

## Breakfast Menu

### **Frittata \$5**

Open faced Italian style omelet with pancetta, grilled zucchini, roasted tomatoes, fontina and parmesan cheese, topped with a wilted arugula salad.

### **Eggs Benedict \$6**

House made English muffins topped with poached eggs, Canadian bacon, and Hollandaise served with rissole potatoes.

### **“Real” French Toast \$5**

French baguette soaked in a vanilla cinnamon custard, sautéed, and topped with caramelized banana rum sauce.

### **Huevos y Carne de Cerdo \$6**

Corn cake topped with shredded pork, roasted pablano peppers, pinto beans fried eggs and charred tomatillo sauce topped with melted Chihuahua and Monterey jack cheese.

### **Chicken and Wild Mushroom Crepes \$5**

Whole wheat crepes filled with poached chicken breast, caramelized wild mushrooms, and leeks served with a sherry herb cream sauce and saffron poached potatoes.

### **Corned Beef and Eggs \$6**

Soft scrambled eggs, shredded corned beef and a crisp potato cake served with horseradish cream

### **Eggs Hussard \$6**

Crostini topped with poached eggs, roasted tomatoes, smoked ham, Hollandaise, and Marchand de Vin served with Cajun potato hash.

### **Steak and Egg Sandwich \$7**

Shaved ribeye, caramelized mushrooms, balsamic roasted shallots, fontina, fried egg and tomato aoli on a toasted croissant served with crisp potato croquettes.

## A La Carte

Steel cut oats and fruit compote \$2

Pancakes with pure maple syrup and whipped butter \$3

Chicken and roasted garlic sausage(2) \$2

Fresh fruit and yogurt \$2

Smoked bacon(3) \$2