

### MORNING LIBATIONS

#### GARDEN FLORA

Cucumber vodka infusion with a house blend of tomato juice and spices. 9.

#### MIMOSA

Champagne with your choice of fresh squeezed grapefruit juice, orange juice, or our homemade cringer. 7.

### SWEET BEGINNINGS

#### BEIGNETS (ben-YAY)

Traditional New Orleans deep fried yeast pastries, powdered sugar, bay crème anglaise, and spiced apple plum coulis.

order of (3) 4. order of (5) 6.

#### CINNAMON ROLL

An irresistible morning indulgence rolled up with all of the usual suspects; sticky caramelized sugar, crunchy nuts and vanilla icing baked fresh and served warm. (vegan) 5.

#### STRAWBERRIES AND CREAM SCONE

A fluffy house made scone baked with hints of cinnamon, stuffed with almond crème and garnished with fresh Hayton Farms strawberries and strawberry coulis. (vegan) 4.

#### IRISH OATMEAL

Steel cut oats served with fresh Hayton Farms berries, toasted almond slices, and choice of milk. (available vegan) 6.

### EGGCELLENT SELECTIONS

All scrambles are gluten-free, served with a fruit garnish and choice of roasted potatoes or cheesy grits.

Available vegan with organic tofu, add 1.

Substitute seasonal greens or fruit as a side for 1.

#### BREAKFAST QUESADILLA

A flour tortilla filled with roasted yam, poblano peppers, corn and Pepper Jack cheese wrapped with egg topped with "Snappy Sauce" and tomatillo salsa. Served with lime crème fraîche and wild greens dressed in cilantro vinaigrette. 10.5

#### NORTHWEST MARKET SCRAMBLE

Scrambled eggs with wilted Local Roots Farm garlicky greens, Grandview Farm crimini mushrooms, and grilled Walla Walla sweet onions, topped with Pecorino cheese. 10.5

#### RANCHO COLORADO SCRAMBLE


Scrambled eggs topped with a Southwestern style chili made of slow cooked rancho pinto beans, tomatillos, fresh chilis and sweet corn. Garnished with Cotija cheese and crunchy tortilla strips. 10.5

#### SUMMER HEIRLOOM SCRAMBLE

Scrambled eggs with grilled local sweet corn, fresh basil, dill, and Havarti cheese topped with Billy's Farm heirloom tomatoes. 10.5

#### BASIC BREAKFAST

Two eggs scrambled or fried with soy sausage, fruit garnish, choice of potatoes or cheesy grits and multigrain toast with house jam. 9.5

 : These items are featured in our Cookbook  
 : Not for the spice intolerant

### FROM THE GRIDDLE

#### BLUEBERRY NECTARINE WAFFLE

Our crunchy cornmeal waffle topped with house made spiced blueberry preserves and fresh Dykstra Farms nectarines.

(vegan, gluten free and soy free) 9.

#### LEMON RASPBERRY FRENCH TOAST

Artisan brioche dipped in a rich cinnamon egg batter, topped with house made lemon curd, fresh Hayton Farms raspberries and a drizzle of raspberry jam. 10.

#### PEACH BOURBON PANCAKES

Rich buttermilk pancakes topped with Martin Family Orchard Red Haven peaches, bourbon-peach-ginger cream and candied pecans.

short stack (2) 8.50 10.5

### SAVORY SELECTIONS

#### HOPPIN' JOHN FRITTERS

Savory black eyed pea cakes, cayenne aioli, roasted red pepper, corn and lima bean succotash, smoky collard greens, and cheesy grits. (gluten free, but fried in a fryer with other items that contain gluten; available vegan) 10.5

#### CHANTERELLE POLENTA

Grilled herbed polenta cake topped with sautéed local Chanterelle mushrooms, fresh arugula, and over medium farm fresh eggs in a pool of rich red wine butter sauce. (gluten free) 12.

#### FIELD ROAST RUEBEN SANDWICH

Locally crafter "Smoked Tomato" Field Roast, grilled zucchini, sauerkraut and Swiss cheese on Columbia City Bakery rye bread with a side of house made vegan Thousand Island dressing. Served with organic seasonal greens. (available vegan) 12.

#### BILLY'S FARM CAPRESE SANDWICH

Grilled garlic-rubbed foccacia with basil-pinenut pesto and fresh mozzarella, topped with Billy's Farm heirloom tomatoes. Served with organic seasonal greens. 12.

### SOUPS and SALADS

SOUP OF THE DAY 4.5/6

SOUP AND SALAD 9.5

Cup of soup of the day and small house salad.

#### ORGANIC GREENS AND LETTUCES

Carrot, cucumber & toasted sunflower seeds dressed with an herbed balsamic vinaigrette.

(vegan, gluten & soy free)

6.5/9

#### CAESAR SALAD

Hearts of romaine, Caesar dressing, fried capers, croutons and Parmesan cheese.

(available vegan & gluten free)

6.5/9