



CONTINENTAL BREAKFAST 16

granola with yogurt or milk, choice of toast, juice and coffee or tea

+ HOUSE CURED SALMON 14

choice of bagel, cream cheese, traditional accompaniments

GAYLE'S LEMON YOGURT PANCAKES 12

lemon infused honey, mascarpone butter, fresh fruit

WHOLE WHEAT WAFFLE 12

organic maple syrup, candied pecan butter, fresh fruit

MARKET FRITTATA 14

seasonal vegetables, goat cheese, choice of toast, fresh fruit

+ "TRADITIONAL" BENEDICT 15

virginia ham, hollandaise, english muffins, skillet potatoes, fresh fruit

+ FARMERS BREAKFAST 19

two eggs any style, skillet potatoes, fresh fruit, choice of any meat, choice of toast, juice and coffee or tea

SIDES 5

buttermilk biscuits with steen's syrup
skillet potatoes
fresh seasonal berries
scrapple
benton bacon
turkey bacon
pork sausage
apple chicken sausage

Owner Chef: Art Smith

Executive Chef: Wes Morton

ART START

After being diagnosed with Type 2 diabetes Chef Art set out to change his life. He's lost over 100 lbs by incorporating lean proteins and exercise into his daily routine. This special menu incorporates his new favorite breakfast items to help you start your day on a healthy and energizing note.

STEEL CUT OATS 10

skim milk, seasonal fruit & berries

TOASTED QUINOA GRANOLA 11

red and white quinoa, steel-cut oats, toasted pecans, dried sour cherries, choice of yogurt or milk

EGG WHITE OMELETTE 14

cucumber-tomato salsa, avocado cream, fresh fruit

BREADS 4

whole wheat / white / pumpernickel / rye
english muffin / toasted bagel

CEREALS 5

rice krispies / raisin bran / corn flakes
honey nut cheerios / fruit loops / special k

JUICES 4

fresh squeezed orange or grapefruit

INTELLIGENTSIA COFFEE 4

MIGHTY LEAF TEA 4

organic breakfast / chamomile citrus
african nectar / white orchid
organic darjeeling / organic hojicha green tea

18% service charge will be added to parties 6 or more

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

B R E A K F A S T