

BREAKFAST BY



APPROACHABLE BY DESIGN

OMEGA THREE \$14 (gf)

seasonal fruits | greek yogurt parfait | golden honey

GREEN TEA & APPLE PORRIDGE \$13 (gf, df, v)

green tea-infused quinoa | almond milk
dried cranberries | apricots | green apple brûlée

MASON BERRY PARFAIT \$13 (gf)

low-fat yogurt | granola | fresh berries

STRAWBERRY CHIA SMOOTHIE \$10 (gf, df)

almond milk | strawberries | honey | chia seeds

TRADITIONAL LOX & BAGEL \$16

cream cheese | tomatoes | red onions | capers

STEEL-CUT OATMEAL \$10

sun-dried raisins, brown sugar, fresh banana or berries

REFRESHMENTS

THE ART OF COFFEE \$7 Per Person (12 oz)

table dripped coffee | brewed at your table

20 OZ. POT OF STARBUCKS COFFEE \$10

20 OZ. POT OF TAZO TEA \$7

whole milk | soy | almond | skim

FRESHLY PRESSED

ORANGE & GRAPEFRUIT JUICES \$7

FRUIT JUICES \$6

LOCAL SPECIALTIES

egg dishes served with fresh local fruit, breakfast potatoes
and choice of artisan toast

HUEVOS RANCHEROS \$15

two eggs any style | corn tortillas | black beans | housemade chorizo
pepper jack | ranchero sauce

BREAKFAST QUESADILLA \$14

farm-fresh scrambled egg | jack cheese | pico | smashed avocado
cooling sour cream

SONORAN EGGS BENEDICT \$17

two poached eggs | corn tortillas | housemade chorizo | black beans
chipotle hollandaise

GRANDE BREAKFAST BURRITO \$14

scrambled eggs | choice of (housemade chorizo, bacon or black beans)
pepper jack | bell peppers | red onions | flour tortilla | guacamole
sour cream | fire-roasted house salsa

GRAND SELECTIONS

egg dishes served with fresh local fruit
or breakfast potatoes

RED QUINOA & EGGS BOWL \$15 (gf)

eggs any style | sautéed quinoa | spinach
peppers | sun-dried tomatoes | chicken-apple sausage
roasted seasonal vegetables

AVOCADO MELT \$13

whole wheat english muffin | grilled tomatoes
orange | wilted kale | apricots | cranberries | avocado
feta cheese | chia seeds

BIG DAY \$16 (gf)

cage-free whole eggs, egg whites or egg beaters
includes toast | choice of meat (bacon, chicken-apple
sausage or pork sausage)

PORTUGUESE BAKED EGGS \$17

braised peppers | tomatoes | olives | ricotta cheese
baked eggs | toast fingers | manchego cheese

OMELETTE (choose four items) \$17

cage-free eggs, egg whites, or egg beaters
applewood smoked bacon | sausage | ham
spinach | peppers | onions | tomatoes | mushrooms
jalapeños | cheddar | mozzarella | feta | chorizo

TRADITIONAL EGGS BENEDICT \$16

two poached eggs | canadian bacon
english muffins | traditional hollandaise

BUTTERMILK OR GLUTEN-FREE PANCAKES, FRENCH TOAST \$15 (gf)

choice of chocolate chips | bananas | berries | pecans

EXTRAS \$7

CHICKEN-APPLE SAUSAGE

PORK SAUSAGE LINK

APPLEWOOD SMOKED BACON (gf)

BREAKFAST POTATOES (gf)

LOCAL FRUIT (gf)

SUNDAY BRUNCH

chef driven sunday brunch buffet with plated entrées
ask your server for information