

BREAKFAST

STEEL CUT OATMEAL BRÛLÉE 9

with fresh fruit

HOUSE-MADE GRANOLA 9

caramelized bananas, Clover Organic yogurt, honey

ANDRES' BREAKFAST SANDWICH 13

Costeaux Bakery toast, 2 over-hard Shiloh Hill Farm eggs, avocado, tomato, Hobbs' bacon, pepper jack cheese, chipotle aïoli, fruit salad

HEART HEALTHY BREAKFAST WRAP 13

scrambled egg whites, grilled veggies, avocado, tomato wrapped in a *La Tortilla Factory* whole wheat tortilla, served with fresh fruit *add* your choice of cheese **2**

HUEVOS RANCHEROS 14

Shiloh Hill Farm eggs any style, Rancho Gordo black beans, salsa, cheddar cheese, avocado, sour cream, La Tortilla Factory handmade corn tortillas **ADD chorizo 3**

BUTTERMILK PANCAKES 12

warm Vermont pure maple syrup add fresh blueberries 3 short stack 9 add fresh blueberries 2

COSTEAUX'S CINNAMON WALNUT BREAD FRENCH TOAST 13

ask about our seasonal topping

DENVER OMELET 14

three Shiloh Hill Farm fresh eggs, ham, green peppers, onions, cheddar cheese, toast, hash browns

COUNTRY BREAKFAST 15

two Shiloh Hill Farm fresh eggs any style, hash browns, Costeaux wheat or sourdough toast, your choice of Hobbs' apple wood smoked bacon or Hobbs' pork or chicken-apple breakfast sausage

TOASTED BAGEL AND ATLANTIC SMOKED SALMON 15

cream cheese, capers, red onions

WINE COUNTRY EGGS BENEDICT 16

poached Shiloh Hill Farm eggs, toasted English muffin, Hobbs' Canadian bacon, chardonnay hollandaise sauce, hash browns

CALIFORNIA BENEDICT 15

sautéed tomatoes, avocado, toasted English muffin, poached Shiloh Hill Farm eggs, chardonnay hollandaise, hash browns

BN RANCH SMOKED CORNED BEEF HASH 16

two poached Shiloh Hill Farm eggs, yukon gold potatoes, sweet onions, sriracha aïoli

SIDES

One Shiloh Farm egg, any style 2
Two Shiloh Farm eggs, any style 3.5
Egg whites only 3
Hobbs' gourmet cured ham 4.5
Hobbs' Applewood smoked bacon 4.5
Hobbs' pork or chicken-apple breakfast sausages 4.5
Hash browns 3.5
English muffin or Costeaux Bakery toast 3
Fresh fruit salad 6
Clover Organic yogurt 3.5
Bagel and cream cheese 5

Our menu does not list every ingredient used in the preparation of our dishes. If you are allergic to or intolerant of specific foods, please tell your server when ordering. An 18% gratuity will be added for parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

In consideration of others, please refrain from using cellular phones in the restaurant. Due to the extreme drought situation in California, water is available upon request.