

SMALL ITEMS

CEREALS WITH MILK 10
Granola, Cheerios, Special K

YOGURT 11
Plain or Fruit-Flavored

STEEL CUT OATMEAL 13
Golden Raisins, Brown Sugar
+10 Avocado, Egg, Spinach

YOGURT PARFAIT 14
Toasted Nut Granola, Plain
Yogurt, Assorted Berries

BERRY BOWL 14

SLICED FRUIT PLATE 13

HOT ITEMS

BREAKFAST SANDWICH
Over-Easy Egg, Country
Ham, Lemon Aioli,
Arugula, Sourdough
English Muffin
20

AVOCADO TOAST
Country Bread, Haas Avocado
Mash, Soft Scrambled Egg,
Fromage Blanc, Onion Sprouts,
Spiced Pepitas
22

SMOKED SALMON PLATE
Roasted Tomato, Shaved Onion,
Capers, Cucumber, Cream
Cheese, Toasted Bagel
19

CLASSIC EGGS BENEDICT
Sourdough English Muffin,
Canadian Bacon, Poached Eggs,
Hollandaise +3 Spinach,
+8 Smoked Salmon
25

TWO EGGS ANY STYLE
Fingerling Breakfast
Potato, Choice of Bacon,
Ham, or Chicken Sausage,
Choice of Toast
21

BENTO BREAKFAST
Assorted Steamed Dim Sum,
BBQ Pork Bao, Gai Lan,
Pickled Daikon & Carrot,
Mustard, Sambal Oelek
30

**BUTTERMILK
PANCAKES**
Classic, Chocolate Chip,
or Blueberry,
Maple Syrup, and Butter
19

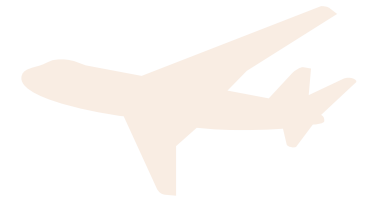
888 OMELETTE
Spinach, Mushroom, Tomato,
Monterey Jack, Fingerling
Breakfast Potatoes,
Choice of Toast
22

BRIOCHE FRENCH TOAST
Roasted Berry Compote, Maple
Syrup, Honey Butter
19

CHEF'S PASTRIES

ASSORTED PASTRIES
Croissant
Chocolate Croissant
Seasonal Danish
Seasonal Muffin
Basket (3) \$20
Each \$7

CONTINENTAL 34
BREAKFAST
Yogurt Parfait
Choice of Pastry, Choice of
Juice, Small Pot of
Coffee or Tea



BEVERAGES

All hot beverages made with *illy* coffee beans and *Mighty Leaf* tea

Drip Coffee	5	Fresh Orange Juice	13
Espresso	Single 6 Double 8	Smoothie of the Day	13
Cappuccino	Single 6 Double 8	Soft Drinks	5
Latte	Single 6 Double 8	Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Small Mineral Water	
Tea	5	Milk Options: 2%, Almond, Oat, Soy	3
English Breakfast, Earl Grey, Chamomile Jasmine, Mint, Green Tea			

BREAKFAST

BISTRO



APPETIZERS

SOUP OF THE DAY 16

GUACAMOLE AND CHIPS 14

Cotija Cheese

BEETROOT HUMMUS AND CRUDITES 15

Pita Bread

BURRATA 16

Stone Fruit, Preserved Cherries, Coriander Seed

CAESAR SALAD 19

Artisan Baby Mixed Lettuces, Anchovies, Parmesan, Garlic Croutons

+ Chicken 12 + Salmon 16
+ Shrimp 15 + Tofu 10

MIXED LEAVES SALAD 17

Radishes, Ricotta Salata, Heritage Carrot, Cashews, Carrot Vinaigrette

+ Chicken 12 + Salmon 16
+ Shrimp 15 + Tofu 10

MAIN COURSES

TURKEY CLUB

Roasted Turkey, Bacon, Lettuce, Avocado, Tomato, Pesto Aioli, Herb Ciabatta,
Served With Fries or Salad

24

FISH TACOS

Halibut, Charred Tomatillo Salsa, Cabbage, Chipotle Mayo

28

NY STRIPLOIN STEAK

Mushroom, Chipollini Onion, Smashed Marble Potatoes,
Beef Jus

43

MARY'S HERITAGE CHICKEN

Sunchoke, Figs, Spinach,
Brown Butter Chicken Jus

33

888 BURGER

Wagyu Blend, Cana de Cabra Goat Cheese, House Made Pickles
Butter Lettuce, Green Goddess,
Onion Rings, Pretzel Bun
Served With Fries or Salad

28

ANCIENT GRAIN BOWL

Brown Rice, Quinoa, Japanese Sweet Potato, Egg, Grilled Avocado, Pickled Shimenji,
Coconut- Tamarind Dressing
+ Chicken 12 + Salmon 16
+ Shrimp 15 + Tofu 10

26

MAITAKEMUSHROOM (VEGAN)

Polenta, Hazelnut,
Vegetable Jus

27

IMPOSSIBLE BURGER (VEGAN)

Vegan Cheddar, Baby Gem, Onion Rings, Vegan Green Goddess,
House Made Pickles
Served With Fries or Salad

28

ORA KING SALMON

Potato Gnocchi, English Peas, Lemon Fennel Sauce

32

LASAGNA

Ricotta, Parmesan, Fontina, Mozzarella, Spinach, Tomato Sauce

32

TO SHARE

CHEF'S CHARCUTERIE BOARD 27

Local Selection of Cured Meats, House Pickles, Piquillo Peppers, Honey Mustard, Castelvetroano Olive Bread & Olive Oil Flatbread Sticks

CHEF'S CHEESE BOARD 27

Local Selection of Cheeses, Grapes, Fig Jam, Candied Walnuts, Walnut Cranberry Bread & Cocoa Nib Cherry Almond Crisp

CRISPY CHICKEN WINGS 27

Moody Blue Cheese Ranch Dressing



SOURDOUGH PIZZA Margherita 29

Tomato Sauce, Mozzarella & Basil + Pepperoni 4

or

Spicy Italian Sausage 34

White Sauce, Ricotta, Piquillo Peppers, Arugula

SIDES

SPRING SUCCOTASH 12

BEER BATTERED FRIES 9

ASPARAGUS & BULGUR II

YUKON GOLD PUREE 9

ALL DAY MENU

BISTRO



APPETIZERS

SOUP OF THE DAY 16

HOUSE-MADE GRANOLA 17

Strauss Greek Yogurt, Stone Fruit, Marshall Farms Honey

CAESAR SALAD 19

Artisan Baby Mixed Lettuce Croutons, Parmesan, Anchovies
+ Chicken 12 + Salmon 16
+ Shrimp 15 + Tofu 10

MIXED LEAVES SALAD 17

Radishes, Ricotta Salata, Heritage Carrots, Cashew, Carrot Vinaigrette
+ Salmon 16 + Shrimp 15
+ Tofu 10 + Chicken 12

MAIN COURSES

AVOCADO TOAST

Country Bread, Haas Avocado Mash, Soft Scrambled Egg, Fromage Blanc, Onion Sprouts, Spiced Pepitas

24

BREAKFAST SANDWICH

Over-Easy Egg, Country Ham, Lemon Aioli, Arugula, Sourdough English Muffin

22

888 OMELETTE

Spinach, Mushroom, Tomato, Monterey Jack Cheese, Fingerling Breakfast Potatoes, Choice of Toast

26

888 BURGER

Wagyu Blend, Cana de Cabra Goat Cheese, Butter Lettuce, Green Goddess, Onion Rings, Pretzel Bun
Served With Fries Or Salad

28

STEAK & EGGS

Roasted Herb Potatoes, Bordelaise

41

CLASSIC EGGS BENEDICT

Sourdough English Muffin, Canadian Bacon, Poached Eggs, Hollandaise + Spinach 3, + Smoked Salmon 8

25

BRIOCHE FRENCH TOAST

Roasted Berry Compote, Maple Syrup, Honey Butter

24

SIDES

SPRING SUCCOTASH 12

ASPARAGUS & BULGUR 11

BEER BATTERED FRIES 9

YUKON GOLD PUREE 9

BEVERAGES

All hot beverages made with *illy* coffee beans and *Mighty Leaf* tea

Drip Coffee 5

Espresso Single 6 Double 8

Cappuccino Single 6 Double 8

Latte Single 6 Double 8

Tea 5

English Breakfast, Earl Grey, Chamomile
Jasmine, Mint, Green Tea

Fresh Orange Juice 13

Smoothie of the Day 13

Soft Drinks 5

Coke, Diet Coke, Sprite, Ginger Ale,
Tonic, Small Mineral Water

Milk Options: 2%, Almond, Oat, Soy 3

BRUNCH

BISTRO

