

OUR BENEDICTS

Served with a Side of Mixed Fruit

Classic Benedict

Canadian Bacon, Two Soft-Poached Eggs, & House-Made Hollandaise on a Bays English Muffin
 16.50

Veggie Benedict

Sautéed Asparagus, Spinach, Two Soft-Poached Eggs & House-Made Hollandaise on a Gluten-Free Quinoa Patty
 16.50

Lobster Benedict

Maine Lobster Sautéed in Butter Sauce, Two Soft-Poached Eggs, & House-Made Hollandaise on a Bays English Muffin. Served with Potatoes & Fruit
 23

Florentine

Spinach, Tomato, Avocado, Two Soft-Poached Eggs & House-Made Hollandaise on a Bays English Muffin
 16.50

Norwegian Benedict

Smoked Salmon, Cream Cheese, Cucumber, Tomato, Diced Red Onion, Capers, Dill, Two Soft-Poached Eggs & House-Made Hollandaise on a Bays English Muffin
 18

FROM THE GRIDDLE

Challah French Toast

Thick-Cut Challah Bread in a House-Made Spiced Egg Mix with Mixed Berries & Powdered Sugar
 Served with Warm Maple Syrup
 11.50

Banana Kahlua

Thick-Cut Challah Bread in a House-Made Spiced Egg Mix with Kahlua-Glazed Bananas & Powdered Sugar
 15.50

Apple Jack

Thick-Cut Challah Bread in a House-Made Spiced Egg Mix with Brandy-Glazed Apples & Powdered Sugar
 15.50

Classic Buttermilk

Topped with Mixed Berries & Powdered Sugar. Served with Warm Maple Syrup
 11.50

Belgian Waffle

Topped with Mixed Berries & Powdered Sugar
 10.25

Lemon Poppy Seed

Topped with Blackberry Ginger Compote & Whipped Greek Yogurt. Served with Warm Maple Syrup
 14

Blueberry

Buttermilk Pancakes Made with Fresh Blueberries. Topped with House-Made Blueberry Compote & Whipped Cream
 15.25

OATS, GRAINS AND CEREALS

Irish Oatmeal

Steel-Cut Oats with Mixed Berries, Bananas & Choice of Milk (Optional: Raisins & Brown Sugar)
 9.85

Jeannine's Own Granola

House-Made Granola with Mixed Berries & Choice of Vanilla or Strawberry Yogurt
 11.50

Hot Organic Quinoa Bowl

Apple & Raspberry Compote, Toasted Almonds & Pistachios. Served with Warm Almond Milk
 11.50

FAVORITES

Breakfast Burrito

Eggs, Bacon, Tomato & Mixed Cheese. Served with Potatoes & House-Made Salsa
 14.25 | Add Avocado 2

Breakfast Quesadilla

Eggs, Mixed Cheese & Green Onion. Served with Potatoes, Sour Cream, Guacamole & House-Made Salsa
 14.25 | Add Bacon 2

Gordy's Breakfast Club Sandwich

Two Fried Eggs, Bacon, Tomato, Spinach, Mayo & Mixed Cheese. Served with Potatoes
 14.25 | Add Avocado 2



WE USE ONLY
 BROWN CAGE FREE EGGS

Moët
Ruinart
Chandon
Smoke Tree
Veuve Clicquot
Whispering Angel

Celebrate!

Mimosa 10
Peach Bellini 10
House Bloody Mary 13
Chandon Brut Sparkling 40

Brut
Rosé
Pinot Noir
Chardonnay
Sauvignon Blanc



American Breakfast

Two Eggs with Bacon, Sausage or Ham. Served with Potatoes & Toast or Biscuit
14.50 | Hold the Meat 10

French Toast, Pancake, or Waffle Breakfast

Served with Two Eggs & Bacon, Sausage or Ham. French Toast, Buttermilk Pancakes, or Waffles
16 | Specialty Pancakes 17.50

Dungeness Crab Omelet

Dungeness Crab, Pecorino Romano Cheese, House-Made Pesto & Micro Greens.
Served with Fruit & Potatoes

23

Smoked Salmon Scramble

Scrambled Eggs, Smoked Salmon, Cream Cheese & Tomato. Served on a Toasted Everything Bagel
with a Side of Fruit

17.50

Farmer's Omelet

Egg Whites, Asparagus, Spinach, Corn & Goat Cheese. Served with Fruit & Toast or Biscuit

15.25

Huevos Rancheros

Corn Tortillas, Two Fried Eggs, Beans, Mixed Cheese, Avocado, Cherry Tomatoes, Sour Cream
& House-Made Salsa

15.50

Chorizo Frittata

Chorizo, Potato Medley, Mixed Cheese, Poblano Rajas, Topped with Micro Greens & Sour Cream.
Served with Fruit & Toast or Biscuit

16

Classic Biscuits & Gravy

Two Biscuits & House-Made Pork Sausage Gravy

12.50 | Add Two Eggs 3

SALADS

Choice of Baguette, Biscuit, Specialty Bread or Gluten-Free Corn Muffin 🍷

Vanilla Balsamic Fig

Baby Spinach, Berries, Goat
Cheese, Pistachios, Dried Figs,
& Vanilla Balsamic Vinaigrette

15.50 | Add Chicken 4.50

California Chicken

Mixed Greens, Chicken, Candied Walnuts,
Mandarin Oranges, Avocado, Cherry
Tomatoes & Balsamic Vinaigrette

15.50

Kale Avocado

Baby Kale, Cabbage, Smashed Avocado,
Apple, Dried Cranberries, Candied
Pecans & Lemon Vinaigrette

14.50 | Add Chicken 4.50

Cobb

Romaine Lettuce, Chicken, Avocado,
Blue Cheese, Tomato, Bacon, Hardboiled
Eggs & Blue Cheese Dressing

16.50

BBQ Chicken

Romaine Lettuce, Chicken, Corn, Black
Beans, Jicama, Jack Cheese, Tortilla Strips,
Lime, BBQ Sauce & Ranch Dressing

15.50

Chili Lime Asian Chicken

Cabbage, Chicken, Bell Pepper, Green Onion,
Cilantro, Edamame, Peanuts, Wonton Crisps,
Chili-Lime & Peanut Dressings

15.25

SANDWICHES

Choice of Sourdough, Wheat, Rye, or Ciabatta (+.50) Served with Chips or Coleslaw
Upgrade to Soup, Salad or Fruit (+1.50)

Club

Black Forest Ham, Roasted Turkey
Breast, Bacon, Lettuce, Tomato,
Balsamic, Mayo & Swiss

15.75

Chicken Pesto

Marinated Chicken Breast, House-
Made Pesto, Lettuce, Balsamic,
Tomato, Mayo & Provolone

15.75

Turkey Berry

Roasted Turkey Breast, House-Made Cranberry Chutney,
Lettuce, Tomato, Balsamic, Dijon, Mayo & Swiss

14.50