

BREAKFAST MENU

MONDAY THRU FRIDAY 8AM TO 11:15AM

FROM THE PANTRY

<i>Saint Benoit</i> Yogurt with seasonal fruit & balsamic	5 8
Banana Bread <i>European style butter</i>	3
Crepes with Caramelized Apples <i>mascarpone</i>	7
Acme Cinnamon Currant French Toast <i>Tarragon and orange marinated currants</i>	13
Griddled Buttermilk Pancakes (2) with blueberries <i>maple syrup</i>	8 10
MarketBar Granola, <i>milk/yogurt</i> with seasonal fruit	5/6 8/9
Hobbs Smoked Salmon Bruschetta <i>red onion, capers, goat cheese</i>	12

ADDITIONS

<i>Acme</i> Italian Batard Toast	2
<i>Caggiano</i> Pecan Breakfast Sausage	5
Seasonal Fruit	6
Roasted Potatoes & Cippolini Onions	5

BACON BAR

Nueske's Bacon	4
<i>Zoe's</i> Dry Cured Bacon	4
<i>Hobbs</i> Apple Wood Smoked Bacon	4

ALL THREE (3 EACH) 10

PETALUMA FARMS EGGS

Two Farm Eggs Any Style with Toast	8
"Huevos Rancheros" <i>pork & black beans / habenero / tomatillo salsas / queso fresco / warm tortilla</i>	12
Farmer's Omelette <i>baby spinach / cippolini onion / gruyere</i>	10
NY Strip Steak and Eggs <i>two eggs any style / potatoes / toast</i>	18
Crab Cake Eggs Benedict <i>two crab cakes / poached eggs / spinach / hollandaise</i>	18
Poached Eggs with Soft Poenta <i>two poached eggs / spinach / sausage / marinara sauce</i>	18
Hot Tea sourced from Imperial Tea Co. <i>Organic English Breakfast, Lonevity Green, Superior Oolong & Prosperity Herbal Blend</i>	3.50
Mug of Valrhona Hot Chocolate	5.
Freshly Squeezed Juice <i>Valencia orange or ruby red grapefruit</i>	5
Bloody Mary or Virgin Mary <i>housemade pepper sauce & smoked chile salt</i>	9/5

3% will be added to all food and beverage items to offset
S.F. City and County Taxes, Ordinances & Fees

Split plate charge of \$ 2.50