

Centennial

6:30 - 10:30 AM

BREAKFAST

FROM THE pantry

chia seed pudding VGN,GF 14
dark chocolate, blueberries, strawberries toasted almonds

acai bowl VGN 13
berries, coconut chips, house granola

avocado toast VGN 15
sourdough toast, baby heirloom tomato, arugula, everything seasoning + add one cage free egg* 3

seasonal fruit plate V 14
fruit, citrus, mixed berries, greek yogurt, house granola

steel cut oatmeal V 12
bananas, berries, superfood seed mix, local honey

batters

buttermilk pancakes V 15
brûlée banana, candied walnuts, salted butter, warm maple syrup

challah french toast V 17
strawberry compote, lemon mascarpone, warm maple syrup

BREAK AN egg

cage free eggs* GF 17
two eggs, choice of applewood bacon, pork or chicken sausage, crispy potatoes

cage free egg omelet* GF 18
chicken sausage, sweet peppers, green onion, avocado, cheddar & jack cheese, crispy potatoes

eggs benedict* 18
poached eggs, pecan wood smoked shoulder bacon, hollandaise, sourdough crostini, crispy potatoes

grains and greens bowl VGN 22
red quinoa, farro, black beans, roasted sweet potato, chef's mix mushrooms, baby kale, salsa verde
+ add one cage free egg* 3

coffee

regular or decaf 5
espresso 4
latte 6
cappuccino 6
americano 5

roar tea 5

wild mint
spiced chai
apple crisp
breakfast roar
tropical passion
earl grey

milk 3

whole, 2%, skim,
almond, oat, soy

juice 4

orange, cranberry,
pineapple, grapefruit
apple, tomato

sides

two egg any style* 7
applewood smoked bacon 7
chicken sausage 7
pork sausage 7.25
mixed berries 8.5
toast (multi grain, sourdough, gluten free) 4
english muffin or bagel 4
crispy potatoes 6

GF = GLUTEN FREE / VGN = VEGAN / GF = GLUTEN FREE

Please advise our associate if you have any food allergies or special dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Local sales/health tax is already included. A 15% service charge will be added to the check.