

BALANCED BEGINNINGS

Summer Blueberry, Acai & Granola
tofu, banana, strawberries, blueberry and chia
(GF . V . 481 . 58 . 30 . 20 . 16 . 38) Soy . Tree Nuts . Coconut . Seeds

Seasonal Melons & Greek Yogurt Parfait
fresh berries, house-made granola, honey, petite mint
vegan coconut yogurt available
(GF . 143 . 25 . 7 . 2 . 3 . 43) Milk . Tree Nuts . Coconut

Duck Trap Smoked Salmon Bagel
toasted whole grain bagel, coconut yogurt tzatziki, capers
sliced heirloom tomato, marinated red onions
(312 . 32 . 29 . 8 . 3 . 746) Wheat . Fish . Onion . Garlic . Coconut

SUMMER TARTINES

served with an endive, watercress & orange salad with a strawberry verjus vinaigrette

Avocado Toast & Poached Egg*
grilled house made artisan whole wheat bread
shaved radishes, pea tendrils, pickled red onions
(270 . 36 . 14 . 8 . 7 . 490) Egg . Onion . Seeds . Wheat

Caramelized Salted Banana & Cashew Butter Toast
honey, toasted cashews, organic strawberries, petite basil
(V . 196 . 26 . 6 . 9 . 3 . 110) Wheat . Tree Nuts . Coconut

FARM FRESH EGGS

served with an endive, watercress & orange salad with a strawberry verjus vinaigrette

Omelet or Scramble*
served with grilled Yukon potatoes
choice of: whole egg, egg white, tofu, or JUST EGG
choice of: spinach, tomato, bell pepper, roasted chile, onions
or cremini mushrooms
choice of: cheddar, Swiss, or feta

All-American Classic Breakfast* (2 Egg or 3 Egg)
grilled Yukon potatoes, uncured bacon or chicken sausage
(477 . 46 . 33 . 19 . 7 . 700) Egg . Wheat

CHEF’S SPECIALTY DISHES

Huevos Rancheros*
2 eggs, black bean puree, corn tostada, avocado, queso fresco roasted tomato salsa
(GF . 476 . 52 . 30 . 17 . 16 . 450) Milk . Egg . Onion . Garlic

Summer Vegetable Shakshuka*
one egg poached in a lightly spiced tomato sauce, peppers, squash cumin, paprika and garlic, topped with feta cheese and super seeds
(GF . 183 . 18 . 12 . 9 . 5 . 495) Milk . Egg . Sesame . Garlic . Onion . Seeds

Truffled Eggs Florentine*
two eggs over easy, Swiss cheese, sautéed spinach and leeks
black truffle essence
(GF . 364 . 10 . 32 . 20 . 2 . 460) Milk . Egg . Onion

Caramelized Pineapple Protein Pancakes
lavender vanilla hibiscus maple syrup | *also available as plain
(497 . 52 . 30 . 20 . 10 . 400) Milk . Wheat . Egg . Seeds

BREAKFAST SIDES

Chicken Sausage (GF . 53 . 1 . 7 . 3 . tr . 180) None	Vegan Sausage Link (GF . V . 140 . 6 . 9 . 9 . 3 . 140) Soy . Coconut . Garlic . Onion	Caramelized Grapefruit brûléed brown sugar glaze, essence of cinnamon and spiced rum chopped pecans (GF . V . 113 . 25 . 1 . 2 . 2 . 4) Tree Nuts
Turkey Bacon (GF . 28 . tr . 5 . 1 . tr . 140) None	Sliced Avocado (GF . V . 160 . 9 . 2 . 15 . 7 . 7) None	Traditional Steel-Cut Oatmeal a hearty bowl of organic steel-cut oats with toasted walnuts fresh blueberries, cinnamon and honey (GF . V . 176 . 36 . 5 . 3 . 8 . 10) Tree Nuts
Cured Salmon (GF . 144 . 3 . 20 . 5 . tr . 405) Fish	Melons & Berries (GF . V . 58 . 14 . 1 . 1 . 4 . 14) None	

***Vegan JUST EGG, cheeses, and sausage are available and can be substituted for any egg dish. Some ingredients can be omitted for a completely vegan experience.*

HOUSE BAKED ARTISAN BREADS

whole-wheat • whole-wheat challah
gluten-free everything bagel • whole wheat bagel
zucchini bread • banana bread

SPREADS

low-fat cream cheese • cinnamon-cashew butter • almond butter • peanut butter delight • fruit preserves

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

NUTRIENT ANALYSIS
calories . carb grams . protein grams . fat grams . fiber grams . sodium mg tr = trace (less than 1 gram)
GF = Gluten-Free (no wheat, rye, or barley) | **V** = Vegan (contains no animal product. May contain honey.)
*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 fished or farmed seafood in ways that minimize their environmental impact. We purchase exclusively sustainably farmed or sustainably caught seafood. Check out seafoodwatch.org.



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BEVERAGES

KEFIR

6 oz. serving

kefir is a creamy, yogurt-like beverage with live probiotic cultures, the good-for-you bacteria that support healthy digestive and immune systems
(GF . 120 . 20 . 9 . 2 . 3 . 95)

JUICES

6 oz. serving

Fresh-Squeezed Orange Juice
(GF . V . 83 . 21 . 2 . tr . 5 . tr)

Pomegranate Juice
(GF . V . 98 . 27 . tr . tr . tr . tr)

Tart Cherry Juice
(GF . V . 83 . 20 . tr . tr . tr . tr)

Fresh Vegetable Juice
Carrot, kale, ginger (single or blended) (GF . V)

CAFFÉ UMBRIA COFFEE

Delicately sourced from around the world and domestically roasted in Chicago, IL, with Italian heritage.

Bizzarri medium-dark roast drip coffee
Gusto Crema medium roast espresso
Mezzanotte decaf drip coffee
Cold brew coffee

Milks: whole • skim • half & half • unsweetened almond • oat

RISHI TEA

Organic & Direct Trade

ICED TEA
black • citrus green • peach black

HOT TEA
Herbal Tea Sachets, Naturally Caffeine-Free
chamomile medley • peppermint • turmeric ginger

Green Tea Sachets
jasmine

Oolong Tea Sachets
ruby oolong

Black Tea Sachets
earl grey • English breakfast • masala chai



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