

## BRUNCH

☛ We use organic cage-free eggs from Petaluma Farms ☛

All meals are served with a selection of pastries from our bakery.  
A la carte & additional bread baskets are 1.50 per person

### Eggs & Omelettes

Eggs & omelettes are served with a choice of potato-carrot pancakes (with apple compote & sour cream), grilled polenta, or fresh fruit.

Two eggs, served with a choice of Hobbs' applewood-smoked meats: ham, bacon, or turkey breast 8.75

Two eggs, served with a choice of sausage: Hobbs' andouille or Aidells' chicken apple 8.75

Vegetarian apple sage sausage: grilled Field Roast vegan apple sage sausage served with two eggs, any style, & your choice of potato pancakes, polenta or fresh fruit 8.75

Three egg omelette with a choice of white Cheddar, Monterey Jack, or Emmenthaler Swiss cheese 8.75

Omelette filled with choice of cheese & smoked meat (Cheddar, Jack or Swiss, with ham, bacon, or turkey) 9.25

Spinach, tomato & mushroom omelette with applewood-smoked turkey, add 9.25  
with Cheddar, Jack, or Swiss, add 1.00  
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Messy eggs scrambled with bacon, green onions, garlic & Cheddar, Jack or Swiss 9.25

Scrambled eggs with roasted red peppers, green onions & goat cheese 9.25

### Pancakes, French Toast & Waffles

Pancakes are made from scratch & French toast is made with breads from our bakery.

For fresh seasonal fruit, add 3.50

Buttermilk pancakes 8.75

Old fashioned buckwheat pancakes 8.75

Banana-walnut pancakes, buttermilk or buckwheat 9.50

Egg bread, whole wheat, or raisin walnut French toast 9.50

French toast sampler, with one slice of each bread 9.50

Malted Belgian waffle 8.00  
with walnuts 8.50

Freshly squeezed

organic

Orange or grapefruit juice  
4.00

Mimosa

Freshly squeezed organic orange  
juice & champagne  
6.00

## Specialties

Blintzes made with cottage cheese, cream cheese & cinnamon, baked & served with strawberry pear sauce 10.00

Wild Alaskan Sockeye Salmon, smoked over hardwood, on toasted bagel with cream cheese & red onions, served with potato pancakes 12.50

Huevos Rancheros, cooked any style, served with tomatillo & tomato salsas, black beans, handmade corn tortilla with Jack cheese 9.50  
10.50

Chorizo & eggs, scrambled with green onion, served with tomatillo & tomato salsas, black beans, handmade corn tortilla 10.50  
with Jack cheese 11.50

## Fruits & Grains

Fruit salad of fresh seasonal fruits  
cup 3.75  
bowl 8.00  
served with yogurt, add .75

Homemade granola with honey, walnuts, almonds, sunflower seeds, cinnamon & dried cherries 7.00  
topped with fresh fruit, add 1.50  
served with yogurt, add .75

## Salads & Sandwiches

Mixed organic greens with balsamic vinaigrette 6.00  
with Shaft's California blue cheese 7.00  
with Laura Chenel goat cheese 7.00

Shaft's California blue cheese & fresh seasonal fruit, with mixed organic greens & fire roasted walnuts, citrus vinaigrette 9.95  
with grilled chicken breast 11.95

Caesar salad, with grana parmesan & focaccia croutons 8.00

Chicken Caesar: Caesar salad topped with grilled chicken breast 10.75

Grilled mesquite-smoked prawn salad with organic mixed greens & polenta croutons, grilled portabellas, fresh mozzarella & pesto vinaigrette 11.25

Club sandwich with roasted turkey breast, Hobbs' applewood-smoked bacon, lettuce, tomato & homemade lemon mayo on toasted egg bread 9.50

Hamburger (naturally raised beef), on homemade bun, served with potato-carrot pancakes 9.00  
with raw milk white Cheddar, Monterey Jack or Emmenthaler Swiss 10.00

## Coffees

Our custom blend organic, shade-grown Thanksgiving Coffees are available by the pound at our bakery counter.

Thanksgiving Coffee Co. custom house blend, regular or decaffeinated 2.00

Mr. Espresso organic, fair trade certified espresso

Espresso	2.25
Cappuccino	2.75
Caffe Latte	3.00
Caffe Mocha	3.25
Mochabianco (white chocolate latte)	3.25
Double of an espresso drink add	.50
Hazelnut, almond or vanilla syrup	.50
Soy milk, non-fat milk & chai available	

## Specialty Beverages

Homemade Lemonade (one pint)	3.00
China Mist iced tea	2.50
Thomas Kemper Root Beer on tap (one pint)	3.50
San Pellegrino sparkling mineral water (33 oz.)	4.50
Italian sodas - sparkling mineral water, with lemon, peach, mandarin orange, raspberry or sour cherry syrup	2.00

## More Beverages

Crystal Geyser sparkling mineral water	2.00
Coca-cola, diet Coke, 7 Up	2.00
Apple, cranberry or tomato juice	2.00

## Teas

China Mist "Leaves" Whole Leaf Teas 2.50

Breakfast Tea Ceylon Vanilla  
Orange Jasmine Earl Grey  
Hojicha

## Caffeine free:

Chamomile Citrus Simply Mint

## Side Orders

Two eggs	3.00
Potato pancakes (4)	5.00
Grilled polenta	4.50
Applewood-smoked bacon, ham, turkey	5.00
Hobbs' andouille sausage	5.00
Aidells' chicken apple sausage	5.00
Toasted bagel & cream cheese	2.50
Toast	1.50
Handmade corn tortilla	1.50
Red or green salsa	1.00

A gratuity of 18% will be added to parties of 6 or more.

There is a charge of 2.50 for split main courses.