



BREAKFAST MENU

light & fresh

CHIA PUDDING

PRESERVED CHERRIES, FRESH BERRIES, MINT

YOGURT & GRANOLA

SHEEP'S MILK YOGURT, WINTER GRANOLA, BERRIES

GRAIN BOWL

MIXED GRAINS, WILD MUSHROOMS, LENTILS, ROASTED SQUASH, KALE, SALSA VERDE

toast & griddle

BELGIAN WAFFLE

WHIPPED LEMON RICOTTA, EARL GREY TEA SYRUP, BERRIES

AVOCADO TOAST

AVOCADO, WHIPPED FETA, RADISH, CARROT, DUKKAH, DILL, MINT, TOASTED MULTI-GRAIN

FRENCH TOAST

BIANCO SARDO, PROSCIUTTO, EGGS, BOURBON MAPLE SYRUP

the classics

NORDIC BENEDICT

BEET CURED SALMON, TOASTED RYE, POACHED EGGS, DILL HOLLANDAISE, CRISPY CAPERS, PICKLED ONIONS

FRENCH OMELETTE

FINES HERBS, PETITE SALAD

THE GRANDE STANDARD

2 EGGS YOUR WAY, BREAKFAST POTATOES, CHOICE OF BACON OR SAUSAGE, AND TOAST

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

a la carte

2 EGGS ANY STYLE

BREAKFAST POTATOES

CRISPY BACON

BREAKFAST SAUSAGE

VEGAN SAUSAGE

SIDE SALAD

BROILED GRAPEFRUIT

BRULEED WITH MULLING SPICES

FRESH FRUIT

JALAPENO MINT SYRUP

TOAST

CHOICE OF COUNTRY SOURDOUGH OR WHOLE GRAIN

b.y.o.b.

CHOOSE A BAGEL
EVERYTHING OR PLAIN

CHOOSE YOUR FILLINGS

EGGS
BACON
SAUSAGE
PROSCIUTTO
CHEDDAR CHEESE
BEET CURED SALMON
CREAM CHEESE
CAPERS
PICKLED ONIONS
AVOCADO