

Breakfast

Egg

- | | |
|--|-----------|
| Breakfast Nook Sandwich | 11 |
| two fried eggs, pepper jack, sharp white cheddar and cilantro grilled between house bread | |
| Bed Head BLT | 15 |
| two fried eggs, bourbon caramelized bacon, mixed greens, roma tomato and sharp white cheddar grilled between house bread | |
| Morning Ham & Cheese Sandwich | 12 |
| two fried eggs, hardwood smoked ham, onion, pepper jack & cilantro on grilled house bread | |
| Classic Egg Omelet | 14 |
| three silky eggs, sautéed Maitake mushrooms, onion and white cheddar with toasted house bread (add bacon +5) | |
| Greek Club Omelet | 13 |
| three silky eggs, spinach, roma tomato and feta with toasted house bread | |
| Veg Omelet | 16 |
| three silky eggs, red & yellow peppers, zucchini, squash, Maitake mushrooms, sautéed onion and muenster w/ toasted house bread | |

All egg dishes served with bistro potatoes

Up Side

- | | |
|--|----------|
| Two Eggs | 4 |
| free range eggs prepared over easy, poached silky scrambled, hard scrambled or hard boiled | |
| Double Smoked Bacon or Ham | 5 |
| Roasted Veggies | 4 |
| Bistro Potatoes | 3 |

Specialty

- | | |
|---|----------|
| Toast | 3 |
| plain, butter, sea salt, cinnamon sugar, preserves or honey on house bread (cream cheese, organic peanut butter or tahini +1) | |
| Organic Yogurt w/ Berries & Nuts | 6 |
| Organic Oatmeal | 3 |
| multigrain with flax and a dollop of yogurt (add berries and nuts +3) | |

Savory / Sweet

today's specials are behind glass at pastry bar

Like our bread? Buy a loaf to take home.

Ask our staff about gluten free options and menu items served raw. Consuming raw or under cooked seafood or eggs may increase your risk of food borne illness. An ingredient substitution may occur depending on availability.

Drink Up

- | | |
|-------------------------------|--------------|
| Espresso | 3 / 4 |
| Americano | 4 |
| Cappuccino | 4 |
| Latte | 4 |
| Macchiato | 4 |
| Mocha | 5 |
| Bistro Brew | 3 |
| Cold Brew / Ice Coffee | 4 |
| Pour Over | 4 |
| French Press | 4 |
| Red Eye | 5 |
| Hot Tea / Ice Tea | 2 |
| Pot of Tea | 5 |
| Milk / Specialty Milk | 2 / 4 |
| Juice | 2 / 4 |
| Soda | 3 |

Sandwiches

Lunch

Salad

Who You Callin' Chicken Sandwich 13

oven roasted herb chicken, avocado, tomato, mixed greens and housemade lemon herb mayo

Chicken Salad Sandwich 15

roasted herb chicken, cranberries, candied pecans, red onion, mixed greens and blue cheese

Italian Stallion 15

genoa salami, prosciutto, hot capocollo, muenster, pepperoncini, greens & spicy mustard cream

Spicy Life-Changing BLT 15

sweet & spicy glazed bacon, arugula, avocado & roma tomatoes w/ housemade srirachi cream

Ham It Up 12

hardwood smoked ham stacked high, pickles and mixed greens with IPA honey mustard

Veg 15

sautéed Maitake mushrooms, red & yellow peppers, zucchini, squash, sautéed onions, arugula and goat cheese with balsamic dressing

Grilled Cheese Please 14

pepper jack, white cheddar, muenster and dill

All sandwiches served grilled on house bread and include potato chips

Substitute cup of soup for potato chips +3

Chicken Paillard 13

herb roasted chicken, charred cherry tomatoes and fresh parmesan over greens w/ housemade croutons and balsamic grainy mustard vinaigrette

Maple Walnut 15

toasted walnuts, feta, parsnips, carrots, radishes, fennel, red onion and triple smoked bacon over mixed greens w/ housemade croutons and maple walnut vinaigrette (add chicken +3 / add tofu +3)

Orzo Florentine 11

pine nuts, black olives, capers and housemade croutons over spinach with lemon basil dressing (add chicken +3 / add tofu +3)

All salads are served with our house bread

Like our bread? Buy a loaf to take home.

Ingredient substitutions may occur depending on availability.

Soup

French Onion Cup 5 / Bowl 7

Drink Up

Espresso	3 / 4
Americano	4
Cappuccino	4
Latte	4
Macchiato	4
Mocha	5
Bistro Brew	3
Cold Brew / Ice Coffee	4
Pour Over	4
French Press	4
Red Eye	5
Hot Tea / Ice Tea	2
Pot of Tea	5
Milk / Specialty Milk	2 / 4
Juice	2 / 4
Soda	3

Brunch

Favs

Bed Head BLT 15

two fried eggs, bourbon caramelized bacon, mixed greens, roma tomato and sharp white cheddar grilled between house bread

Morning Ham & Cheese Sandwich 12

two fried eggs, hardwood smoked ham, onion, pepper jack & cilantro on grilled house bread

Chicken Salad Sandwich 15

roasted herb chicken, cranberries, candied pecans, red onion, mixed greens and blue cheese grilled on house bread with potato chips

Classic Egg Omelet 14

three silky eggs, sautéed Maitake mushrooms, onion and white cheddar with toasted house bread (add bacon +5)

Greek Club Omelet 13

three silky eggs, spinach, roma tomato and feta with toasted house bread

All egg dishes served with bistro potatoes

Specialty

Chicken Paillard Salad 13

herb roasted chicken, charred cherry tomatoes and fresh pamesan over greens w/ housemade croutons and balsamic grainy mustard vinaigrette (add tofu +3)

Toast 3

plain, butter, sea salt, cinnamon sugar, preserves or honey on house bread (add cream cheese or organic peanut butter +1)

Organic Yogurt w/ Berries & Nuts 6

Organic Oatmeal 3

multigrain with flax and a dollop of yogurt (add berries and nuts +3)

Soup of the Day Cup 5 / Bowl 7

Up Side

Two Eggs 4

free range eggs prepared over easy, poached silky scrambled, hard scrambled or hard boiled

Double Smoked Bacon or Ham 5

Bistro Potatoes 3

Roasted Veggies 4

Tofu 3

Drink Up

Espresso 3 / 4

Americano 4

Cappuccino 4

Latte 4

Macchiato 4

Mocha 5

Bistro Brew 3

Cold Brew / Ice Coffee 4

Pour Over 4

French Press 4

Red Eye 5

Hot Tea / Ice Tea 2

Pot of Tea 5

Milk / Specialty Milk 2 / 4

Juice 2 / 4

Soda 3

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