

◆ BRUNCH ◆

BLOOD ORANGE MIMOSA  
organic blood orange juice &  
Brut Cava sparkling wine/8.00  
by the pitcher...35.00

APPLE MIMOSA  
Le Brun Organic Cidre &  
pressed to order organic  
apple juice/8.00

FRESHLY SQUEEZED  
organic orange, grapefruit  
or apple juice/5.25

MAS FI BRUT  
Cava sparkling wine/7.50  
by the bottle...30.00

ZARDETTO PROSECCO  
Brut Italian Sparkling/8.25  
by the bottle...32.00

MIMOSA  
organic orange juice or  
grapefruit juice & Brut Cava  
sparkling wine/7.75  
by the pitcher...34.00

FAIRE LA FETE  
Brut Cremant de Limoux  
French Sparkling Wine/8.25  
by the bottle...32.00

◆ Specialties ◆

Organic Strawberries & Blackberries..4.75

CRAB BENEDICT: two fresh crab cakes with green  
onions, red peppers & celery, house made English  
muffin, poached eggs, lemony Hollandaise sauce 18.25

EGGS BENEDICT: choice of Hobbs' applewood-  
smoked ham or turkey, or spinach, our English  
muffin, poached eggs & Hollandaise 14.50

SALMON BENEDICT: Wild Alaskan smoked salmon,  
our English muffin, poached eggs, Hollandaise 16.75  
(please note that salmon is served cold)

HOUSE MADE TURKEY SAUSAGE: David's specialty  
sausage, with two eggs & your choice of side 12.75  
or  
as EGGS BENEDICT (our English muffin, poached  
eggs, Hollandaise) 15.00

WINTER SCRAMBLE with Pacific Northwest  
chanterelles, fresh artichoke hearts, roasted  
garlic & basil, house made ricotta 14.00

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

3 CHILE SCRAMBLE: Anaheim chiles, roasted red  
peppers & chipotles, grilled red onions, scrambled  
with 3 eggs, queso fresco, handmade corn tortilla,  
red & green salsas & guacamole 13.50  
with chorizo added 15.00

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

MARY'S SPECIAL: Two Swedish oatmeal pancakes  
(organic pears & almonds in the pancakes,)  
two eggs scrambled with mushrooms, green  
onions, garlic & sharp White Cheddar 13.25

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

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

ALMOND CORNMEAL FRENCH TOAST: ricotta-  
blueberry cornbread, orange cinnamon batter,  
served with lemon cream (it's gluten free!) 13.50

CHICKEN POT PIE with roasted Mary's free  
range chicken, carrots, yams, celery & onions,  
topped with traditional pie crust 14.25

## Eggs & Omelettes

Eggs & omelettes are served with a choice of potato-carrot pancakes (with apple compote & sour cream), grilled polenta, or fresh fruit. For egg whites, add 2.00.

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

Salmon Scramble: Wild Alaskan Sockeye Salmon, smoked over hardwood, scrambled with yellow onions & 3 eggs 14.50

Red pepper scrambled eggs with fire roasted red peppers, green onions & Laura Chenel goat cheese 11.00

Two eggs, choice of Hobbs' smoked meats: Ham, Turkey breast or 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

## Pancakes & French Toast

Pancakes are made from scratch & French toast is made with bread from our bakery. Served with our vanilla syrup.

For fresh seasonal fruit, add 4.00

Buttermilk pancakes 11.25  
Blueberry buttermilk pancakes 12.75  
Banana-walnut buttermilk pancakes 12.75

Swedish oatmeal pancakes, made with organic oats, with seasonal fresh fruit & almonds in the pancakes 12.75

French toast, with our house made egg bread, cinnamon orange batter 12.25

## Huevos

Huevos Rancheros, cooked any style, served with tomatillo & tomato salsas, black beans, handmade corn tortilla with Jack cheese 12.00  
13.50

Chorizo & eggs, scrambled with green onion, served with tomatillo & tomato salsas, black beans, handmade corn tortilla 13.00  
with Jack cheese 14.50

## Fruits & Grains & Bagels

Fruit salad of fresh seasonal fruits  
cup/4.00 bowl/10.25  
with yogurt, add 1.00

Homemade granola 7.75  
topped with fresh fruit, add 2.00  
served with yogurt, add 1.00

Smoked wild Alaskan Sockeye salmon, toasted bagel, cream cheese, red onions, potato pancakes 14.50

## Salad & Sandwiches

Additions to any salad:  
Grilled natural free range chicken breast 4.00  
Grilled wild North American prawns 5.00  
Fresh crab cakes (2) 10.00

Organic greens, balsamic vinaigrette, garlic croutons 6.25  
with Shaft's California blue cheese 7.75  
with Laura Chenel goat cheese 7.75

Shaft's California blue cheese, seasonal fruit, organic greens, citrus vinaigrette & roasted walnuts 11.00

Portabella salad: organic greens, grilled portabellas, fresh mozzarella, polenta croutons & pesto vinaigrette 11.75

Caesar salad with organic Romaine, Grana Parmesan & garlic croutons 10.25

Club sandwich: roasted turkey breast, Hobbs' applewood-smoked bacon, lettuce, tomato & homemade lemon mayo, toasted egg bread, potato pancakes 11.50

Veggie club sandwich: grilled portabella mushrooms, Emmenthaler Swiss & avocado, lettuce, tomato & lemon mayo, toasted wheat bread 11.50