

BREAKFAST

menu

*TRADITIONAL SMOKED SALMON
red onion, tomato, cooked egg,
capers, toasted new york rye or
paulie's bagel
[17.50]

*CLASSIC BREAKFAST
two eggs any style,
acme sourdough or whole
wheat toast, choice of breakfast
meat or marble potatoes
[17]

*AVOCADO TOAST
sunnyside egg, arugula,
mixed baby greens,
pickled carrots
[12]

YOGURT & FRUIT PARFAIT
greek yogurt, local honey,
seasonal berries,
house-made granola
[10]

SLICED FRUIT PLATE, G
seasonal fruit & berries,
fresh pineapple, toasted nuts
[10]

STEEL CUT OATS
irish steel cut oats, banana
brûlée, brown sugar & raisins
[12]

HOUSE-MADE GRANOLA
dried fruits & nuts, rice krispy,
sesame seeds,
choice of milk or yogurt
[10]

*CROQUE MADAME
house-cured ham, gruyere,
sunnyside egg, mornay sauce,
garden greens
[17]

*OMELETTES, G
whole eggs or egg whites
served with roasted marble
potatoes

wild mushroom, spinach,
local chevre
or
house cured ham, fiscalini
cheddar, piquillo pepper
[18]

*SHRIMP & GRITS, G
anson mills grits, coastal shrimp,
fiscalini cheddar,
soft poached egg
[16]

*CHILAQUILES, G
pulled mary's chicken or chorizo,
house-made tortilla chips, spicy
tomatillo sauce, queso fresco,
sour cream, sunny side farm egg
[17]

*BREAKFAST SANDWICH
soft scrambled eggs,
bouchon bakery croissant,
fiscalini cheddar, pulled chicken
or hobbs' bacon, avocado,
tomato, spinach,
mixed baby greens
[17]

BRIOCHE FRENCH TOAST
seasonal jam,
mascarpone chantilly
[16]

*LUCY'S EGGS BENEDICT
smoked paprika hollandaise,
house english muffin,
and a poached egg

Choice of: canadian bacon,
turkey bacon, house smoked
salmon, baby spinach & tomato
[16]

*SONOMA DUCK CONFIT
HASH, G
seasonal vegetables,
pulled duck confit,
marble potatoes,
sunnyside duck egg
[18]

[SIDES]

*Hobbs' Applewood Bacon	8
*Chicken Apple Sausage	8
*House-Cured Breakfast Ham	8
*Turkey Bacon	8
Crispy Marble Potatoes	5
Herb Fries	5
Basket Of Assorted Pastries	6
Sliced Fresh Fruit	6

EXECUTIVE CHEF
[Jim Leiken]

[V] = Vegetarian or can be made 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.*