

[CRAFT / CODE]

kitchen & cocktails

BREAKFAST MENU

Yogurt Parfait	10
<i>Fat-free Greek yogurt, fresh berries, housemade granola</i>	
Fresh Cut Fruit	8
<i>Fresh selection of market fruit & berries</i>	
Smoked Salmon Rosti	20
<i>Herbed potato pancake, smoked salmon, citrus crema</i>	
Oatmeal	10
<i>Dried fruit, almonds, walnuts, brown sugar</i>	
Avocado Toast	16
<i>Multigrain, tomato, radish, pickled onion, extra virgin olive oil</i>	
Egg White Frittata	20
<i>Turkey sausage, avocado, fresh tomato & basil salad</i>	
Western Omelet	20
<i>Aged cheddar, ham, onions, bell peppers</i>	
Pastel Eggs	20
<i>Spinach, caramelized shallot, roasted tomato, goat cheese</i>	
Housemade Corned Beef Hash	20
<i>Caramelized onion, russet potatoes, fresh thyme, two eggs any style</i>	
Buttermilk Pancakes	15
<i>Butter, maple syrup</i>	
Waffle	16
<i>Fresh berries, whipped cream, maple syrup</i>	
All American	26
<i>Two eggs, any style, house potatoes, bacon, ham, or pork sausage</i>	
Continental	18
<i>Oatmeal, cold cereal or housemade granola, fresh berries or banana, milk, toast, bagel, or croissant</i>	

Parties of 8 or larger will be subject to 18% service charge.

WARNING: Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm may be present in food or beverage sold or served here. A brochure with more information on specific exposures is available, please ask for a copy from your server.

