



## RESTAURANT & BAR

Available 7:00 am to 11:00 am

**fresh fruit plate** | best of the season, melon, avocado | 12.00

**mediterranean frittata** | basil pesto, spinach, heirloom tomato, olive, feta, capers | 16.00

**classic eggs benedict** | caggiano ham, meyer lemon hollandaise | 18.00

**huevos rancheros** | tostada, black beans, avocado, pico de gallo, cilantro, crème fraiche | 17.00

**bernardus breakfast** | eggs, applewood smoked bacon or sausage, roasted potatoes | 18.00

**joe's omelette** | wild mushrooms, avocado, jack cheese | 16.00

**classic pancake breakfast** | organic farm eggs, applewood smoked bacon | 18.00

**brioche french toast** | seasonal fruit, maple syrup | 14.00

**irish steel cut oatmeal** | blueberries, almonds | 9.00

**crunchy house made granola** | local berries, greek yogurt parfait | 14.00

**basket of pastries** | 12.00

**buttermilk biscuit** | apricot jam | 6.00

**half hass avocado** | 4.00

**MENU SUBJECT TO CHANGE**

consuming raw or undercooked foods may increase your risk of food borne illness  
due to california conservation law, water is served only upon request

