



QUICK STARTS

Café Granola Almond granola with fresh seasonal fruit and candied walnuts, served with choice of soy or whole milk	8
Bagel & Lox Toasted bagel, smoked salmon, cream cheese, capers, tomato and sliced red onion	11

CLASSICS FROM THE GRIDDLE

Classic Brioche French Toast 10 Choice of bananas or strawberries, brown sugar whipped butter, Vermont maple syrup and vanilla whipped cream	Belgian Waffle 9 Homemade waffle served with fresh berries, dusted with powdered sugar
Very Blueberry Pancakes 10 Served with blueberry maple syrup and whipped cream	Black Forest Ham Crêpes 12 Filled with brie cheese and sauteed spinach with a side of fresh fruit
Banana Pancakes 10 Served with macadamia nut syrup and brown sugar whipped butter	Mango Papaya Crêpes 10 Topped with brown sugar whipped butter and cinnamon with a side of fresh fruit

EGGS

Two Eggs Any Style 9 Choice of applewood smoked bacon or turkey sausage and toast
Veggie Scramble 10 Spinach, sun-dried tomatoes, zucchini, cherry tomatoes, bell peppers, fresh basil, goat cheese and mozzarella served with fresh fruit
California Omelette 10 Filled with smoked turkey, applewood smoked bacon, swiss cheese, avocado and sour cream served with fresh fruit
Eggs Benedict Traditional - Poached eggs served over grilled brioche toast topped with Canadian bacon, tomatoes and a spiced hollandaise sauce served with fresh fruit 12
Upstream - Smoked salmon in lieu of Canadian bacon 12
Pressed Egg Sandwich 10 Black forest ham, scrambled eggs and brie cheese on sourdough bread
Steak and Eggs 19 10 oz. flat iron steak with two eggs any style and toast
Breakfast Burrito 12 Scrambled eggs, smoked turkey, applewood smoked bacon, green chiles, hash browns and aged cheddar cheese served with sour cream and tomato salsa
Corned Beef and Hash 12 Country potatoes, green onions, roasted bell peppers, garlic, basil and cheddar cheese topped with a poached egg served with toast and fresh fruit
Baked Eggs Rancheros 11 Two eggs, corn tortilla, black beans, salsa verde, crème fraiche and white cheddar cheese

*All egg dishes served with rosemary potatoes unless otherwise noted
Vegetarian option available on many dishes. Ask your server*

TRADITIONAL LUNCH

Tomato Basil Soup or Soup of the Day	cup 4	bowl 6
Grilled Cheese Traditional - Sharp cheddar and tomatoes on sourdough Texas toast with tomato basil soup	10	
Supreme - Grilled cheddar, mozzarella, blue and goat cheese, caramelized onions with tomato basil soup	13	
Hellman Burger 12 Half pound prime beef (may substitute veggie burger) with fontina cheese, lettuce, tomato, onion and smoked tomato aioli		
BBQ Pulled Pork Sandwich 14 Pulled pork with a cider BBQ sauce, topped with a yuzu slaw on a toasted challah bun		
Buffalo Chicken Sandwich 12 Lightly breaded chicken breast with a buffalo sauce, romaine and blue cheese dressing on a toasted challah bun		
Steak Sandwich 15 Roasted peppers, grilled onions and aged cheddar cheese on a french roll with horseradish aioli		
The Club Smoked turkey, bacon, lettuce, tomato and avocado with chipotle mayonnaise on sourdough bread	13	
Mac 'n' Cheese 14 Vermont sharp white cheddar, asiago, goat cheese and tarragon with a side house salad		
Apple and Walnut Salad 11 Sliced Gala apples, candied walnuts, mixed greens, endive, cherry tomatoes, gorgonzola with balsamic vinaigrette		
Manchego Cheese Salad 11 Mixed greens and wild arugula with manchego cheese, asian pears, shallots, dates, candied walnuts with walnut vinaigrette		
Steak Salad 13 Sliced flat iron steak, bacon, dried cherries, blue cheese and caramelized onions served on a bed of arugula		

SIDES

Toast (white or wheat) 2	Sauteed Asparagus 5
Freshly Baked Scone or Muffin 2	Crispy Shoestring Fries 5
Seasonal Fresh Fruit 5	Blue Cheese, Cheddar Bacon or Chipotle Fries 7
French Green Beans 5	

*All breakfast items served until 3 pm
18% Gratuity for parties of six or more*