

[breakfast]

TRADITIONAL SMOKED SALMON

Red Onion, Tomato
Cooked Egg, Capers
Paulie's Bagel
18.5

AVOCADO TOAST [V]

Sunny Side Egg, Arugula
Mixed Baby Greens
Pickled Carrots
14

SLICED FRUIT PLATE [V,G]

Seasonal Fruit & Berries
Fresh Pineapple, Toasted Nuts
12

STEEL CUT OATMEAL [V,G]

Banana Brulée,
Brown Sugar & Raisins
13

PROSCIUTTO & MELON [G]

La Quercia Prosciutto 'Americano'
Local Sweet Melon, Aged Balsamic
Garden Herbs
24

PROTEIN BREAKFAST BOWL [G]

Red Quinoa, Pea Greens
Sunnyside Organic Egg
Roasted Peppers, Avocado
House Made Chili Sauce
Chia Seeds
16

CLASSIC BREAKFAST

Two Eggs Any Style
Sourdough or Wheat Toast
Choice of Breakfast Meat
Roasted Marble Potatoes
18

HOUSE-MADE GRANOLA [V,G]

Dried Fruits & Nuts
Rice Krispy, Sesame Seeds
Choice of Milk or Yogurt
12

LEMON-RICOTTA PANCAKES [G]

Blackberry Compote
Vermont Maple Syrup
16

OMELETTES [G]

Whole Eggs or Egg Whites
Wild Mushroom, Spinach
Local Chèvre
Or
Hobbs' Applewood Smoked Ham
Aged Cheddar & Sweet Peppers
Served With Roasted Marble
Potatoes
18

SIDES

Hobbs' Applewood Bacon	8	Crispy Marble Potatoes	5
Chicken Apple Sausage	8	Herb Fries	5
Hobbs' Applewood Smoked Ham	8	Basket of Assorted Pastries	6
Turkey Bacon	8	Sliced Fresh Fruit	6

[V] – vegetarian [G] – gluten free

We use sustainable, organic and biodynamic products whenever possible. A service charge of 20% will be added to all parties of 6 or more.

**California State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.*