



Breakfast Menu

Breakfast Tacos/Burritos: black beans, scrambled eggs with pico de gallo, fresh tomatillo salsa and avocado slices on corn or flour tortillas

Build your omelette (seasonal ingredients)

Chilaquiles: crispy corn tortillas with scrambled eggs and pulled pork, salsa and pepperjack cheese

Tortilla espanola: casserole style egg dish with potatoes, bell peppers and onions served with arugula

Breakfast sandwiches – ham, bacon, sausage patties, egg, cheese

Eggs benedict ~ ham, avocado, poached eggs, hollandaise sauce, paprika
(on top of English muffins or crab cakes)

Enchiladas: pulled chicken rolled in corn tortillas smothered with red sauce, queso fresco with a poached egg or scrambled eggs

Potato skillet ~ hash browns, chopped protein, scallions, tomatoes, feta cheese, scrambled eggs or fried on top with salsa

Quiche: vegetable & feta, bacon & spinach, meat lovers

Egg white and chorizo muffins: cumin battered egg whites, sautéed chorizo, bell peppers cooked in a muffin tins

French Toast with powdered sugar and fruit, honey

Tomato garlic sauce poached eggs with bell peppers, onions and crispy baguette

Plain or blueberry pancakes with maple syrup

Oatmeal with cashew milk, blueberries and drizzled honey

Savory pancakes with bacon, scallions and spinach topped with sour cream

Bagels with smoked salmon, cream cheese, cucumbers, red onions, tomatoes and capers

Sides:

Country style potatoes

Hash browns

Breakfast meat: bacon, sausage, ham, chorizo, steak

Parfaits, layered with seasonal fruit, yogurt, granola and honey

Loaf of Breads: banana nut, cranberry orange, cinnamon rolls, blueberry

Seasonal Fruit Platter

Overnight chia pudding with almond milk and honey

Seasonal muffins, protein bars and bread

Coffee & Tea Bar: coffee drip, hot water, creamer, sugar choices & honey

Juice Bar: orange, grapefruit, cranberry, seasonal fresh juice & fresh water

Bread: toaster, butter, jam, assorted breads