

Winter Breakfast Menu



*Thoughtfully curated,
deliciously designed.*

Mains

Steel Cut Oats 14 pomegranate, persimmon quince chutney, toasted coconut, local honey (gf, vga)	Winter Vegetable Quiche 15 seasonal vegetables, white cheddar, chicory salad (vegetarian)
Breakfast Burrito 17 scrambled eggs, white cheddar, roasted vegetables, guajillo, avocado crema, side potatoes (vegetarian)	Terra Mar Egg Plate 22 choice of two eggs your way, bacon, roasted potatoes, toast, chicory salad, kumquat miso vin
Smoked Salmon Tartine 19 herb cream cheese, sourdough, crispy caper, everything spice, trout roe, pickled red onion, soft egg	Sourdough French Toast 19 mixed berries, lemon marscapone, maple syrup (vegan available)
Winter Chicories 17 frisse, endive, radicchio, citrus segments, house cured cranberries, toasted walnut, miso kumquat vin, add two eggs \$7 (vegan)	Croissant Sandwich 17 bacon, egg, gruyere, herb aioli, chicory salad

Sides

Mixed Berries 7	Sourdough or Multigrain Toast 5
Yogurt and Granola 9	Bacon 7
Two Eggs Your Way 7	Roasted Pineapple 7 persimmon jam, toasted coconut
Fresh Pastry of the Day 7	

Beverages

Juices 6	Mimosa 12
Thanksgiving Coffee 5	Bloody Mary 12

All Smoothies 12

Cranberry Orange banana, ginger, greek yogurt	Persimmon Maple banana, peanut butter, apple
Pear Peanut Butter cinnamon, spinach, greek yogurt	Pumpkin Sweet Potato banana, pumpkin spice
Mango Pineapple lime juice, turmeric, greek yogurt	Choice of almond, coconut, or oat milk Add matcha or pea protein for \$3

df- dairy free, dfa- dairy free available, gf- gluten free, gfa- gluten free available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity will be added for parties of six or more.