MORNING PASTRIES & GRIDDLE

danish - croissant
toast: white | whole wheat | rye | norlander bread | gluten free bread bagel | muffins
jellies: strawberry | grape | orange marmalade | guava | honey
vanilla french toast
maple butter, caramelized bananas
short stack pancakes
syrup, whipped ricotta, toasted pecans, salted caramel sauce
buttermilk waffles
caramel apple compote, spiced mascarpone, syrup

FRUITS, JUICE & GRAINS

fruits: banana | seasonal melon | baked apples | stewed prunes
juices: orange | grapefruit | pineapple | apple | tomato | prune
bruleed florida grapefruit
ginger sugar, mint
house-made granola
coconut chips, cinnamon, sunflower seed, walnut, hazelnut, honey
oatmeal
raisin, granny smith apples, toasted almonds

cereals with 2% milk

cinnamon toast crunch
cheerios
lucky charms
corn flakes
hot cream of wheat
hominy grits

EGGS*

breakfast board*
soft boiled egg, baby lettuce salad, pastrami, grilled sour dough
house-made yogurt butter, seasonal jam
eggs benedict*
poached eggs on toasted english muffins with smoked ham and hollandaise sauce
broken egg sandwich*
rustic panini, two fried eggs, bacon, cheddar, greens, fries
eggs any style*
fried, scramble, soft or hard boiled
omelet* can be made with:
• tomato
• mushroom
• cheddar
• ham
• onion
• spinach
• swiss
• bacon
• pepper
• arugula
• feta

favorite choice*
spanish omelet - roasted pepper & tomato salad

SIDE

chicken sausage
hash brown potatoes
hickory-smoked sliced bacon
pork link sausage
sliced ham
turkey bacon

LIGHTER FARE

yogurt parfait *
hand churned yogurt, berries, granola, dates honey
avocado toast* *
whole wheat toast, local greens, red pepper flakes, lemon, poached eggs
breakfast bowl* *
kale, spinach, farro wheat berries, sesame seeds, feta cheese, raspberries, sunny side up egg
egg white fritata*
broccoli, cheddar

masala dosa
lentil & rice crepe
potato & green pea stew, kale, smoked paprika
roasted broccoli & cheddar scramble
caramelized onions, creme fraiche, buttermilk biscuit
corned beef hash*
roasted pepper and onion, farm egg, sage-black pepper biscuit
smoked salmon*
smoked salmon and creamy dill sauce, toasted baguette

YOGURT

plain - strawberry - peach - banana
raspberry - blueberry

BEVERAGE

specialty coffee and tea
cappuccino
latte
espresso
“art of tea” selection

2% milk - skim milk
regular coffee or decaffeinated
hot chocolate

Vegetarian

Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, specially if you have certain medical conditions.

* Please let your Server know if you have an allergy to a specific ingredient.