



General Manager *Kelly Paige* | Executive Chef *Jose Urena*

ENTRÉES

Egg dishes are served with choice of fresh fruit, sliced tomatoes, or breakfast potatoes

Protein Scramble

Scrambled eggs, sausage link, bacon, and fresh spinach 14

Three Egg Omelet

Bell pepper, onion, mushroom, tomato, ham, and cheese 13

Our Famous Turkey Cobb Salad into an Omelet

Tomato, bacon, bleu cheese, avocado, and smoked turkey 15

Three Eggs Any Style

Smoked bacon or sausage link 13

Classic Eggs Benedict

Two poached eggs on grilled canadian bacon toasted english muffin with fresh hollandaise sauce 15

Bagel and Lox

Toasted bagel cream cheese, onion, tomato, capers 13

Belgian Waffle

Served with maple syrup and butter 12.50
Add whipped cream and fresh strawberries 1.50

BRUNCHY DRINKS

Bottomless Mimosas 19

House Micheladas

Modelo, clamato, spices and lime with tajin rim 8

House Bloody Mary 6

A special thank you to our local and regional farmers and purveyors who provide us with the finest produce, meats and more to ensure the best quality and freshest seasonal ingredients whenever available.

Due to the California drought and to protect our planet, we serve water only upon request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.