

Menu

FOOD

BREAKFAST (served all day)

All-Day B.A.E. \$10.50
bacon & two eggs (your way) with queso fresco, avocado slices, & black-bean spread over toasted rye & served with fruit

Eggs In Jail \$11.00
two poached eggs, bacon, & hollandaise over toasted brioche & served with fruit (try SPICY with jalapenos, guajillo sauce, & spicy cilantro sauce; add \$1.00)

Always Sunny \$10.00
grilled sausage, cheddar, swiss, & provolone topped with two sunny-side-up eggs over toasted brioche & served with fruit

Nacho Mama! \$11.00
eggs scrambled with chorizo, queso fresco, tomatoes, & onions with black-bean spread, avocados, & salsa verde over toasted milano & served with fruit

Hasher In The Rye \$9.00
corned beef, egg (your way), potatoes, onions, & hollandaise with toasted rye

Omelet It Be \$10.00
omelet loaded with sauteed spinach, mushrooms, onions, & cheese with 9-grain toast (add bacon or sausage \$2.50)

Pork It Over \$11.00
two eggs (your way), two bacon strips, & grilled sausage with milano toast

Breakfast Bad Boy (sandwich) \$10.00
scrambled eggs & mixed cheeses with choice of either bacon, sausage, or chorizo on toasted milano & served with fruit

Chilaquiles Amigos! \$11.00
eggs scrambled with assorted cheeses, mixed peppers, onions, tortillas, & green cilantro sauce with a side of black beans

Steakin' Me Creggsy \$15.00
eight-ounce flat-iron steak with chimichurri sauce, two eggs (your way), & potato & bell-pepper hash

French My Toast \$9.00
two golden-brown french toasts with whipped butter & maple syrup & served with fruit

Hottie Hotcakes \$8.00
three homestyle pancakes with whipped butter & maple syrup & served with fruit

DESSERTS

Bread Pudding \$7.00
house-made bread pudding topped with strawberry syrup & powdered sugar (add ice cream \$1)

Brownie \$7.00
house-made brownie with powdered sugar topped with ice cream & chocolate sprinkles

Affogato \$5.00
espresso over ice cream

Ice Cream \$2.00
two scoops of vanilla häagen-dazs

TOASTS (all breads vegan except brioche)

Don't Get Salty (vegan) \$6.50
avocado spread, black salt, & pepper on toasted milano (add egg \$2)

Avo-Ca-Damn (vegan) \$6.50
avocado slices, sriracha red, & green serrano on toasted rye (add egg \$2)

Bohemian Raspberry \$7.00
raspberries, walnuts, dark chocolate drizzle, & rose cream cheese on toasted 9-grain

Coma-Toast \$4.50
torched cinnamon sugar & butter on toasted brioche

It's My Jam \$5.25
raspberry jam, butter, & choice of peanut or almond butter on toasted 9-grain (sub honey for jam) (add sliced banana \$1)

Ricotta Be Kidding \$5.50
pear slices, walnuts, & honey-ricotta spread on toasted 9-grain

FEATURED TOASTS (includes fruit)

Smokey The Salmon \$8.50
smoked salmon lox, diced cucumbers, shallots, alfalfa sprouts, & pineapple habanero cream cheese on toasted milano

All I Avo Wanted \$8.75
sliced avocados, jammy soft-boiled egg, pickled watermelon radish, alfalfa sprouts, ginger chili oil, black, salt, & pepper on toasted 9-grain

Shroom With A View \$8.25
sautéed mushrooms, shaved cured egg yolk, arugula, ginger chili oil, roasted red-pepper vinaigrette, & onion-ricotta spread on toasted milano

SANDWICHES (includes chips & pickle)

Sweet Dreams Are Made Of Cheese \$9.50
grilled cheese with melted provolone, cheddar, & swiss on toasted milano

Plucking Good \$11.50
grilled chicken with sriracha mayo, provolone, lettuce, & tomato on toasted milano

Talk Turkey To Me \$11.50
thin-sliced peppered turkey breast, roasted raspberry chipotle sauce, arugula, havarti cheese, & avocado on toasted milano

Baconado LT \$10.50
bacon, lettuce, tomato, avocado, & sriracha mayo on toasted milano

Reu-ben Around \$11.50
corned beef, swiss, sautéed onions, sauerkraut, horseradish pickles, & russian dressing on toasted rye

SANDWICH COMBO \$11.00

choose any 1/2 sandwich with either the daily soup cup, the side garden salad, or the fruit medley cup

SALADS & SOUPS

Kale Me Caesar \$8
kale, cherry tomatoes, shaved parmesan, caesar dressing, & toasted croutons (add chicken \$4)

Garden Of Eat It (side or meal) \$5/\$8
mixed greens, tomatoes, cranberries, radish, olive oil, goat-cheese crumbles, & zesty lemon vinaigrette (add chicken \$4)

Fruit Of Our Labor \$4
refreshing medley of seasonal fruits in a cup

Soup Of The Day (cup or bowl) \$4/\$6
ask about our daily soup offerings

SIDES / KIDS / ADD-ONS / SUBS

pancake \$3	french toast \$4.50	egg \$2	avocado \$2.50	sausage \$2.50	bacon \$2.50	chorizo \$2.50	potatoes \$1.50	black beans \$2
tomato \$.50	sautéed mushrooms \$1.50	banana \$1	chips \$1	toast slice (milano, brioche, rye, or 9-grain) \$1.25				
gluten-free toast slice \$2.25	sub gluten-free for regular toast \$1.50	sub egg whites \$.80						

Menu

DRINKS

COFFEE

	SMALL	LARGE
Drip Coffee (12oz, 16oz)	\$3.00	\$3.50
Chemex Pour-Over (12oz, 16oz)	\$4.50	\$5.50
Café Con Leche (12oz, 16oz)	\$3.25	\$3.75
Cold-Brew Coffee (12oz, 20oz)	\$4.00	\$4.50
Nitro Cold Brew (12oz, 20oz)	\$5.00	\$5.50
Primal Coffee (16oz) <i>drip coffee + grass-fed butter & MCT oil</i>	—	\$5.50
Vietnamese Iced Coffee (12oz, 20oz) <i>cold-brew coffee & sweetened condensed milk</i>	\$4.25	\$4.75

ESPRESSO

	SMALL	LARGE
Double Espresso (2oz)	\$3.25	—
Macchiato (3oz)	\$3.50	—
Cortado (4oz)	\$4.00	—
Cappuccino (6oz)	\$4.25	—
Latte <i>(hot 12oz or 16oz; iced 12oz or 20oz)</i>	\$4.50	\$5.00
Americano <i>(hot 12oz or 16oz; iced 12oz or 20oz)</i>	\$3.50	\$4.00

TEA & BASICS

	SMALL	LARGE
Full-Leaf Tea <i>(hot 12oz or 16oz; iced 12oz or 20oz)</i>	\$2.75	\$3.25
Chai Tea Latte (house-made) <i>(hot 12oz or 16oz; iced 12oz or 20oz)</i>	\$5.00	\$5.50
Matcha Tea Latte <i>(hot 16oz; iced 20oz)</i>	—	\$5.00
Kava (6oz) <i>(water \$5 or tea \$8)</i>	\$5.00	\$8.00
Kombucha Draft (12oz, 20oz)	\$4.00	\$5.00
Topo Chico (12oz)	—	\$3.00
Hot Chocolate (12oz, 16oz)	\$3.00	\$4.50
Orange Juice (12oz, 20oz)	\$2.50	\$3.00
Milk (12oz, 20oz)	\$2.50	\$3.00
Soda (12oz)	—	\$2.00

SMOOTHIES (20oz)

(add whey or pea protein \$2, CBD \$3, liquor shot \$3)

Super Freak cold-brew coffee, bananas, vanilla, milk, & cinnamon (suggested spike: kahlua or bourbon)	\$7.00
The Elvis bananas, peanut butter, chocolate, & milk (suggested spike: rum or bourbon)	\$7.00
Green Giant avocados, bananas, matcha, honey, & almond milk (vegan; suggested spike: baileys)	\$8.00
Strawberry Fields strawberries, bananas, agave, & milk (suggested spike: whiskey or rum)	\$7.00
Blue-Very-Keto blueberries, vanilla, MCT oil, & coconut milk (vegan; suggested spike: rum)	\$8.50
Peach On Earth frozen peaches, oats, vanilla, orange juice, & cinnamon powder (vegan; suggested spike: vodka)	\$7.50
Purple Rain kale, strawberries, blueberries, chia seeds, agave, & coconut milk (vegan; suggested spike: vodka)	\$7.00
Yellow Out turmeric mix, bananas, ginger, lemon juice, honey, coconut milk, & orange juice (vegan; suggested spike: triple sec)	\$7.00
Beach Therapy pineapples, bananas, spinach, agave, chia seeds, & coconut water (vegan; suggested spike: tequila)	\$8.00
Southern Comfort bananas, walnuts, chia seeds, brown sugar, maple syrup, cinnamon, & soy milk (vegan; suggested spike: bourbon)	\$8.00
Spa-De-Da cucumbers, pears, strawberries, lime juice, honey, herbal tea, & ginger (vegan; suggested spike: gin)	\$7.00

BRUNCH COCKTAILS

Cowboy Coffee whiskey, cold-brew coffee, & syrup of choice	\$6.00
Mimosa champagne & orange juice	\$4.50
Mimosa Carafe serves 3-4	\$13.00
Bloody Mary (spicy by request) house-made bloody mary mix, vodka, olives, & lime with savory & spicy rim	\$8.00

Request our Full Bar Menu Featuring

Beer, Wine, Classic Cocktails, & Specialty Cocktails

SYRUPS

(house-made) \$.80

- | Caramel* | Mocha |
 - | Maple | Lavender |
 - | Vanilla* | Peppermint |
 - | Hazelnut* |
 - | FrenchToast |
- *sugar-free available

MILKS

whole & skim

(sub almond, oat, soy, coconut, or breve for \$.80)

ADD-ONS

CBD	\$3.00
Liquor Shot	\$3.00

Flip Over For Food Menu! ➔