





## PANCAKES & FRENCH TOAST


**PEACH COMPOTE FRENCH TOAST \$15**   
Batter dipped challah layered with sweet cream cheese, topped with homemade peach compote

**BLUE CORN BLUEBERRY PANCAKES \$14** \*   
Blue corn blueberry pancakes, sweet brown sugar-pinon sauce, toasted pine nuts - gluten free

**BUTTERMILK PANCAKES \$11**   
With 100% pure Vermont maple syrup.


## OMELETTES


**MEDITERRANEAN OMELETTE \$16** \*   
Feta cheese, tomatoes, Kalamata olives, red onion, cucumber, smashers, toast

**PORTOBELLO & SWISS OMELETTE \$16** \*   
Organic eggs, Swiss cheese, mushrooms, shallots, bechamel sauce, chives, smashers, toast

**NOVA SCOTIA OMELETTE \$19** \*  
Cured Nova Scotia salmon, red onions, chives, dill cream cheese, capers, smashers, toast

## QUICHE

**GREEN CHILE QUICHE \$15**   
Hatch green chile, tomatoes, Monterey Jack cheese, small salad

**SPINACH QUICHE \$15**   
Feta cheese, spinach, sun dried tomatoes, pesto, small salad

## SMALL PLATES

CHILE & CHEESE BREAKFAST SMASHERS \$8

THICK CUT HAM \$6

HOUSE MADE GREEN CHILE SAUSAGE \$6

APPLEWOOD SMOKED BACON \$5


SIDE OF RED OR GREEN CHILE \$2


SINGLE BUTTERMILK PANCAKE \$5


SINGLE FREE-RANGE EGG \$5


BREAKFAST SMASHERS \$5


## EGGS


**COUNTRY BREAKFAST \$16** \*   
Organic eggs, choice of house made green chile sausage, thick cut ham, applewood smoked bacon or veggie sausage, smashers, toast


**GOURMET BREAKFAST BURRITO \$16**   
Organic scrambled eggs, asadero and Monterey Jack cheeses, red potatoes, bell peppers, onions, red or green chile, in a flour tortilla  
*add: ham, applewood smoked bacon, or green chile sausage \$3*


**CHILAQUILES \$16** \*   
Tortilla strips sauteed in red chile, two organic eggs, queso fresco, avocado, lettuce, tomatoes, sour cream cotija cheese, organic Yucatan style black beans


**EGGSADILLA \$15**   
Scrambled organic eggs, poblano chiles, cheddar cheese, red onion, cilantro, flour tortillas, organic Yucatan style black beans, cotija cheese, fire roasted ancho salsa, sour cream

**HUEVOS RANCHEROS \$16** \*   
Organic eggs, red or green chile, asadero and Monterey Jack cheeses, fresh corn tortillas, black beans, sour cream

**MIGAS \$16** \*   
Organic eggs scrambled with corn tortillas, cheddar cheese, serrano chiles, red onion, tomatoes, fire roasted ancho chile salsa, organic Yucatan style black beans, cotija cheese, cilantro, served with corn tortillas

**SANTA FE SCRAMBLED TOFU \$14** \*   
Tofu, fire roasted poblano chiles, chipotle chiles, baby spinach, tomatoes, garlic, cilantro, black beans, smashers

**BREAKFAST SANDWICH \$15** \*   
Organic eggs, Swiss cheese, applewood smoked bacon, thick cut ham or veggie bacon, chipotle aioli, arugula, sourdough, smashers

**SOUTHWEST FRITTATA \$16** \*   
Organic eggs, Asadero and Monterey Jack cheese, onions, poblano peppers, corn, mushrooms topped with tomatoes, arugula, avocado and cilantro

\* gluten-free option available

 vegan option available

 vegetarian (may contain eggs or dairy)