

BREAKFAST

SWEETS

HOUSE-MADE POP TART \$5
with icing and sprinkles, your
choice of strawberry or blueberry

**RASPBERRY AND CREAM
COFFEE CAKE** \$5

FAVORITES

**CHEF'S VEGETABLE
OMELET** \$17
farmers market vegetables, pepper
jack cheese, herbs, served with
roasted potatoes v

MALTED WAFFLE \$16
maple butter, powdered sugar,
seasonal berries, maple syrup,
applewood smoked bacon or
sausage links

EGGS BENEDICT* \$12
English muffin, ham, hollandaise,
served with roasted potatoes

**BREAD PUDDING FRENCH
TOAST** \$15
maple syrup, spiced pecans
powdered sugar, served with fresh
fruit

HEMP SEED GRANOLA \$14
house-made hemp granola with
oats, coconut flakes, dried mango,
flax seeds, pumpkin seeds, served
over Greek yogurt with pineapple
and fresh berries v

BEVERAGES

**LARRY'S MEDIUM ROAST
COFFEE** \$5
organic arabica coffee beans, fair
trade, shade grown

ICED COFFEE \$7
caramel or vanilla

JUICE \$5
orange, cranberry juice cocktail,
apple, or citrus peach

MILK \$4
whole or oat

TAZO TEA \$5
English breakfast, Earl Grey,
chamomile, wild orange, or green
tea

SIDES

**APPLEWOOD SMOKED
BACON** \$4

SAUSAGE LINKS \$4

VEGAN CHORIZO SAUSAGE
\$6

FRESH FRUIT \$8

ROASTED POTATOES \$4

TOASTED BREAD \$4

Please note that a 20% gratuity will automatically be added to parties of 8 or more.

** Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server to any allergies or intolerances.*