

All Day Breakfast Café
(Breakfast until 3p, but some sandwiches even later!)

Cocktails

Mimosa Fresh orange juice, sparkling wine 13

Cold Brew Cocktail Metropolis Cold Brew, vodka, coffee liqueur, simple syrup 13

Breakfast Sandwiches

Choice of smashed potatoes or petite salad.

Original Fried Egg Sandwich Choose one of pork sausage, applewood bacon, or house root beer ham, with aged cheddar, avocado, pickled red onion, arugula, pepper jam, sesame bun 13.95

Veggie Fried Egg Sandwich Choose two of roast poblano, grilled onion, fried shiitake, grilled portabella or fried green tomato, with aged cheddar, avocado, pickled red onion, arugula, pepper jam, sesame bun 13.95

Pear & Bacon Fried Egg Sandwich with aged cheddar, avocado, pickled red onion, arugula, fig jam, bun 14.95

Breakfast Biscuit Housemade buttermilk biscuit with choice of fried chicken or fried green tomato, housemade pimento cheese, pickle, arugula, fried egg, and choice of sausage gravy or poblano gravy 14.95

Breakfast Burger Prime beef or housemade veggie burger, with applewood bacon or roast portabella mushroom, American cheese, avocado, pickled red onion, arugula, pepper jam, fried egg, sesame bun 15.95

Monte Cristo French Toast Challah French toast stuffed with root beer ham, Swiss, arugula, cracked pepper, pepper jam, fried egg, maple syrup 14.95

Nutball French Toast Challah French toast stuffed with housemade cashew butter, applewood bacon, Swiss, arugula, cracked pepper, pepper jam, fried egg, maple syrup 14.95

Omelets

Choice of smashed potatoes or petite salad. We can make a custom omelet from any ingredients in this section.

Corned Beef, Swiss, grilled onion, basil, horseradish cream 16.95

Bacon-Sausage, grilled onion, basil, pimento cheese 16.95

Provençal Marinated artichoke, country olives, roast red pepper, basil, goat cheese, cracked pepper 16.95

Avocado, roast poblano, grilled onion, cilantro, aged cheddar, cotija cheese 15.95

Heirloom Tomato, grilled onion, pesto, goat cheese, cracked pepper 15.95

Other Breakfast

Quiche of the day, with choice of smashed potatoes or petite salad 13.95

Strata (egg-bread-cheese casserole) of the day, with choice of smashed potatoes or petite salad 13.95

Biscuit & Gravy Housemade, large buttermilk biscuit with fried egg, choice of pork sausage or poblano gravy 13.95

Chilaquiles Fried tortillas topped with tinga (chicken in chipotle broth), avocado, cilantro, cotija, fried egg, +salsa 15.95

Shakshuka Two eggs poached in zesty tomato sauce, with cured olives, cilantro, toasted sesame seeds,

pita croutons 14.95 (Add pork sausage or goat cheese +1.95)

Challah French Toast with real maple syrup and whipped cream 12.95 Add Mixed Berries 2.95 Add Bananas 1.45 Add Nutella 1.45

Fried Chicken & French Toast with a fried egg and real maple syrup 16.95 Add Pork Sausage Gravy .95
Add Pimento Cheese .95

À La carte

Biscuit with butter and jam 3.95

Muffin, Scone, or Coffee Cake 4.95

Avocado Toast with heirloom tomato, watermelon radish, goat cheese, basil, olive oil, cracked pepper 11.95

Applewood Bacon or House Sausage Patties 4.45

Housemade Granola, Yogurt & Fruit / Overnight Oats Variation 6.95

Plate Of Smashed Potatoes 5.95

Fried Egg/Scrambled Egg (One) 1.95

Kids' Breakfast Special

Choice of fried or scrambled egg, bacon or sausage, challah or multigrain toast, smashed potatoes or petite salad 10.95 Substitute French Toast for toast +1

Cold Beverages Fresh Wor Grapefruit Juice 4.95 10 oz

Lemonade Housemade, regular or strawberry 3.95

Rishi Iced Tea Black, Citrus Green, or Hibiscus Berry 3.95 (Refill +1)

Coke, Diet Coke, Sprite 2.95 / San Pellegrino Sparkling Water 2.95

MISCELLANEOUS Payment Limit one check, maximum 3 forms of payment per table. \$2/Person sharing charge. A 20% gratuity is added for parties of 6 more. **Allergies & Diets** While we are sympathetic to allergy and dietary restrictions, we have only a common kitchen with shared work surfaces and cannot guarantee perfect results. If you are highly sensitive to certain foods, please take care.