

• Breakfast •

Yogurt and Granola Bowl	16
oasted Seeds Honey Fresh & Dried Fruit	

Toasted Seeds, Holley, Flesh & Diled Fluid

Seasonal Fruit Plate 14

Fresh seasonal fruits, bursting with flavor

Toasted Bagel 8

Choice of Flavored Cream Cheese, Tomato, Cucumber +\$8 Smoked Salmon

Danfords Breakfast Sandwich 14

Choice of Meat: Taylor Ham, Smoked Bacon, Canadian Bacon, Egg, Cheese, Smokey Tomato Sauce, Potato Bun

Eggs Any Style 16

Choice of Meat: Sausage, Smoked Bacon, Canadian Bacon, Crispy Potato, Sauteed Greens

Seasonal Omelet (Choice of Egg White) 18

Spring Mushrooms, House-made Boursin Cheese, Petite Salad, Crispy Potato

Avocado Toast 14

Multigrain Bread, Poached Egg, Pickled Onions, Nuts & Seeds +\$8 Smoked Salmon

Organic Soft Scrambled Eggs 19

Pumpernickel Bread, Ferment Chile, Spring Peas, Fried Oysters

Eggs Benedict 21

Choice of: Smoked Salmon, Canadian Bacon, or Green Spinach, Poached Eggs, Fluffy Hollandaise, Potato Roll

Lemon Ricotta Pancakes

Bananas, Seasonal Compote

Beverages

Coffee, Decaf 4 Orange Juice

Selection of Teas 4 Cappuccino 5.95

Espresso 4 Milk 3.50

Executive Chef Drew Hiatt

*Our Culinary Team takes great pride offering menu selections that are good for you and good for the planet; sourcing fish and seafood from sustainably managed stocks. Before placing your order, please inform your server if a person in your party has a food allergy. Gluten free options available. Consuming raw or undercooked meats, fish, shellfish, or shell eggs may increase your risk for food-borne illness especially if you have certain medical conditions.











