



BREAKFAST

HAND PRESSED JUICES

APPLE JADE ELIXIR 9

Washington apple, pink grapefruit, celery, matcha

PINEAPPLE MARIGOLD RECOVERY 9

Pineapple, orange, turmeric

BAKERY

FRESHLY BAKED BUTTER CROISSANT 6

CHOCOLATE CROISSANTS 6

MORNING GLORY MUFFIN *contains nuts 5

VEGAN CHOCOLATE RASPBERRY MUFFIN *gluten free 5

BANANA BREAD 4

ENTREES

GRANOLA PARFAIT 12

Fresh berries, Greek yogurt

ORGANIC STEEL-CUT OATMEAL 14

Caramelized apples, honey poached cranberry, chia seed cream

CROISSANT BREAKFAST SANDWICH 19

Bacon, scrambled eggs, cheddar cheese

Add avocado 4

BRIOCHE FRENCH TOAST 17

Candied pecan, roasted hazelnut, maple butter, whipped cream

SMOKED SALMON SANDWICH 19

Macrina bakery savory pinwheel, cultured butter butter, pickled shallots, pickled shallots

SIDES

CHICKEN APPLE SAUSAGE 6

JACK MOUNTAIN BACON 6

SOURDOUGH TOAST 4

BREAKFAST POTATOES 6

SINGLE EGG 4

TWO EGGS 6

FARM FRESH FRUIT 10

*May contain raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

