

The Lunchroom

SPACE
519

Brunch

- EGGS SOUTH BY SOUTHWEST*** 20.95
2 Eggs Over Easy on Stone Ground Grits with Hatch Green Chiles, Red Chile Sauce, Cotija, Heritage Bacon Strips, Country Toast
- GOLD COAST MIGAS** 18.95
Scrambled Eggs, Corn Tortilla Strips, Hatch Red Chile Sauce, Avocado, Chihuahua, Cotija, Pico de Gallo, Country Toast
- BREAKFAST QUESADILLA^V** 16.95
Organic Scrambled Egg, Vegan Chorizo, Hatch Green Chile, Sliced Avocado, Pico de Gallo, Chihuahua, Flour Tortilla **SPICY**
- ALPINE FRENCH TOAST** 18.95
Brulee-battered Brioche, Nutella Sauce, Peanut Butter, Fresh Sliced Bananas, Toasted Peanuts, Powdered Sugar
- 'GOLD COAST FAMOUS' MULTIGRAIN PANCAKES** 16.95
Fresh Blueberries, Farm Butter, Real Maple Syrup, Heritage Bacon Strips
Add 2 Farm Fresh Eggs* | 5
- BRUNCHROOM AVOCADO TOAST*^V** 20.95
Two Poached Eggs, Heirloom Tomato, Feta Spread, Chia Seeds, Crusty Country Bread. Served with Fresh Fruit Salad
- SOFT SCRAMBLED EGGS*** 16.95
Organic Eggs, Goat Cheese, Chives, Country Toast, Chicken Sausage
- KALE SALAD AU CHEVAL*** 20.95
Egg Over Easy, Kale, Pecorino, Panko Bread Crumbs, Pine Nuts, Lemon Goddess Dressing, Country Toast

BAKERY BOARD | 22.95

Baker's Choice of 5 House-Made
Sweet & Savory Baked Goods + Jam & Butter

- BACON OR CHICKEN SAUSAGE** 6.95
FRUIT SIDE SALAD 7.95
TOAST 4.95

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES
20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE
\$5 ADDED FOR SHARED ENTREES

GF | Gluten Free V | Vegan Accommodations Available

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