

CAFFÈ DOLCE

brunch

breakfast plates

FRESH FRUIT

medley of fresh fruit and berries 5

FRENCH TOAST

with orange mascarpone & maple syrup 7.5

PISTACHIO WAFFLES

with huckleberry compote & whipped cream 10

YOGURT & GRANOLA

yogurt, house-made organic granola
& fresh berries 6

GRAVLAX

toasted baguette with salmon gravlax, red onion
& creme fraiche* 11

HOUSE-MADE PASTRAMI HASH

with two eggs cooked any style* 12

beverages

Full espresso bar & selection of teas
ask server for selection

Fresh-squeezed orange juice 4

Mimosa 8

French press coffee 6.5

Pour Over Coffee (see menu) 3.5 - 5

egg dishes

served with toasted baguette & potatoes

SCRAMBLE OF THE DAY

ask your server for today's scramble 8.5

HUEVOS RANCHEROS

spicy black beans with braised pork shoulder, two
eggs sunny-side up & avocado, served with salsa &
cotija 12

STEAK & EGGS

with two eggs cooked any style* 16

WILD MUSHROOM SCRAMBLE

eggs scrambled with wild mushrooms, chevre &
sage 8.5

QUICHE

ask your server for today's selection 7.5

DUNGENESS CRAB BENEDICT

dungeness crab, poached eggs, spinach,
hollandaise, english muffin* 14

OMELET OF THE DAY

ask server for today's selection 10

EGGS & BACON

two eggs cooked any style* 8.5

breakfast sandwiches

THE CLASSIC

fried egg, bacon, white cheddar on toscano* 7
add avocado 2

HAM & CHEDDAR CROISSANT

applegate farms ham & white cheddar on a
croissant 7

GRILLED CHEESE

white cheddar on toscano 5

sides

one egg 1.5 bacon 3 potatoes 3
toast 3 toast and jam 3.50

salad and soup

HOUSE SALAD

mixed greens, chevre, candied pecans,
seasonal tree fruit, champagne vinaigrette 8

MINISTRONE 4\6

**Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.*