

Breakfast Menu

MORNING SPECIALTIES

Biscuits and Gravy

buttermilk biscuits topped with house made sausage gravy served with a side of skillet potatoes 5.95

Bacon Tillamook Cheddar Griddle Sandwich

smoked apple wood or crisp turkey bacon, two griddled eggs and melted tillamook cheddar cheese on a sourdough or wheat english muffin served with a side of skillet potatoes 5.95

Tomato Basil Griddle Sandwich

grilled vine ripe tomatoes and garden basil, with two griddled eggs and melted gouda cheese on a sourdough or wheat english muffin served with a side of skillet potatoes 5.95

Portobella and Spinach Benedict

toasted english muffin topped with fresh spinach & portobella mushrooms, poached eggs and hollandaise sauce served with a side of skillet potatoes 8.95

Huevos Rancheros Breakfast Burrito

fluffy scrambled eggs, spicy black beans, green chilis, red onion, fresh cilantro and pico de gallo topped with melted pepper jack cheese and wrapped in a jumbo soft tortilla served with a side of skillet potatoes 6.95

Lox and Bagel Plate

sliced nova lox, cream cheese, sliced tomatoes, sweet red onions, and greek olives served with a toasted new york style bagel 8.95

Eggs Standard

two eggs any style served with skillet potatoes, toasted sourdough or wheat muffin, and your choice of apple wood bacon, crisp turkey bacon, or country sausage links. 6.95 *egg whites available upon request

Low Fat Yogurt and Fruit Parfait

topped with crunchy granola 5.95

CUSTOM BREAKFASTS

Ultimate Omelet

our signature omelet served with your choice of three breakfast ingredients 7.95 (each additional ingredient .75) served with a side of skillet potatoes and a toasted sourdough or wheat english muffin *egg whites available upon request

omelet ingredients

balsamic glazed onions	jalapeños	pepperoni
oven roasted shrooms	green chilis	capicola ham
grilled broccoli	fresh cilantro	tillamook cheddar
roasted red peppers	avocado	pepper jack cheese
roasted potatoes	white beans	goat cheese
red onion	breakfast sausage	feta cheese
scallions	chicken apple sausage	fontina cheese
marinated artichoke hearts	smoked bacon	provolone cheese
kalamata olives	crisp turkey bacon	fresh mozzarella
black beans	genoa salami	gouda cheese
pico de gallo	nova lox	

Warm Doughnut Holes

dusted in powdered sugar and topped with your choice of two toppings 5.95 (each additional topping .75)

fresh bananas	white chocolate chips	fresh strawberries
fresh blueberries	caramel drizzle	honey
butterfinger pieces	cinnamon apples	fresh pineapple
caramelized walnuts	coconut	whipped cream
chocolate chips		

Belgian Waffle or Buttermilk Pancakes

traditional or whole wheat served with warm maple syrup and your choice of three ingredients 6.95 (each additional ingredient .75)

apple compote	chocolate chips
spiced pears	white chocolate chips
fresh strawberries	caramel drizzle
fresh blueberries	whipped cream
sun dried cranberries	caramelized pecans
golden raisins	caramelized walnuts
fresh bananas	caramelized almonds
butterfinger pieces	

Steel Cut Oatmeal

gourmet coarse cut oats served with your choice of three toppings bowl 5.95 cup 3.95 (each additional topping .75)

brown sugar	fresh bananas
clover honey	golden raisins
cinnamon	sun dried cranberries
spiced pears	caramelized pecans
apples	caramelized walnuts
fresh strawberries	caramelized almonds
fresh blueberries	heavy cream

Side Items

smoked bacon 1.95	sourdough or wheat english muffin 1.95
crisp turkey bacon 1.95	chicken apple country sausage 1.95
skillet potatoes 1.95	1 biscuit with gravy 2.95
one egg any style 1.00	side of gravy .95
fresh fruit 1.95	toasted bagel with cream cheese 2.50

BEVERAGES

Fresh Fruit Smoothies

all smoothies are made with your choice of one juice and two fresh fruits, blended with low fat frozen yogurt 3.95 (each additional ingredient .25)

Juices

orange	apple
pineapple	cranberry
mango	white peach

Fruits

strawberries	peaches
blueberries	pineapple
raspberries	bananas
mangoes	coconut

visit the i bar for a tempting selection of pastries, coffees and grab and go items

(in·grē·di·ent)

v: formulate satisfaction

a chef-owned establishment

11563 Ash St • 913.948.6800