



BREAKFAST MENU

7:30 a.m. - 11:30 a.m.

BREAKFAST PLATE

scrambled eggs, cabot white cheddar, chives, asparagus, cherry heirloom tomato salad, Niman Ranch apple sausage links, toasted housemade wild rice harvest bread ~ \$12.75

SOUTHWESTERN BREAKFAST WRAP *

scrambled eggs, black beans, pepper jack cheese, guacamole, baby heirloom tomato, green chili, fried oomph! spiced potatoes, salsa fresca, whole wheat tortilla ~ \$12.95

TOAST OF THE DAY ~ \$12.25 (no substitutions please)

BREAKFAST PANINI

two over medium eggs, cabot white cheddar, tomato basil tapenade, maple pepper bacon, fresh arugula, housemade sourdough ~ \$12.50

DUTCH BABY

fresh berries, whipped butter, powdered sugar ~ \$11.75

LOX PLATE

smoked salmon, baby heirloom tomato, caper berries, fennel pollen chive cream cheese, copper moose farm mixed micro greens, pickled red onions, toasted everything bagel ~ \$14.75

AVOCADO AND BEET TOAST *

beet hummus, avocado, goat cheese, micro greens,
black Hawaiian sea salt, toasted housemade wild rice harvest bread ~ \$10.25

CRUSTLESS QUICHE OF THE DAY gf

served with a side of fresh fruit ~ \$11.25

IRISH OATMEAL ** gf

served with your choice of:

golden raisins, pecans, almonds, chia seeds, coconut, dried cherries
brown sugar, honey ~ \$7.25

KIDS PLATE *

half-portion scrambled eggs,
sourdough bread, side of berries ~ \$6.75

SIDES

GROCERY~CAFÉ OOMPH! FINGERLING POTATOES * gf ~ \$4.50 add cheese ~ \$1.50

FRESH FRUIT SALAD * gf ~ \$7.25

SIDE OF BERRIES ~ \$3.75, BOWL OF BERRIES ~ \$12.50

BAGEL AND CREAM CHEESE * ~ \$4.75, CHOICE OF TOAST * ~ \$3.15

DEER VALLEY GRANOLA * ~ milk ~ \$7.25

SIDE OF BACON OR NIMAN RANCH APPLE SAUSAGE LINK ~ \$5.25

* vegetarian ** vegan gf = gluten-free

(not produced in a vegetarian, vegan or gluten-free environment)