### Breakfast Menu

#### Recover

**Bloody Mary**
- Your choice of gin, mezcal, or vodka, house made spicy bloody mary mix with pickled vegetables

**Mimosa**
- Orange juice
- Mango
- White Peach
- Grapefruit
- Passion fruit
- Prickly pear

**Miguel’s Michelada**
- Trumer pilsner, house made tomato and spice mix

**Kentucky Cold Brew**
- Bourbon, house cold brew, Madagascar vanilla, choice of milk

#### Recharge

**Acai Bowl**
- Coconut water, melon, ginger, apple, carrot pineapple

**Green Smoothie**
- Apple, banana, kale, spinach, grape, pear, peach

**Fresh-Squeezed Orange Juice**
- California oranges

**Fruit & Vegetable Juices**
- Apple, carrot, cranberry, grapefruit, orange, tomato

#### Rehydrate

**House-Cured Gravlax**
- House-cured salmon, arugula, tomato, onion, pickled cucumber, fromage blanc. Served with fresh toasted Model Bakery muffin

**Lobster Benedict & Grits**
- Arvon Mills, California
- Lobster cakes, poached eggs, sauteed baby kale spicy hollandaise, Model muffin, cheesy Arvon Mill's grits

**English Muffin**
- The world’s best English muffin, served with fromage blanc and Hurley Farm’s jam

**Country Loaf French Toast**
- Macerated strawberries & figs, fig balsamic syrup

**Trio of Fresh Pastries**
- Chef’s daily selection

**Waffle**
- Whipped butter, maple caramel, candied pecans

### Farmhouse Breakfast Menus

#### Farmer's Breakfast
- Glaum Egg Ranch, Santa Cruz
- Two eggs any style with potatoes, farmers toast, choice of bacon, chicken apple sausage, or ham. Choice of juice and coffee or tea. Choice of pastr, greek yogurt with granola, fruit salad or steel cut oatmeal with quinoa

#### Filet & Eggs
- Glaum Egg Ranch, Santa Cruz
- 6oz choice center cut filet cooked to your preference, two eggs any style, arugula & heirloom tomato salad, Arbequina EVOO

#### Carnivore's Omelet
- Glaum Egg Ranch, Santa Cruz
- Bacon, sausage, ham, cheddar*, Spiced potatoes

#### Cali Fresh Omelet
- Glaum Egg Ranch, Santa Cruz
- Tomato, pesto, goat cheese, avocado, Spiced potatoes

#### Aft Hash & Duck Egg
- Vineyard Mill Farm Napa
- Corned beef , Yukon gold potatoes, onions, peppers, mushrooms, fresh herbs, spiced eggany style* cheese trio

### Healthy Choice

**Egg White Omelet**
- Glaum Egg Ranch, Santa Cruz
- Tomato, onion, bell pepper, mushroom, zucchini, side of sauteed kale

**Low Cal Eggs**
- Glaum Egg Ranch, Santa Cruz
- Whole poached or scrambled egg whites, onion, sauteed mushroom, tomato, arugula, side of fruit*

**Greek Yogurt Parfait**
- Clover Farm, Petaluma
- Hurley Farm’s jam, granola, fresh fruits

**Market Fruit Salad**
- Market Availability
- Honey, toasted nuts & seeds

**Steel Cut Oatmeal**
- Quinoa, dried fruit, toasted almonds, brown sugar

**Sliced Heirloom Tomato**
- Arbequina evo, smoked maldon salt

#### Sides

- Glau Farm's organic eggs (2)
- Vineyard Hill Farm duck egg (1)
- Corn cob smoked bacon (3)
- Aidells chicken apple sausage (3)
- Anson Mills cheddar grits
- Small Gusto's steel cut oatmeal
- Small seasonal fruit

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Before placing your order, please let us know if you have any food allergies or special dietary needs. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of 6 or more are subject to a 20% gratuity. Your check includes a 3% surcharge to help offset state and city minimum wage increases. The surcharge is not a tip or gratuity.*

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