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, wineries and producers. Every sauce, dressing, and rub 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

FROM THE HEN HOUSE

THE GARDENS AND FETA OMELET *Rolled omelet with wilted estate spinach, blistered cherry tomatoes, and crumbled sheep's milk feta cheese. Served with home fry potatoes or hash browns. $22*

MUSHROOM DUXELLES OMELET *French style rolled omelet filled with local wild mushrooms duxelles and creamy garlic & herb Boursin cheese. Served with a side of home fry potatoes or hash browns. $24*

SYCAMORE 2-2-2 *Two eggs any style, two slices thick sliced applewood smoked bacon, two sausage links. Served with hash browns or home fry potatoes and toast. $22*

CLASSIC FRENCH OMELET *Soft-rolled local eggs, butter and fresh garden herbs. Served with home fry potatoes or hash browns. $19*

STEAK & EGGS *8oz. NY Steak steak topped with a fresh house-mint chimichurri, dollops of creme fraiche and premium caviar. Served with two eggs prepared your way. Choice of hash browns or home fry potatoes. $38*

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. $21*

RESORT SIGNATURES

SMOKED SALMON BENEDICT *Poached local eggs, cold smoked Ora King Salmon, toasted sourdough, creme fraiche, scallion hollandaise and premium caviar. Served with home fry potatoes or hash browns. $25*

CRAB CAKE BENEDICT *Dungeness crab cakes, toasted sourdough, housemade hollandaise. Choice of hash browns or home fry potatoes. $26*

MARKET BREAKFAST OMELET *Three eggs, a mixed selection of bacon, sausage, ham, peppers, onions and aged cheddar cheese. Choice of home fry potatoes or hash browns. $24*

CHILAQUILES DIVORCIADOS *House tortilla chips with vibrant salsa verde and smoky roasted salsa quemada. Topped with two local farm eggs, crumbled queso fresco, Mexican crema and micro cilantro. $22*
+ Enhance with imported chorizo $10, grilled achiote chicken $10 or carne asada $10.

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

GRIDDLE AND TOAST

HOUSE CINNAMON ROLL FRENCH TOAST *Scratch-baked cinnamon roll dipped in a rich vanilla custard, griddled golden and smothered in a caramelized bananas fosters rum sauce with toasted pecans. $22*

BUTTERMILK GRIDDLE CAKES *Fluffy, scratch-made buttermilk pancakes served with whipped sweet cream butter and maple syrup. Short Stack (2) $14, Full Stack (3) $17.*
+ Enhance with fresh berries or chocolate chips $5.

THE GARDENS BREAKFAST SANDWICH *A fried local farm egg, thick-cut applewood smoked bacon, aged white cheddar, heirloom garden tomato, wild rocket arugula and house sambal aioli on a toasted brioche bun. Served with crispy home fry potatoes. $19*

SPA WELLNESS & LIGHT FARE

YOGURT PARFAIT *Creamy Greek yogurt with fresh seasonal berries, house-made granola and a drizzle of local wildflower honey. $17*

MARKET FRUIT BOWL *A refreshing selectional of seasonal fruits and local Central Coast berries with fresh mint. $10*

CALIFORNIA AVOCADO TARTINE *Toasted La Brea bakery sourdough, smashed avocado, caramelized onions, crispy pancetta, Point Reyes blue cheese, blistered cherry tomatoes, sesame seeds, micro cilantro and garden radish. $21*
+ Enhance with a local farm egg or egg whites. $4

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. +