

BISTRO

BREAKFAST

SEASONAL FRUIT PLATE With Orange Cream or Mascarpone	5.95
CINNAMON CHALLAH FRENCH TOAST with Honey Butter and Maple Syrup	8.25
BERRY GRIDDLE CAKES with Honey Butter and Maple Syrup	8.25
CRACKED HAZELNUT WAFFLE with Whipped Cream and Fresh Fruit	8.25
BREAKFAST PANINI Scrambled Eggs, Swiss Emmentaler, Smoked Turkey with Herb Mayonnaise on Challah Bread	7.95
HOT BAG O' DOUGHNUTS with honey butter and strawberry compote	6
CHILAQUILES Crisp Corn Tortillas in a Tomato Chipotle Broth with Scrambled Eggs, Cotija Cheese, and Crema	8.95
BISTRO BENEDICT Poached Eggs topped with Hollandaise, served on a Toasted Potato Bun with Danish Ham	9.25

EGG DISHES

The following dishes are served with Bistro potatoes and toast

TWO EGGS ANY STYLE with choice of Smoked Chicken Apple Sausage, Country Ham, or Pepper Bacon	7.25 8.95
NORTHWEST SCRAMBLE Farm Fresh Eggs, Dill, Woodroasted Salmon, Swiss and Cheddar Cheese, Sour Cream, Tomato, and Green Onion	9.25
SMOKED TURKEY AND SONOMA JACK CHEESE THREE EGG OMELETTE	8.25
GARDEN VEGETABLE FRITTATA Open-faced Omelette with Garden Vegetables, topped with Roasted Red Pepper Cream and Parmesan Cheese	8.25
CRAB AND PEPPERJACK CHEESE THREE EGG OMELETTE	10.95

SIDES

BISTRO POTATOES	2.95
COUNTRY HAM STEAK	3.95
SMOKED CHICKEN APPLE SAUSAGE	3.95
PEPPER BACON	2.95
ONE EGG	1.25
TWO EGGS	2.25
TOAST (SOURDOUGH OR WHEAT)	2.25

ESPRESSO

Espresso	2	2.5
Cappuccino	2.5	3
Café Latte	2.75	3.25
Café Mocha	3	3.5
Café White Mocha	3	3.5

Split charge - 5.00
Executive Chef - Fred Haines