

Nourish

Balanced Nutrition + Deliciousness

Vegetable Omelet* (V, GF)

Cage-free eggs, spinach, roasted red peppers, tomatoes, fontina & parmesan cheese - 368 cal
 Optional: *Add turkey sausage or pork bacon +2
 Served with choice of one side

Egg White Brioche*

Cage-free egg whites, turkey sausage, fontina cheese with spicy aioli on a brioche bun - 360 cal
 Served with choice of one side

Avocado Toast (V)

Avocado, everything seasoned bread, roasted tomatoes, arugula, & parmesan cheese - 598 cal
 Optional: *Add an egg +2

Classic Oatmeal (V, GF)

Oatmeal served with brown sugar, walnuts, & seasonal berries - 290 cal

Sides

Roasted Fingerling Potatoes (V, GF) - 144 cal 6

Fresh Fruit (V, GF) - 65 cal 6

Breakfast Salad (V, GF) - 59 cal 6

Crave

Classic Favorites with a Modern Twist

18 Two Eggs Your Way* 18

Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal
 Served with choice of one side

17 Western Poblano Omelet* (GF) 19

Cage-free eggs, roasted poblano peppers, onions, bacon, salsa, & cheddar cheese - 377 cal
 Served with choice of one side

17 Bacon, Egg & Cheese Biscuit* 19

Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal
 Served with choice of one side

17 Steak & Egg Bowl* (GF) 22

Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal

Belgian Waffle (V) 15

Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal

Toast & Muffins 4

Ask your server for today's selection

Beverages

Freshed Brewed Coffee 3

Hot Tea 4

Premium Orange Juice 5

Latte 4

Single Espresso Shot 4

Double Espresso Shot 4

GF - Gluten-Free

V - Vegetarian

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Classic Favorites with a Modern Twist

Small Plates & Flats

Caprese Salad* (V)

Vine-ripened tomatoes, fresh mozzarella cheese, pesto with a balsamic drizzle & black pepper arugula salad & black pepper crostini - 566 cal

Oven-Baked Shrimp* (GF)

Mediterranean seasoned shrimp with a parmesan crust, roasted tomatoes & a lemon garlic white wine sauce. Served with toasted baguette - 540 cal

Apple & Brie Flatbread (V)

Garlic aioli with brie, Granny Smith apples, arugula, & a balsamic glaze - 1115 cal

8

14

14

Steak Flatbread*

Flank steak with roasted garlic sauce, parmesan, gorgonzola, & pesto drizzle - 1272 cal

Steak Skewers*

Flank steak served with an asian soy glaze, & black pepper arugula salad & black pepper crostini - 686 cal

Roasted Chicken Wings* (GF)

Roasted chicken wings tossed with a spicy, sweet, harissa sauce or smokey barbecue sauce - 1484 cal
 Served with ranch, carrots & celery

14

14

14

Sandwiches & Salads

Mozzarella Chicken Sandwich*

Toasted brioche bun with seasoned chicken breast, roasted red peppers, fresh mozzarella cheese, spinach & garlic mayo - 606 cal
 Served with your choice of one side

Southwest Salad* (GF)

Chopped romaine, Southwest seasoned chicken breast, corn, black bean & tomato salsa, shredded fontina, avocado, shaved red onions, fresh cilantro, lime garnish, served with an avocado ranch dressing & crispy tortilla strips - 380 cal

Add steak- 250 cal (3) or shrimp- 90 cal (4)

16

17

Original Burger*

All-beef patty, cheddar cheese, romaine lettuce, tomato, red onion & spicy garlic aioli on a brioche bun - 780 cal

Add bacon (2)

Served with your choice of one side

Cobb Salad* (GF)

Chopped romaine, hard-boiled egg, fresh tomatoes, spicy brown sugar bacon, gorgonzola cheese, & creamy poblano dressing - 529 cal

Add chicken - 130 cal (4), steak- 250 cal (5) or shrimp- 90 cal (6)

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16

Sides & Desserts

Sides

Side Salad (V) - 141 cal

Roasted Broccoli (V, GF) - 167 cal

Fingerling Potatoes (V) - 545 cal

Macaroni & Cheese (V) - 636 cal

6

6

6

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Desserts

Chocolate Mousse Cake (V) - 450 cal

Apple Tart (V) - 665 cal

10

9

GF - Gluten-Free

V - Vegetarian