**Brioche French Toast**  
$15.25  
honey mascarpone, banana, fresh strawberries  

**Specialties**  
Our Pancakes  
blueberries, poppy seed, lemon ricotta  
Smoked Salmon Platter  
red onions, capers, eggs, chives, tomatoes, toasted bagel, cream cheese  
Quiche, Vegetarian or Ham & Cheese  
mixed baby greens salad  
Shrimp & Sausage Ragout  
roasted pepper, caramelized onion, cheddar grits  
Granola Bowl  
mixed berries, banana, ricotta cheese, honey, oat milk  

**Pastries & Breads**  
Plain Croissant  
$3.75  
Chocolate Croissant  
$4.00  
Almond Croissant  
$4.00  
Cheese Danish  
$4.75  
Raisin Roll  
$5.75  
Brioche au Sucre  
$5.25  
Buttered Toast & Jam  
$2.00  
white bread, wheat bread, English muffin, or mini bagel with cream cheese  
Le Panier  
$21.00  
an assortment of all the pastry items served with jam and butter  

**Egg Entrées**  
Served with Roasted Red Bliss Potatoes  
Substitute potatoes for a side salad, a soup, or any side (additional $2)  
Add bacon, smoked ham or breakfast sausage (additional $2)  

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<th>Entrée</th>
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| Three Eggs Your Way  
V • GF                            | $15.25     |
| Croissant Sandwich  
egg, sausage, cheddar cheese* | $14.25     |
| Scrambled Egg Burrito  
chorizo, guacamole, cheddar cheese, tomato salsa* | $14.75     |
| Avocado Toast  
bacon, cheddar cheese, jalapeño, poached egg, tomato salsa, cilantro, wheat toast* | $14.25     |
| Smoked Salmon Benedict  
toasted bagel, cream cheese, hollandaise sauce* | $15.25     |
| Braised Short Rib Hash Benedict  
english muffin, chipotle hollandaise sauce* | $14.75     |
| Egg White Omelet GF  
smoked salmon, asparagus, goat cheese* | $14.75     |
| Fines Herbes Omelet  
v • GF  
baby spinach, feta cheese* | $14.25     |
| Meat Lover’s Omelet GF  
breakfast sausage, smoked ham, bacon, cheddar* | $15.25     |

**HandsSqueezed Fruit Juices**  
glass $4.50  |  carafe $9.00  
ORANGE  | GRAPEFRUIT  | LEMONADE  

**Beverages**  
Coffee  
$3.50  
Espresso  
$3.50  
Kahwa Nitro Brew or Cold Brew Can  
$6.25  
TeBella Loose Tea  
$5.25  
Fruit Juices  
apple, pineapple, cranberry, or tomato  

**Cocktails**  
Mimosa  
sparking wine, fresh orange juice  
$9.00  
Mimosa for Two  
Prosecco Ruffino, fresh orange juice  
$18.00  
Cassis Bloody Mary  
Cassis homemade bloody mary mix, vodka  
+ upgrade to E+G Premium Vodka  
+ $1.75  
High Noon Seltzers  
pineapple, grapefruit, black cherry, watermelon  
$6.00  

**Fresh Salads**  
Tropical Salad  
pineapple, kiwi, banana, oranges, lime zest, and ginger syrup  
$7.00  
Apple Delight  
 Fuji apple, blueberry, grapes, non-fat vanilla yogurt, brown sugar  
$7.00  
Berryliscious  
mixed berries, vin cotto  

**Smoothies**  
$7.00  
Healthy Green  
spinach, apple, kiwi and banana  
Kale and Berries  
agave nectar  
Pina Banana  
pineapple, banana, ginger, and turmeric  

**Brunch Extras – $6**  
Roasted Red Bliss Potatoes  
V • GF  
Cheddar Grits  
V • GF  
Crispy Bacon GF  
Smoked Salmon GF  
Vanilla Yogurt GF  
Fresh Avocado GF  
Sliced Tomatoes GF  
Seasonal Fruit GF  

**Vegetarian & Gluten-Free Options Indicated With – V • GF**  
An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.  
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.  

**Private Dining Room Available For Your Special Event – Please Inquire**