

BREAKFAST

MED: FEEDS 12 - 18

LG: FEEDS 18 - 24

traditional MED \$75 | LG \$150

ORGANIC FREE RANGE SCRAMBLED EGGS

CHIVES GF/DF/NF/Vegetarian

BREAKFAST POTATOES

SAUTEED PEPPERS + ONIONS, PARSLEY GF/NF/Vegan

APPLEWOOD SMOKED BACON GF/DF/NF

TURKEY SAUSAGE GF/DF/NF

CHICKEN APPLE SAUSAGE GF/DF/NF

VEGAN SAUSAGE PATTIES GF/DF/NF

breakfast burritos

VEGETARIAN \$15 / EA

CHINO VALLEY RANCHERS EGGS, CHEDDAR
TATER TOTS, HAAS AVOCADO, AJI VERDE
ROASTED TOMATO SALSA FLOUR TORTILLA NF

BACON \$15 / EA

APPLEWOOD BACON, CHINO VALLEY RANCHERS EGGS
CHEDDAR, TATER TOTS, HAAS AVOCADO, AJI VERDE
ROASTED TOMATO SALSA, FLOUR TORTILLA NF

build your own

YOGURT PARFAITS MED \$75 | LG \$150

VANILLA GREEK YOGURT, HOUSEMADE GRANOLA
SEASONAL BERRIES, LOCAL HONEY GF/NF/Vegetarian

AVOCADO TOAST MED \$100 | LG \$200

CRUSHED HAAS AVOCADO, TOMATO RELISH, RADISH
PROUTS, FURIKAKE, SEVEN GRAIN BREAD NF/Vegan

MINI: FEEDS 10 - 12

FULL: FEEDS 20 - 25

brunch boards

PASTRIES \$48/ DOZEN

SEASONAL SELECTION OF MUFFINS + DANISHES Vegetarian

SEASONAL FRUIT BOARD MINI \$120 | LG \$240

FRESH MINT GF/NF/Vegan

ASSORTED BAGELS FULL \$250

ASSORTED BAGELS, CREAM CHEESE, ROMA TOMATO
CUCUMBER, RED ONION, SPROUTS NF/Vegetarian

SMOKED SALMON \$120

36oz.

CAPERS, LEMON GF/NF/DF

MINI QUICHE MINI \$100 | FULL \$200

GRUYERE, LEEK, ASPARAGUS, ARUGULA NF/Vegetarian

beverages

COFFEE \$40 / GAL

REGULAR OR DECAF

WITH WHOLE MILK + SUGARS

(ADD ALMOND MILK OR OAT MILK +\$4)

HOT TEA \$35 / GAL

HOT WATER + BLACK, GREEN, CHAMOMILE TEAS

WITH WHOLE MILK + SUGARS

(ADD ALMOND OR OAT MILK +\$4)

BY THE GALLON \$35 / GAL

ORANGE JUICE

BOTTLED DRINKS \$2 / EA

BOTTLED WATER

LA CROIX

fundamental