

[breakfast]



FRESH PASTRY BASKET

Warm, assorted house-baked pastries

11.5

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

PROSCIUTTO & MELON [G]

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

24

PROTEIN BREAKFAST BOWL [G]

Red Quinoa, Baby Kale
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

Local Berry Compote
Vermont Maple Syrup

16

STEEL CUT OATMEAL [V,G]

Banana Brulée
Brown Sugar & Raisins

13

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	7
Hobbs' Applewood Smoked Ham	8	Sliced Fresh Fruit & Berries	6
Turkey Bacon	8		

[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.*