

Nourish

Balanced Nutrition + Deliciousness

Vegetable Omelet* (V, GF)

Cage-free eggs, spinach, roasted red peppers, tomatoes, fontina cheese - 368 cal
Optional: *Add turkey sausage or pork bacon +4
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, roasted tomatoes, arugula, & parmesan cheese on toast- 598 cal
Optional: *Add an egg +4

Classic Oatmeal (V, GF)

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

Crave

Classic Favorites with a Modern Twist

14	Two Eggs Your Way*	15
	Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal Served with choice of one side	
16	Western Poblano Omelet* (GF)	14
	Cage-free eggs, roasted poblano peppers, onions, bacon, cheddar cheese, & a side of salsa - 377 cal Served with choice of one side	
11	Bacon, Egg & Cheese Biscuit*	13
	Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal Served with choice of one side	
8	Steak & Egg Bowl* (GF)	16
	Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal	
	Belgian Waffle (V)	11
	Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal	
	Toast & Muffins	4
	Ask your server for today's selection	

Sides

Roasted Fingerling Potatoes (V, GF) - 144 cal	5
Fresh Fruit (V, GF) - 65 cal	5
Breakfast Salad (V, GF) - 59 cal	5

Beverages

Freshed Brewed Coffee	4
Hot Tea	4
Premium Orange Juice	4
Latte	5
Single Espresso Shot	5
Double Espresso Shot	6

GF - Gluten-Free

V - Vegetarian

Nourish

Balanced Nutrition + Deliciousness

Crave

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

12

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

15

Steak Skewers*

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

15

Steak Flatbread*

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

19

18

20

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, lime garnish, served with an avocado ranch dressing & crispy tortilla strips - 380 cal
Add steak- 250 cal +12 or shrimp- 90 cal +10

16

Original Burger*

All-beef patty, cheddar cheese, romaine lettuce, tomato, red onion & spicy garlic aioli on a brioche bun - 780 cal
Add bacon +3

Served with your choice of one side

14

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 +7, steak- 250 cal +12 or shrimp- 90 cal +10

15

15

Sides

Side Salad (V) - 141 cal

Roasted Broccoli (V, GF) - 167 cal

Fingerling Potatoes (V) - 545 cal

Macaroni & Cheese (V) - 636 cal

6

6

5

6

Desserts

Chocolate Mousse Cake

Apple Tart

10

9

GF - Gluten-Free

V - Vegetarian

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.