

INTERMISSION

BAR AND KITCHEN

QUICK STARTS

Cereal | 5

add: strawberries 2 | blueberries 2 | banana 2

Fresh Seasonal Fruit Salad | 5

Yogurt, Seasonal Berries, Granola | 8

Steel-Cut Oatmeal | 6

blueberries, strawberries, mint

Lox + West Town Bagel | 16

cream cheese, hard-boiled egg, red onion, capers, parsley

SANDWICHES

∞ BLT + E Croissant | 15

bacon, lettuce, tomato, egg, black pepper aioli, croissant
served with fruit salad

∞ Hot Ham, Egg + Cheese Croissant | 14

ham, american cheese, scrambled eggs, black pepper aioli, croissant
served with fruit salad

MAINS

∞ The Farm Breakfast “2 Eggs Cooked Your Way” | 16

choose 2: bacon, ham, sausage, breakfast potatoes, or fresh fruit
served with toast

∞ The Omelet | 17

choose 4: red onion, tomato, ham, bacon, sausage, salsa, broccoli,
mushrooms, spinach, bell pepper, cheddar, swiss
served with toast

Buttermilk Pancakes | 12

whipped butter, maple syrup

add: blueberries 2 | bananas 2 | chocolate chips + whipped cream 2

∞ Cambria Egg White Omelet | 17

chicken breast, spinach, mushrooms, avocado, salsa

∞ Flat Iron Steak + Egg | 20

breakfast potatoes, peppers + onions, basil pesto, parsley, scallion

BEVERAGES

Organic Coffee | 4

Mighty Leaf Hot Tea | 3

Whole Milk, 2 %, Skim | 3

All Juices | 3

 Gluten Friendly

 Suitable for Vegetarians

∞ Consuming raw or uncooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of foodborne illness. We make every effort to utilize cage free and organic food to support our local farmers, ranchers, and artisans.