

HOUSEMADE PASTRIES

Scones | 4

honey, orange-currant, or jalapeño-cheddar

Croissant | 3.5

Banana Loaf | 3 with walnuts

Pain Au Chocolat | 3.5

Blueberry Muffin | 3.5 brown-sugar oat streusel

Morning Glory Muffin | 3.5 apple, cinnamon, carrots, almonds, raisins, bran flakes, shredded coconut Cinnamon Roll | 7 cream cheese icing

Sour Cream-Coffee Cake | 5 brown sugar-cinnamon streusel

Cookies | 3

peanut butter, chocolate chip, 3 mini shortbread cookies

Coconut-Date Bar | 3

almonds, chia seeds, dried cranberries, vegan chocolate

BREAK FAST PLATES

substitute tofu scramble \$2 | substitute Nuflours gluten free bread \$2

Classic Breakfast*

two eggs any style, served with bacon, maple-chicken sausage or ham, toast and choice of breakfast potatoes or fruit | 13

Breakfast Burrito or Bowl

scrambled eggs, cheddar, guacamole, breakfast potatoes, roasted peppers and onions, pico de gallo and cilantro served with sour cream, salsa verde and barrio hot sauce | 13

add bacon, maple-chicken sausage or artisan ham \cdot 3 / substitute tofu scramble \cdot 2

Biscuits & Gravy*

two poached eggs and choice of chicken sausage or mushroom gravy, hot sauce and choice of breakfast potatoes or fruit | 14 add fried chicken · 7

Mushroom Bread Pudding

with fresh arugula salad | 14

Veggie Scramble

eggs, spinach, roasted peppers and onions, preserved tomatoes, mushrooms, scallions and avocado served with toast and choice of breakfast potatoes or fruit $\mid 12$ add goat or cheddar cheese \cdot 2, bacon, chicken sausage or artisan ham \cdot 3

Avocado Toast*

mashed avocado, whole grain mustard, shallot, parsley, lemon, arugula, fried egg, parmesan, hot paprika on toasted levain | 11

Curried Lentil Hash*

roasted cauliflower, roasted fennel, sweet potatoes, red pepper, coconut milk, fried eggs and arugula salad | 15

Classic Breakfast Sandwich

choice of ham, bacon or maple-chicken sausage, sunny-side egg, white cheddar, garlic-chive aïoli on toasted brioche | 13

Dungeness Crab Benedict*

toasted english muffin, two poached eggs, jalapeño hollandaise and choice of breakfast potatoes or fruit | 21

Brûléed French Toast

griddled challah bread, berry compote and whipped cream $\mid 13$

Carne Asada Skillet*

seasoned flank steak, fried eggs, breakfast potatoes, roasted peppers and onions, avocado, pico de gallo, sour cream, cotija and cilantro | 18

Housemade Granola

maple or paleo-style

as cereal with cow's milk \mid 7 (substitute soy or almond milk \$1) as parfait with ellenos greek-honey yogurt and berry compote | 9

SOUPS, SALADS & SANDWICHES substitute Nuflours gluten free bread \$2

Classic Clam Chowder

with housemade oyster crackers | 7 sm · 9 LG

Tomato Soup

with herb-roasted croutons | 5 sm · 8 lg

Moon Chopped

romaine, avocado, bacon, tomato, hard-boiled egg, pickled red onion, scallions and buttermilk-ranch dressing | 10 sm · 14 lg add grilled or fried chicken or grilled flank steak · \$7

Arugula & Grain

arugula, farro, barley, snow peas, garbanzo beans, chopped shallots, toasted almonds, feta cheese, pickled golden raisins and lime-mint vinaigrette | 11 sm · 15 lg add grilled or fried chicken or grilled flank steak \cdot \$7

tomato, shredded iceberg, avocado, pickled red onion, bacon, whole grain mustard aïoli, parmesan-oregano vinaigretteon chipotle spinach wrap | 14

Spicy Fried Chicken Sandwich

shredded iceberg, tomato, spicy pepper relish, chipotle aïoli on toasted brioche | 15 substitute grilled chicken

Dungeness Crab Roll

celery, shallot, herbs, iceberg lettuce, lemon, cayenne aïoli on new england-style roll | 19

House Burger*

white cheddar, green leaf lettuce, tomato, onions, special sauce on toasted brioche | 16 add bacon \cdot \$3

*According to the health department, raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.