

## BREAKFAST

Breakfast...is served all day...

### Benedicts

EGGS BENEDICT: two poached eggs on house made English muffins, choice of Hobbs' applewood-smoked ham or turkey or spinach, topped with lemony Hollandaise sauce 14.50

CRAB BENEDICT: two fresh crab cakes on our English muffin, poached eggs, & Hollandaise 18.25

SALMON BENEDICT: Wild Alaskan Sockeye salmon, smoked over hardwood, on our English muffin, topped with poached eggs & Hollandaise (please note that salmon is served cold) 16.75

### Eggs & Omelettes

Choice of potato-carrot pancakes (with apple compote & sour cream,) grilled polenta, or fresh fruit.

Spinach, tomato & mushroom omelette 11.25  
with applewood-smoked turkey, add 1.50  
with Cheddar, Jack, or Swiss, add 1.50

Messy eggs scrambled with bacon, green onions, garlic & Cheddar, Jack or Swiss 12.00  
Two eggs, choice of Hobbs' applewood-smoked meats:

Ham  
Turkey breast  
Bacon 12.00

Two eggs, served with choice of sausage:  
Aidells' chicken apple  
Hobbs' andouille Cajun  
Field Roast Vegan apple sage 12.50

Cheese Omelette: three eggs, choice of white Cheddar, Monterey Jack, or Emmenthaler Swiss cheese 11.00

Meat & Cheese Omelette: three eggs, choice of cheese & smoked meat (Cheddar, Jack or Swiss, with ham, bacon, or turkey) 12.25

### Huevos

HUEVOS RANCHEROS: two eggs, tomatillo & tomato salsas, black beans, handmade corn tortilla with Jack cheese 12.00  
13.50

CHORIZO & EGGS: scrambled with green onion, with tomatillo & tomato salsas, black beans, handmade corn tortilla 13.00  
with Jack cheese 14.50

### Specialties

MARY'S SPECIAL: Two Swedish oatmeal pancakes with fresh seasonal fruit & almonds in the pancakes, served with two eggs scrambled with mushrooms, green onions, garlic & Cheddar 13.25

DAVE'S SPECIAL: Two buttermilk pancakes  
Two chicken apple sausages  
Two eggs 13.25

DAVE'S BLUES: Dave's Special with blueberries 14.75

SALMON & ONION SCRAMBLE: Wild Alaskan Sockeye salmon, smoked over hardwood, scrambled with yellow onions & three eggs 14.50

COBB SCRAMBLE: three eggs scrambled with applewood-smoked turkey & bacon, tomatoes, green onions, avocado & Emmenthaler Swiss 13.00

CORNED BEEF HASH: coarsely diced potatoes, red onion, red peppers, Roberts' spiced brisket of beef, with two poached eggs 15.00

Breakfast is continued...



Pancakes & French Toast	
For fresh seasonal fruit, add	4.00
Buttermilk pancakes	11.25
Old fashioned buckwheat pancakes (organic buckwheat, gluten free)	11.25
Blueberry pancakes, buttermilk or buckwheat	12.75
Swedish oatmeal pancakes with fresh seasonal fruit & almonds in the pancakes (organic oatmeal)	12.75
Banana-walnut pancakes, buttermilk or buckwheat	12.75
French toast, with our house made egg bread, cinnamon orange batter	12.25
Almond Commeal French Toast: ricotta- blueberry cornbread, orange cinnamon batter, served with lemon cream (it's gluten free!)	13.50

For egg whites, add 2.00.  
There is a charge of 2.50 for split main courses.

## Fruits, Grains, Bagels

California Fruit Salad: Fresh fruit salad topped with yogurt & a sprinkle of granola	10.75
Fruit salad of fresh seasonal fruits	
cup	4.00
bowl	10.25
served with yogurt, add	1.00
Homemade granola, made with organic oats, with walnuts, almonds, sunflower seeds, dried cherries	7.75
topped with fresh fruit, add	2.00
served with yogurt, add	1.00
Oatmeal, organic old fashioned rolled oats	7.50
topped with fresh fruit, add	2.00
Bagel & Salmon: Wild Alaskan Sockeye Salmon, smoked over hardwood, on toasted bagel with cream cheese & red onions, served with potato pancakes	14.50

## Side Orders

Two eggs	5.00
Potato pancakes (4)	5.50
Grilled polenta	5.25
Hobbs' applewood-smoked bacon, ham or turkey	5.75
Hobbs' andouille sausage	6.00
Aidells' chicken apple sausage	6.00
Field Roast apple sage vegan sausage	6.00
Toasted bagel & cream cheese	4.00
Toast	2.00
Handmade corn tortilla	2.00
Red or green salsa	1.50

We use organic produce  
whenever possible...

Natural meats & always wild  
sustainable seafood...