

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

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, candied pecans, & seasonal berries - 290 cal

Crave

Classic Favorites with a Modern Twist

14	Two Eggs Your Way*	14
	Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal Served with choice of one side	
12	Western Poblano Omelet* (GF)	14
	Cage-free eggs, roasted poblano peppers, onions, bacon, salsa, & cheddar cheese - 377 cal Served with choice of one side	
10	Bacon, Egg & Cheese Biscuit*	12
	Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal Served with choice of one side	
8	Steak & Egg Bowl* (GF)	18
	Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal	
	Belgian Waffle (V)	12
	Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal	
	Toast and Muffins	4
	Ask your server for today's selection	

Sides

Roasted Fingerling Potatoes (V, GF) - 144 cal	6
Fresh Fruit (V, GF) - 65 cal	4
Breakfast Salad (V, GF) - 59 cal	4

Beverages

Freshed Brewed Coffee	2
Hot Tea	2
Premium Orange Juice	4

GF - Gluten-Free

V - Vegetarian

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Small Plates & Flats

Caprese Salad* (V)	8	Roasted Chicken Wings* (GF)	14
Vine-ripened tomatoes, fresh mozzarella cheese, pesto with a balsamic drizzle & black pepper arugula salad & black pepper crostini - 566 cal		Roasted chicken wings tossed with a spicy, sweet, harissa sauce or smokey barbecue sauce - 1484 cal Served with ranch, carrots & celery	
Oven-Baked Shrimp* (GF)	21	Steak Skewers*	14
Mediterranean seasoned shrimp with a parmesan crust, roasted tomatoes & a lemon garlic white wine sauce. Served with toasted baguette - 540 cal		Flank steak served with an asian soy glaze, & black pepper arugula salad & black pepper crostini - 686 cal	
Apple & Brie Flatbread (V)	16	Steak Flatbread*	14
Garlic aioli with brie, Granny Smith apples, arugula, & a balsamic glaze - 1115 cal		Flank steak with roasted garlic sauce, parmesan, gorgonzola, & pesto drizzle - 1272 cal	

Sandwiches & Salads

Mozzarella Chicken Sandwich*	16	Original Burger*	14
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		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	
Southwest Salad* (GF)	14	Cobb Salad* (GF)	12
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 (5) or shrimp- 90 cal (6)		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)	

Sides & Desserts

Sides

Side Salad (V) - 141 cal	6
Roasted Broccoli (V, GF) - 167 cal	6
Fingerling Potatoes (V) - 545 cal	6
Macaroni & Cheese (V) - 636 cal	6

Desserts

Chocolate Mousse Cake (V) - 450 cal	8
Apple Tart (V) - 665 cal	8

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V - Vegetarian