

# Breakfast

local free range eggs

**THE MADAME 'N HAM**  
 quypere cheese, brioche, sunny side eggs,  
 home fries ..... \$12

**2 EGGS ANY STYLE**  
 home fries, toast, fresh fruit ..... \$8  
 FOR THE KIDS ..... \$6

**ASPARAGUS & FOREST  
 MUSHROOM OMELETTE**  
 goat cheese, home fries, fresh fruit ..... \$9.5

**CHEESE OMELETTE**  
 home fries, toast, fresh fruit ..... \$8  
 FOR THE KIDS ..... \$6

**MARGARITA OMELETTE**  
 slow roasted plum tomato, fresh mozzarella,  
 basil, pecorino, home fries, fresh fruit ..... \$9.5

**CLASSIC EGGS BENEDICT**  
 poached eggs, country ham, brioche,  
 hollandaise, fresh fruit ..... \$11

**EGG BURRITO**  
 avocado, black beans, cheddar, pico de gallo, fruit .. \$8.5

**EGGS NOVA**  
 smoked salmon, 2 poached eggs, sautéed spinach  
 and leeks, dill hollandaise, fresh fruit ..... \$13

**BRIOCHE FRENCH TOAST**  
 fresh berries, fruit ..... \$9  
 FOR THE KIDS ..... \$6

**TROPICAL FRUIT & GRANOLA**  
 lite yogurt, fresh berries ..... \$8

## du jour

**FRITTATA**  
 home fries, fresh fruit ..... \$11

**PIZZETTA** ..... \$12

**SOUP** cup ..... \$4.5 bowl ..... \$6

## Sides

home fries, side salad, fruit .. \$3  
 applewood smoked bacon, sausage,  
 black forest ham .. \$4  
 one egg .. \$2 two eggs .. \$3

## Cheese

american, swiss, vermont cheddar,  
 provolone, fresh mozzarella,  
 feta, goat cheese  
 extra cheese \$.75

## Bread

plain whole wheat, pullman  
 white, rye, pumpernickle, crossiant  
 with jam or butter \$2.5

## Sandwiches & Burgers

**THE CHICKEN SALAD PITA WRAP**  
 apples, walnuts, dried cranberries, vermont  
 cheddar, baby greens ..... \$9

**BLT**  
 country white toast, applewood smoked bacon,  
 baby greens, slow roasted plum tomatoes,  
 boursin cheese, herb mayonnaise ..... \$10

**THE JOEY**  
 crispy chicken cutlet, provolone, baby arugula,  
 tomato, pesto aioli, balsamic ..... \$9

**GRANDPA'S**  
 sopressata, roasted peppers, fresh mozzarella,  
 balsamic, italian bread ..... \$9

**CLASSIC ANGUS BURGER**  
 boursin cheese, spring greens, onion confit,  
 tomato marmalade, horseradish aioli ..... \$12

## Salads

**SPRING VEGETABLE SALAD**  
 bibb lettuce, baby carrots, pickled radish,  
 snap peas, roasted beets, lemon dill vinaigrette ..... \$10

**TUNA NICOISE**  
 grilled romaine hearts, olives, teardrop tomatoes,  
 avocado, egg, garden herb vinaigrette ..... \$15

**THE WEDGE**  
 iceberg lettuce, applewood smoked bacon, aged cabot  
 cheddar, tomatoes, whole wheat croutons, point Reyes  
 blue cheese dressing ..... \$10

**ROASTED BEET SALAD**  
 watercress, endive, treviso, feta, sesame nougat,  
 carrot ginger vinaigrette ..... \$12

## Beverages

orange juice, apple cider, cranberry juice,  
 fresh brewed iced tea \$1.75 small \$3 large  
 assorted herbal tea \$2  
 lipton regular or decaf tea \$1.75  
 coffee \$1.8 cappuccino \$3 espresso \$2.75

split plate fee: \$5

18% gratuity added to all parties of 6 and over