



A little something to start....

Classic, Spicy or Citrus Bloody Mary 11 Red Beer 8
Classic Peach Bellini, Fresh Squeezed Mimosa or Blood Orange Mimosa 10
Adult Hot Chocolate, chocolate vodka, Godiva chocolate liquor 10

all scrambles, omelettes and egg dishes are served with potatoes Lyonnaise and ACME Bakery Sourdough toast

Eggs Your Way 2 eggs any style, choice of grilled ham steak, apple wood smoked bacon or caggiano pork sausage **13.00**

fumé Omelette Caggiano Andouille sausage, onion, garlic, jalapeno, pepper jack, chili-scallion spiked asiago **14.50**

Sunshine Scramble 3 egg scramble, cheddar cheese, bacon, tomato, avocado, sour cream, fresh basil **13.50**

Build Your Own Omelette 3 eggs with choice of one cheese: cheddar, goat, bleu, pepper jack, feta or mozzarella **12.00**

add bacon, sausage, ham, grilled chicken or shrimp **3.00 each** add avocado, mushrooms, guacamole or hollandaise **2.00 each**

add tomato, bell pepper, spinach, grilled onions, jalapeno, pico de gallo or sour cream **1.00 each**

Classic Eggs Benedict house-made croissant, Caggiano Canadian style bacon, poached eggs, hollandaise **15.50**

Smoked Salmon Benedict 17.00, Braised Short Rib Benedict 18.00, Fiorentina Benedict with spinach & tomato **16.50**

Keto Benedict prosciutto, grilled asparagus, sautéed spinach with mushrooms, citrus hollandaise **15.50**

Biscuits & Gravy creamy sausage gravy over house made cheddar buttermilk biscuits, 2 eggs any style **15.00**

side order of one biscuit & gravy **6.00**

Huevos Rancheros black beans, jalapeno jack, tomatillo salsa, pico de gallo, guacamole, sour cream,

Mexican rice, 2 eggs your way **15.50**

Knife & Fork Breakfast Burrito scrambled eggs, black beans, jalapeno jack, ranchero sauce, guacamole, Mexican rice **13.00**

really great if you add slow cooked pulled pork or Caggiano chorizo sausage **3.00**

Thick Sliced Pain de Mie French Toast warm maple syrup, whipped butter **12.50**

add apple wood smoked bacon **3.00** cinnamon-sugar apples or chocolate chips **2.50** side order of one slice french toast **5.00**

Lemon Ricotta Pancakes three ricotta pancakes, layered with Meyer lemon curd, blueberry syrup **15.50**

single ricotta pancake **6.00**

Country Style Buttermilk Pancakes warm syrup, whipped butter **12.00** Short Stack **8.00** (gluten free version available, add \$2)

add apple-wood smoked bacon **3.00** cinnamon-sugar apples or chocolate chips **2.50**

sides

apple wood smoked bacon or sausage 4.50 or grilled ham steak 4.25 – one egg 3.00 – two eggs 5.00 – sub egg whites 2.00 – seasonal fruit cup 4.00

ACME Bakery Sourdough toast, one slice 1.50 – breakfast potatoes 3.00 – fumé Croissant 4.50 – black beans & pepper jack 3.00

pico de gallo salsa 1.00– guacamole 2.00 – one biscuit & gravy 5.00 – one biscuit, no gravy 3.00

From Our Wood Burning Oven

Breakfast Pizza mozzarella, parmesan, 2 eggs scrambled, scallions **16.00** add bacon or ham **3.00**

Margherita Pizza marinara, mozzarella, parmesan, fresh basil **19.00** add pepperoni or Caggiano sausage **3.50**

Spicy Italian Sausage Pizza 21.00 marinara, mozzarella and fontina, sautéed gypsy peppers and onions,

Caggiano hot Italian sausage, broccoli rabe, kalamata olives **21.00**

lunch

Tomato & Roasted Pepper Soup 5.50/7.00

applewood bacon & chive garnish

Wasabi Infused Ahi Tuna 15.00

panko crusted, flash fried rare, julienne snow peas,

roasted peppers, B & B Garden microgreens,

ginger vinaigrette, chili apricot sauce

Macaroni & Cheese 10.00

sharp cheddar & American cheese,

parmesan & bread crumb gratin

add ham or bacon 3.00

(gluten free pasta available)

House Made Onion Rings 9.00

beer battered & panko crusted, spicy chipotle BBQ sauce

“best in the Valley!”

Caesar Salad 14.00

chopped romaine, focaccia croutons, fried capers,

parmesan cheese, lemon-garlic dressing

(vegetarian dressing available)

add to your salad: salmon 11, shrimp 8, grilled chicken 6

Grilled Chicken “Chopped” Salad 17.00

crisp iceberg & butter lettuce, apples,

candied pecans, dried cherries, slivered celery,

cherry tomatoes, blue lake beans, vella dry jack cheese,

creamy herb dressing

Grilled Chicken BLT Sandwich 15.00

apple wood smoked bacon, iceberg, roma tomato,

avocado, Swiss cheese, roasted garlic aioli

Pulled Pork Sandwich 15.00

slow roasted garlic-scallion marinated pork roast,

chipotle barbeque sauce

fumé Ground Chuck Burger (grilled 1/2 pound) or

“No Chuck” Vegetarian Burger & Bistro Fries 15.00

pepper jack, Swiss, cheddar, bleu **2.00** grilled onions **1.00**

apple wood smoked bacon **3.00** avocado **2.00** mushrooms **2.00**

**all sandwiches served with choice of bistro fries or small garden salad
or, have a cup of soup as your side for \$1 more.**