

THE GARDENS BREAKFAST

We proudly bring the freshest homegrown and locally sourced ingredients directly to your table. Our onsite 2-acre Chefs Garden provides organic vegetables throughout the growing season. We partner with local farmers, fishing docks, distilleries, and producers. Every sauce, dressing, rub and pasta is made in house. We kindly ask you to inform your server if you have any food allergies. V = Vegetarian, VE = Vegan, GF = Gluten Free

EGGS AND MORE

CHEF'S HASH BROWN OMELET Ham and cheddar cheese. Choose onion, bell peppers or tomatoes. Folded into hash browns with egg as an omelet. Served with a side of fresh fruit and toast. \$21

SYCAMORE EGG WHITE OMELET Sautéed asparagus, mushrooms, onions and peppers. Topped with sliced avocado and pico de gallo. Choice of fresh fruit, hash browns or home fry potatoes and toast. \$21

CLASSIC EGGS 2 eggs any style, choice of thick sliced bacon, ham steak or sausage links. Served with fresh fruit, hash browns or home fry potatoes and toast. \$21

BREAKFAST BURRITO Applewood smoked bacon, ham, eggs, potatoes, peppers, onions, avocado and mozzarella. Served with fresh fruit. \$19

BACON & EGG SANDWICH Two fried eggs on sourdough. Bacon, avocado, tomatoes, arugula, cheddar cheese. Choice of fresh fruit, hash browns or home fry potatoes. \$18

CHILAQUILES SCRAMBLE Corn tortillas pan fried in Chefs 'spicy' salsa roja and scrambled eggs. Finished with queso fresco, avocado and sour cream. \$21

STEAK & EGGS Hanger steak with two eggs. Choice of fresh fruit, hash browns or home fry potatoes. \$35

EGGS BENEDICTS

FLORENTINE BENEDICT Sautéed spinach, avocados and tomatoes with house hollandaise. Choice of hash browns, home fry potatoes or fresh fruit. \$23

TRADITIONAL BENEDICT Canadian Bacon & hollandaise. Choice of fruit, hash browns or home fry potatoes. \$23

CRAB & SPINACH BENEDICT Housemade crab cake, fresh avocado, spinach, hollandaise. Choice of hash browns, home fry potatoes or fresh fruit. \$25

SPECIALTIES

AVOCADO TOAST Fresh smashed avocado, tomatoes, pickled onions, local arugula, shaved radishes, sliced bacon and two fried eggs on sourdough. \$22 .

CHICKEN AND WAFFLE House waffle with Mary's Free Range Chicken, orange honey butter, maple syrup and our housemade gravy. \$24

BISCUITS AND GRAVY House made buttermilk biscuits with country gravy and a poached egg. \$18

YOGURT PARFAIT Greek yogurt with fresh berries, bananas and granola. \$17

GRIDDLES

BUTTERMILK PANCAKES Buttermilk pancakes with butter and maple syrup. \$18

CINNAMON ROLL FRENCH TOAST Fresh berries, mascarpone whipped cream & powdered sugar. \$19

BELGIUM STYLE WAFFLE With fresh berries and whipped cream. \$19

BEVERAGES

HOUSE COFFEE \$5.50

SPECIALTY COFFEES \$7.50

COLD PRESSED JUICE Cold pressed fruit and vegetable drink. \$8

MIMOSA FLIGHT Three flights to include the following: Strawberry Lavender, Cucumber Elderberry and Pineapple Passion fruit. Served paddle style. \$22

+ Prop 65 Warning: This facility contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. +