



ENTRÉES

Eggs & Meat | 20

Two eggs any style, home fries

Choice of: Virginia ham, Smoked bacon, country sausage or turkey sausage

Choice of Bread: White, wheat or rye bread

House Smoked Scottish Salmon | 18

Served on a toasted bagel with cucumber, tomatoes, onions, capers and cream cheese

Eggs Benedict | 18

Poached eggs with your choice of Canadian bacon, smoked salmon or spinach served on a toasted English muffin with Hollandaise sauce

Three Egg Omelet | 18

With American cheese or Swiss cheese

Your choice of: smoked bacon, turkey sausage, Virginia ham, spinach, peppers, mushrooms, tomatoes

Served with home fries

Avocado Toast with 2 Eggs Any Style | 17

Guacamole, country white bread, and two eggs any style

Golden Buttermilk Pancakes | 16

Plain or blueberry served with maple syrup, fresh berries and whipped cream

Belgian Waffle | 16

With Fresh berries, maple syrup and whipped cream

French Toast | 16

Cinnamon Raisin Brioche with maple syrup, fresh berries and whipped cream

BEVERAGES

Espresso | 4.75

Espresso Macchiato | 5.25

Espresso topped with frothed milk

Cappuccino Classico | 5.50

Espresso topped with steamed and frothed milk

Caffè Latte | 5.50

Espresso and steamed milk

Caffè Mocha | 6.50

Espresso, Italian chocolate, steamed milk and whipped cream

Caffè Americano | 5.50

Espresso with hot water

Lavazza Drip Coffee | 5

Tea Sachet | 5.00

Hot Chocolate | 5.00

Chai Latte | 5.50

Iced Coffee | 5.00

House blend cold brew

Iced Cappuccino Classico | 6.00

Espresso topped with steamed and frosted milk

Iced Caffè Latte | 6.00

Espresso and milk

Espresso Crema Shakerto | 6.00

Iced, cold milk cream

Iced Caffè Mocha | 6.00

Espresso, Italian chocolate, milk and whipped cream

Iced Tea | 4.50

Executive Chef, Luca De Marchis | Executive Sous Chef, Gyo Santa

GF - Gluten Free **VG** - Vegan

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

20% gratuity included for parties of 6 or more