

## FARMHOUSE EXPERIENCE— \$35

GLASS OF FRESH SQUEEZED ORANGE JUICE, TEA AND COFFEE INCLUSIVE WITH TWO COURSE BREAKFAST

Bottomless Mimosas- \$12

FIRST COURSE IS OUR PASTRY OF THE DAY. PLEASE CHOOSE ONE OF THE BELOW  
ENTRÉE MENU ITEMS FOR YOUR MAIN COURSE.

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### Farmhouse Plate

Two Eggs, Choice of One Protein,  
Choice of Side  
17

### French Flag

Brioche French Toast, Macerated Strawberries,  
Brie, Blueberry Compote  
18

### Five Grain Porridge

Hemp, Buckwheat, Barley, Oats, Rye  
Blackberry Jam  
15

### Macro Bowl

Poached Eggs, Sautéed Kale, Tempeh, Brown Rice,  
Quinoa, Avocado, Adzuki Beans, Kimchi,  
Chili Aioli  
18

### Quiche

Roasted Tomato & Zucchini, Gruyere,  
Heirloom Tomato Salad  
18

### Croque Madame

Pulled Ham, Sunny Side Egg, Mornay Sauce,  
Brioche Toast, Whole Grain Mustard  
18

### Chorizo Tacos

Chorizo Scramble, Charred Corn, Peppers, Green  
Onion, Queso Fresco, Cilantro, Avocado, Salsa  
18

### Granola and Yogurt

Straus Whole Milk Yogurt, Seasonal Fruit  
12

### Proteins

Hobbs Bacon  
Country Sausage Patty  
Ham Steak  
Chicken Sausage Patty  
Tempeh Bacon  
8

### A La Carte

Seasonal Fruit 8  
Avocado 5  
Cottage Cheese 6  
Potatoes 6  
Sourdough Toast 6  
Arise Bakery Gluten Free Toast 6  
Oat Rye Toast 6  
Pastry of the Day 10

### Organic Tea Selections

Grand Crimson ( English Breakfast)  
Bergamot Black ( Earl Grey)  
Pacific Peppermint  
Nile Valley Chamomile  
Spring Jade  
Jasmine Petal  
Rooibos  
Spiced Chai  
4

**Chef De Cuisine Neil Corsten**

**Morning Pastry Vanessa Garrido**

For your convenience, a 20% Gratuity has been  
added to your bill

\*Consuming raw or undercooked meats, poultry,