

LOBBY BAR

breakfast

SIGNATURE EGGS

Two Farm Fresh Eggs, 16

Your Way gf

Choice of Poached, Scrambled, Over-Easy, Sunny-Side-Up, or Boiled, Served with Home Fried Potatoes & Seasonal Fruit

Omelet gf 17

Three Egg Omelet with Choice of Three: Diced Pepper, Onion, Mushroom, Tomato, Cheddar, Feta, Served with Home Fried Potatoes & Seasonal Fruit

Avocado & Basil Soft Scramble 14

Creamy Soft Scrambled Eggs, Avocado, Thai Basil Pesto, Sourdough Bread

Baked Eggs v 16

Mushroom Conserva, Cherry Tomato, Balsamic Glaze, Sourdough Bread

White & Greens v 14

Egg White Frittata, Asparagus, Feta, Garden Greens, Lemon, Evoo

CEREAL & GRAINS

Granola Bowl 15

Coconut & Cashew Granola, Green Yogurt, Mango, Black Sesame Powder

Banana Almond Chia Pudding gf v 16

Almond Milk, Bloomed Chia Seed, Banana, Date, Coconut Cream, Toasted Almond, Cacao Nibs

Overnight Oats v 14

Bircher Muesli, Coconut, Raisins, Honey, Cinnamon, Berries

SIDES

Applewood Smoked Bacon 5

Chicken Apples & Sage Sausage 5

Home Fried Potatoes 4

Bagel & Cream Cheese 6

Breads 5

White, Whole Wheat, Rye, Sourdough, Multigrain Gluten Free, Served with Fruit Preserves & Sea Salt Honey Butter

SEASONAL CREATIONS

Avocado Toast 15

Sourdough Bread, Mashed Avocado, Feta, Blueberry, Garden Greens, Lemon, Evoo

Belgian Waffles 16

Fresh Sliced Banana, Toasted Walnuts, Warm Maple Syrup

Smoked Salmon Bagel 18

Whipped Cream Cheese, Red Onion, Cucumber, Capers, Dill, Lemon

Plant-Powered Saus'ge Sandy g v 14

Toasted Bagel, Plant Based Breakfast Patty, Vegan Cheddar Cheese, Tomato, Vegan Pickled Pepper Aioli, Served with Seasonal Fruit

Seasonal Fruit Plate g 13

Served with Honey Lemon Greek Yogurt

BEANS, BREWS & MORE

Brewed Coffee 5

Espresso DBL 6

Cortado 7

Macchiato 6

Cappuccino 6

Americano 5

Latte 6

Chai 7

Jojo Tea 7

Iced Tea 7

Cold Brew 6

Matcha 8

Orange Juice 5

Grapefruit Juice 5