

BREAKFAST



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THOUGHTFULLY SOURCED * REGIONALLY INSPIRED



COASTAL HARBOR SMOKED SALMON \$14

Sliced tomatoes, red onion, capers, toasted bagel

SD EGG WHITE FRITATA \$14

Egg whites, San Marcos mushrooms, Drakes Farm goat cheese, avocado & baby spinach

CORNED BEEF HASH \$15

Poached eggs, chipotle sauce



WHENEVER
POSSIBLE WE
USE FRESH
PRODUCE GROWN
AT LOCAL FARMS

REGIONAL

BUTTERMILK PANCAKES \$14

Blackberries, mascarpone cream, sugar and oat crust

CHALLAH FRENCH TOAST \$14

Three citrus marmalade, spiced whipped butter, Orange County Vermont maple

BELGIAN WAFFLE \$14

Mixed berry compote and toasted almonds

MISSION BAY WRAP \$14

Chorizo, scrambled egg, Oaxaca cheese, cilantro tortilla with tomato relish

BLUE CRAB HASH \$19

Yukon gold potatoes, sweet onion, Old Bay hollandaise

THE BENEDICT \$16

Traditional Canadian bacon, toasted muffin and hollandaise

COMFORT

STEEL CUT OATMEAL \$9

Organic peanut butter, Cordillera bittersweet chocolate, Vermont syrup

Macerated berries, orange blossom honey cream

Brown sugar, raisins and milk

CARAMELIZED ONIONS AND ROASTED PORTOBELLO OMELET \$14

Fiscalini cheddar

SPINACH & FETA OMELET \$14

Church's baby spinach, Roma tomato and local feta cheese

TWO CAGE FREE EGGS ANY STYLE \$14

Breakfast potatoes, choice of meat

HAM AND WHITE CHEDDAR PANINI \$14

Fried egg, shaved ham, dijon spread

OINK & MOO OMELET \$14

Ham, all natural bacon and aged cheddar



QUENCH

Torrefazione Italia® Coffee \$6

Cafe Latte or Cappuccino \$4

Espresso \$3

Organic Orange or Grapefruit Juice \$6

ALTERNATIVES

Seasons Best Fruit \$10

Granola Parfait \$9

Einstein's Bagel Schmeear \$6

Gluten Free English Muffin \$5

Bacon, Sausage or Ham \$6