5

## A LA CARTE

### 2 Bacon or 2 Sausage

3

### Toast

Sourdough, Wheat, Bagel, English Muffin

1

### Poached Eggs

2




### Rosemary Potatoes

3

## BREAKFAST COCKTAILS

<b>Tropical Island Mimosa</b>	12
Malibu Pineapple Juice, Sparkling Wine, Grenadine	
<b>Bellini</b>	13
Sparkling Wine and Blood Orange Juice	
<b>Mimosa</b>	11
Sparkling Wine and Orange Juice	
<b>Bloody Mary</b>	10
Vodka and Spiced Tomato Juice	

## FRESH REDS

			
<b>Mommessin Beaujolais-Villages</b>	7	11	15
Elegant and Refined, Offering Flavor of Chocolate, Black Fruits and Spicy Notes <i>Beaujolais, France</i>			
<b>Battle Creek</b>	8	12.5	17.5
<b>Unconditional Pinot Noir</b>			
Cherry and Blackberry Fruit with Subtle Tannins and a Smooth Finish <i>Oregon</i>			
<b>Brigaldara Valpolicella</b>	9.5	12	15.5
Light Easy-Drinking Red with Blackberry and Raspberry Notes <i>Veneto, Italy</i>			

Flight of all three for 17.5

## ROSÉ

<b>Ryan Patrick</b>	6	8.5	11
Syrah, Grenache & Sangiovese Light and Floral Aromas with Notes of Citrus Zest and Pink Grapefruit <i>Columbia Valley Washington</i>			
<b>Commanderie de la Bargemone</b>	9	15	21
Light, Character and a Crisp Palate <i>Provence France</i>			
<b>Red Car</b>	12	20.5	29
Pinot Noir, Grapefruit, Lychee, Strawberry, Tangerine in Neutral French Oak <i>Sonoma Valley, California</i>			

Flight of all three for 18 | 35

## BUBBLES

<b>De Stefani Prosecco</b>	14
Dry, Crisp, with Soft Bubbles and notes of Apple and Citrus Fruits <i>Veneto, Italy</i>	
<b>Onehope Brut</b>	12
Green Apple, Meyer Lemon, White Florals, Honeysuckle <i>Napa Valley, California</i>	
<b>Haute Couture Blanc Brut</b>	18
Layered notes of Pear and Peach with just a touch of Sweetness <i>France</i>	

Flight of all three for 18

## BEVERAGES

<b>For All Ages</b>	3.5
Orange, Grapefruit, Cranberry, Apple or Pineapple	
<b>Hot &amp; Sweet</b>	
Hot Dark Chocolate	4.75
Hot Tea	4
Fresh Brewed Coffee	4
Espresso	4.50
Latte	5
Mocha	5.75
Macchiato	5
Breve	5.50

Also available, soy milk +.80, flavors +.80  
Vanilla, Hazelnut, Caramel, White Chocolate, Dark Chocolate, Sugar-Free Vanilla

## FULL WHITES

			
<b>Dough Chardonnay</b>	8	12.5	17.5
Juicy Fresh Pineapple, Nectarine and Crisp Fuji Apple <i>Sonoma Valley, California</i>			
<b>Louis La Latour Grand Ardèche</b>	9	14.5	19.5
Lemon Cheesecake, Acacia Flower, Honey, Fresh Butter <i>Burgundy, France</i>			
<b>Bernardus Chardonnay</b>	11	18.5	26
Intense Rich Palate, Rich Oak Notes, the Long Finish Is Supported by a Refreshing Acidity <i>Monterey California</i>			

Flight of all three for 19.5

## LIGHT BODIED

<b>Raimat Albrino</b>	6.5	10	13.5
Fresh, Citrus with a Finish Dominated by White Flowers and Melon <i>Catalonia, Spain</i>			
<b>Carpineto Dogajolo</b>	8	12.5	17.5
Beautiful "Super-Tuscan" White Fruity and Elegantly Aromatic, blend of Chardonnay, Sauvignon Blanc and Grechetto <i>Tuscany, Italy</i>			
<b>Morgan Un-oaked</b>	9	15	21
Medium Body with Brightness and a Long Finish. Rich, yet Subtle and Rounded <i>Santa Lucia, California</i>			

Flight of all three for 17.5



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