

BREAKFAST

EGGS

- eggs your way* | 480-1550 CAL 15.5
choice of whole eggs/whites, applewood-smoked bacon, pork or harvest apple chicken sausage, with breakfast potatoes or tomatoes, and artisan or multigrain toast
- farm stand breakfast bowl* | 610 CAL 14.5
choice of quinoa and brown rice blend or breakfast potatoes, oven roasted tomatoes, seasoned baby kale, avocado mash, topped with two eggs your way, and parmesan cheese
- bistro breakfast sandwich* | 620 CAL 12.5
fried egg, applewood-smoked bacon, aged white cheddar, arugula and avocado mash on a brioche bun
- breakfast burrito | 920 CAL 13.0
scrambled eggs, applewood-smoked bacon, green onions, breakfast potatoes and jack and cheddar cheeses in a tortilla with tomato salsa and avocado mash
- two egg omelet* | 1080 CAL 14.0
with aged white cheddar, caramelized onions, applewood-smoked bacon
- frittata* | 380 CAL GF 14.0
choice of whole eggs/whites, monterrey jack cheese, lightly dressed arugula, torn basil, cucumber, grape tomatoes and avocado mash
- balanced breakfast sandwich | 390 CAL 14.0
scrambled egg whites, turkey breast with arugula, roasted green chile + aged white cheddar on english muffin
- loaded breakfast tots* | 580 CAL GF 8.5
tater tots, chile lime, cheddar cheese, green onions, bacon, buffalo ranch dressing
- add scrambled eggs | 280 cal GF 2.0
- ham, egg & cheese croissant* | 540 CAL 10.5
fried egg, ham, aged white cheddar on a croissant

BREAKFAST BOARD

- avocado toast | 520 CAL 13.5
multigrain toast with roasted tomatoes, hard-cooked egg, lemon-dressed arugula
- morning flatbread | 950 CAL 14.0
scrambled eggs, herbed cream cheese, cheddar cheese, green onions, bacon, avocado mash, salsa
- bagel: plain or everything | 360-480 CAL V 6.5
choice of plain cream cheese and jelly or herbed cream cheese

FRUITS + GRAINS

- fruit & yogurt parfait | 240 CAL V 9.5
greek yogurt, fresh berries, granola, honey
- steel cut oatmeal | 350 CAL V 9.5
vermont maple syrup, fresh blueberries
- fruit & berry cup | 60 CAL V GF 9.0
- the continental | 650-820 CAL V 12.0
yogurt, blueberry muffin, banana and choice of tall brewed coffee, hot tea, milk or juice.

GRIDDLED

- french toast with strawberries | 540 CAL 12.5
dipped in cinnamon-vanilla custard and griddled, topped with powdered sugar, fresh strawberries, vermont maple syrup
- lemon blueberry ricotta pancakes | 700 CAL V 14.0
topped with blueberry reduction and whipped ricotta, vermont maple syrup

BISTRO | BAR
CLASSICS WITH A TWIST

**featured seasonal item | we proudly serve cage-free eggs and sustainably raised pork*

LUNCH/DINNER

SOCIAL SNACKS

hummus 700 CAL V	10.5
<i>oven-roasted tomatoes, crisp vegetables, flatbread</i>	
french fries & duo dip 990 CAL GF	11.5
<i>garlic aioli and green goddess dressing</i>	V
skillet meatballs 690 CAL	14.5
<i>pomodoro sauce, and parmesan, garlic toast</i>	
grilled chicken & bacon quesadilla 850 CAL	14.5
<i>tomato salsa, avocado mash</i>	
classic chicken wings	16.5
<i>buffalo, with blue cheese dressing 1090 cal</i>	
<i>chili-lime, with green goddess dressing 1080 cal</i>	
loaded tot-chos 660 CAL GF	12.5
<i>tater tots, jack cheese, chili lime seasoning, buffalo ranch and green goddess dressing, green chile, green onions, bacon</i>	
margherita flatbread 610 CAL V	13.5
<i>oven roasted tomatoes, jack and parmesan cheeses, fresh basil</i>	
pepperoni flatbread 620 CAL	14.0
<i>basil</i>	
grilled chicken flatbread 620 CAL	14.5
<i>bacon, tomatoes, green onions, green goddess drizzle</i>	
	HALF FULL
crispy brussels sprouts 530-810 CAL GF V	9.5 12.5
<i>parmesan, citrus-garlic aioli</i>	

GREENS + GRAINS

caesar 395-790 CAL	HALF FULL
<i>parmesan, olive oil toasted breadcrumbs + creamy caesar</i>	6.5 13.0
mediterranean grain bowl 750 CAL V GF	14.0
<i>quinoa and brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese, lemon vinaigrette</i>	
modern cobb salad 750 CAL	14.0
<i>grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, avocado mash, gorgonzola and green goddess dressing</i>	
add chicken 110 cal	6.5

BISTRO CLASSICS

soup of the day 370-830 CAL	CUP BOWL
<i>served with garlic toast</i>	8.5 11.5
the bistro burger 810-1180 CAL	16.5
<i>aged white cheddar, lettuce, tomato and garlic aioli on a brioche roll, with french fries or arugula salad</i>	
Beyond Meat® burger 850-1230 CAL V	16.5
turkey avocado b.l.t. 800-1170 CAL	14.0
<i>applewood-smoked bacon, romaine, tomato, roasted garlic aioli on Texas toast bread, with french fries or arugula salad</i>	
three-cheese grilled cheese & tomato soup 840 CAL	13.5
<i>white cheddar, jack cheese, parmesan on artisan bread, classic tomato soup</i>	
grilled chicken sandwich 680-1090 CAL	14.5
<i>aged white cheddar, lettuce, tomato and garlic aioli on a brioche roll, with french fries or arugula salad</i>	
buffalo fried chicken sandwich 770-1180 CAL	15.5
<i>gorgonzola crumbles, coleslaw on a brioche roll, with french fries or arugula salad</i>	
bbq pulled pork sandwich 720-1130 CAL	16.0
<i>with coleslaw on a brioche bun served with french fries or arugula salad</i>	