

EGGS

Complete Breakfast ^P \$24

Two farm-fresh eggs cooked any style, served with golden roasted breakfast potatoes, crisp applewood-smoked bacon, and toasted bread. Accompanied by seasonal fresh fruit.

Add egg whites for \$2.

Eggs Benedict ^P \$22

Two perfectly poached eggs layered with Canadian bacon on a toasted English muffin, topped with rich hollandaise sauce. Served with golden breakfast potatoes and fresh mixed greens.

Henrietta's Omelet \$20

Fluffy three-egg omelet made to order with your choice of three: vine-ripened tomatoes, sautéed mushrooms, sweet caramelized onions, bell peppers, sharp cheddar, provolone, or crispy bacon. Served with golden roasted breakfast potatoes, toast, and fresh fruit.

Everything Bagel B.E.C. ^P \$14

Toasted everything bagel layered with a sunny-side-up egg, smoky bacon, melted cheddar, and a simple, satisfying finish.

Frittata ^V \$20

Choice of cage-free eggs or egg whites, baked with spinach, caramelized onions, and sautéed mushrooms, topped with creamy goat cheese and arugula. Served with seasonal fresh fruit.

Steak + Eggs \$28

Juicy grilled skirt steak paired with two eggs any style, golden roasted potatoes, and buttered toast. A hearty and indulgent morning favorite.

SKILLETS

Short Rib Skillet Scramble ^A \$26

Tender braised short rib layered over golden fries, fluffy scrambled eggs, sweet caramelized onions, and fire-roasted red peppers. Finished with a rich, velvety beer cheese sauce.

SWEETS

Lemon Ricotta Pancakes ^{V N} \$18

Fluffy lemon ricotta pancakes, delicately griddled and topped with warm berry compote and candied pecans. Served with seasonal fresh fruit and maple syrup.

Vanilla French Toast ^V \$18

Thick-cut brioche dipped in a cinnamon-vanilla custard, grilled golden, and finished with seasonal fresh fruit and maple syrup.

SIDES

Toasted Bagel ^V \$5 Bread ^V \$4

Two Eggs ^V \$8 Bacon ^P \$7

Chicken Sausage \$8 Fresh Fruit ^{V VG} \$6

Roasted Potatoes ^{V \$6}

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergy or dietary restrictions.

LIGHT

Pesto Avocado Toast ^V \$16

Smashed avocado and cherry tomatoes atop toasted sourdough, finished with vibrant basil pesto, a drizzle of balsamic glaze, and a side of house greens.

Add two eggs any style for \$4.

Açaí Bowl ^V \$14

A refreshing blend of açaí topped with sliced bananas, fresh strawberries, toasted coconut flakes, and crunchy granola. Finished with a drizzle of organic agave.

Greek Yogurt Parfait ^{V N} \$14

Creamy Greek yogurt layered with crunchy granola, fresh strawberries, sliced bananas, toasted walnuts, and a drizzle of golden honey.

Warm Oatmeal ^V \$10

Hearty steel-cut oats simmered to creamy perfection, served with brown sugar, cinnamon, and a splash of milk.

Add fresh banana, berries, or walnuts for \$2 each.

Cereal + Milk ^V \$6

Choose from classic Cheerios or hearty Raisin Bran, served with chilled milk. Add fresh banana or berries for \$2.

BAKERY

Nutella Banana Bread ^{V N} \$6.75

Moist banana bread with a rich banana flavor, swirled with creamy Nutella.

Butter Croissant ^V \$5.50

A flaky, buttery classic baked to a golden crisp with an airy interior.

Pain au Chocolate ^V \$6

Layers of crisp, buttery pastry wrapped around rich, dark chocolate. A decadent Parisian favorite.

Almond Croissant ^{V N} \$6

SMOOTHIES

Immunity ^{V VG} \$12

Spinach, mango, banana, and pineapple juice.

Add chia seeds for \$1.

Superfood ^{V VG} \$12

Açaí, berries, banana, and orange juice.

Add protein for \$2.

BEVERAGES

House Coffee ^{V VG} \$3.60 Latte ^V \$4.75

Loose Leaf Tea ^{V VG} \$3.75 Cappuccino ^V \$4.75

Orange Juice ^{V VG} \$5 Hot Cocoa ^V \$4.25

A 20% gratuity will be automatically added to your bill.