

PLATES

Granola & Yogurt

house-made granola with oats, nuts, hemp seeds, and cinnamon, served with creamy yogurt and fresh fruit
GF . Veg . Nuts 456 . 46 . 31 . 19 . 7 . 200

Cobb Salad

crisp mix greens with avocado, tomato, bleu cheese, cucumber, hard-boiled egg, and bacon
choice of protein: tofu, fish, chicken, or beef
GF 440 . 49 . 37 . 10 . 9 . 330

Berry Protein Pancakes*

fluffy pancakes topped with Greek yogurt, compote, maple syrup, and pumpkin crunch, served with two eggs your way
GF . Veg 474 . 58 . 31 . 15 . 8 . 305

Huevos Rancheros*

eggs served over black beans atop a crispy corn tortilla with salsa roja, avocado, and shredded chicken
GF 418 . 44 . 32 . 14 . 10 . 416

Shrimp & Grits

creamy white corn grits with caramelized veggies, gulf shrimp, and sautéed kale
GF 390 . 41 . 33 . 10 . 7 . 469

TARTINE

Tartine of Avocado Toast

avocado puree, cotija cheese, and cherry tomatoes on toasted bread
Veg 116 . 15 . 3 . 6 . 3 . 242

SIDES

Seasonal Fruit

GF . V 59 . 15 . 1 . 1 . 3 . 5

Butter, Jam, and Toast

Veg 227 . 41 . 6 . 5 . 4 . 310

Daily Sweet Muffin

GF . Veg

Breakfast Sausage

GF 144 . 3 . 17 . 7 . 1 . 168

Bacon

GF 70 . tr . 6 . 5 . tr . 310

Country-Roasted Potatoes

GF . V 67 . 15 . 2 . 1 . 2 . 5

Spiced Overnight Oats*

creamy oat milk oats with chia seeds, cinnamon, yogurt, walnuts, and apples, served with two eggs your way
GF . Veg . Nuts 460 . 54 . 31 . 14 . 10 . 340

Protein Smoothie Bowl

a blend of almond butter, berries, and banana, topped with granola and coconut; served with two eggs your way
GF . Veg . Nuts 438 . 45 . 37 . 15 . 7 . 542

Breakfast Plate*

a hearty breakfast with maitake mushrooms, kale, country potatoes, bacon or sausage, and an English muffin, served with two eggs your way
DF 449 . 46 . 32 . 17 . 7 . 696

Woodside Grain Bowl

farro topped with avocado, black beans, chickpeas, edamame, sautéed kale, and miso dressing; served with two eggs your way
DF . Veg 450 . 58 . 30 . 14 . 17 . 509

CR Burger*

a juicy ground beef patty topped with cheddar, tomato, lettuce, and onion, served with a side slaw
500 . 42 . 38 . 20 . 7 . 748

Shrimp Tartine

poached shrimp, creamy aioli, hard-boiled egg capers, and parsley sauce on toasted bread
DF 178 . 19 . 13 . 6 . 4 . 213

Choice of Eggs*

GF . Veg
vegan eggs are also available

Cinnamon Oatmeal

mixed berries
GF . V 133 . 19 . 8 . 3 . 5 . 5

BRUNCH



NUTRIENT ANALYSIS

calories . carb grams . protein grams . fat grams . fiber grams . sodium mg

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

GF = Gluten-Free (no wheat, rye, or barley) DF = Dairy-Free
V = Vegan (contains no animal product. May contain honey.) Veg = Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We are very proud to be a partner with Monterey Bay Aquarium's Seafood Watch Program! Seafood Watch engages and empowers consumers and businesses to purchase seafood that is fished or farmed in ways that minimize their impact on the environment. We purchase exclusively sustainably farmed or sustainably caught seafood. Check out seafoodwatch.org.



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