

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 11.00
 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, served with a choice of Hobbs' applewood-smoked meats: ham, bacon, or turkey breast 12.00

Two eggs, choice of sausage: Hobbs' andouille or Aidells' chicken apple, or Field Roast vegan apple sage sausage 12.00

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) 12.00

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 3.75

Buttermilk pancakes 11.00

Blueberry buttermilk pancakes 12.50

Banana-walnut buttermilk pancakes 12.50

Swedish oatmeal pancakes, made with organic oats, with seasonal fresh fruit & almonds in the pancakes 12.50

French toast, with our house made egg bread, cinnamon orange batter) 12.00

...no substitutions please...

Fruits & Grains & Bagels

Fruit salad of fresh seasonal fruits	
cup	4.00
bowl	10.00
served with yogurt, add	1.00

Homemade granola with honey, walnuts, almonds, sunflower seeds, cinnamon & dried cherries	7.75
topped with fresh fruit, add	2.00
served with yogurt, add	1.00

Wild Alaskan Sockeye Salmon, smoked over hardwood, on toasted bagel with cream cheese & red onions, served with potato pancakes	14.00
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Huevos

Huevos Rancheros, cooked any style, served with tomatillo & tomato salsas, black beans, handmade corn tortilla with Jack cheese	12.00 13.50
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Chorizo & eggs, scrambled with green onion, served with tomatillo & tomato salsas, black beans, handmade corn tortilla	13.00
with Jack cheese	14.50

Salad & Sandwiches

Additions to any salad:

Grilled natural free range chicken breast	4.00
Grilled wild mesquite smoked prawns	4.00
Fresh crab cakes (2)	10.00

Mixed organic greens with balsamic vinaigrette	6.00
with Shaft's California blue cheese	7.50
with Laura Chenel goat cheese	7.50

Shaft's California blue cheese, organic seasonal fruit, organic greens, citrus vinaigrette & fire roasted walnuts	11.00
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Portabella salad: organic mixed greens, grilled portabella mushrooms, fresh mozzarella, polenta croutons & pesto vinaigrette	11.50
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Caesar salad with organic Romaine, Grana Parmesan & housemade croutons	10.00
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Club sandwich with roasted turkey breast, Hobbs' applewood-smoked bacon, lettuce, tomato & homemade lemon mayo on toasted egg bread, served with potato-carrot pancakes	11.50
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Side Orders

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

...there is a charge of 2.50 for split main courses...