



BREAKFAST

served monday-friday 7 a.m. - 11 a.m.

light fare

SEASONAL FRUIT & MIXED BERRIES 14
yogurt, lemon syrup

6TH AVENUE CHIA BOWL 15
granola, mango, berries, shaved chocolate

STEEL CUT OATMEAL 15
choice of plain, brown sugar, or cinnamon raisin
add: mixed berries 3,
blueberry-lemon compote 3

eggs & things

APPLE FRENCH TOAST 18
maple, icing, mixed berries

CROISSANT SANDWICH 18
nueske's bacon, scrambled egg, comté cheese,
spicy aioli, nice lil' salad

BREAKFAST OMELETTE 21
shallots, swiss chard, gruyere, peppers, tomato, ham,
nice lil' salad

SMOKED SALMON BAGEL 19
dill cream cheese, tomato, red onion, capers

AVOCADO TOAST 19
roasted campari tomatoes, radish, roasted pepitas, crusty bread
add: scrambled egg 3, bacon 3

morning beverages

JUICES

fresh squeezed orange	6
fresh squeezed grapefruit	6
cranberry	4
apple	4
tomato	6

COFFEE

hot OR iced	
regular OR decaf	4

ESPRESSO DRINKS

espresso	4
extra shot	+1.5
cappuccino	6
latte	6

TEA

assorted	4
please ask your server	

sides

CRUSHED FINGERLINGS 9

APPLEWOOD SMOKED BACON 11

TURKEY SAUSAGE LINKS 10

NY BAGEL 5

TOAST 5

white - multigrain - gluten free

CROISSANT 5

SMOKED SALMON 10

TWO EGGS 6

EXECUTIVE CHEF: ALEX MIXCOATL

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



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for those of us with dietary restrictions

