

Garden Plate	9	Beignet	5
Local Tomato and zucchini with poached eggs, polenta and local basil pesto		House made French style doughnuts	
Tuscan Plate	9	House Salad	6
Roasted organic polenta, apple wood smoked bacon, and poached eggs		Local greens, pepitas, fried shallots and golden raisins tossed with cumin vinaigrette	
Eggs “En Provençal”	5	Local Green Salad	7
Eggs baked in an herbed tomato sauce with chevre		Greens tossed with, local radish, tomato, cucumber and a creamy peppercorn dressing	
Biscuits and Gravy	8	Tomato Salad	10
Joanne’s fresh baked biscuits smothered in real house made sausage gravy		Local tomatoes, gorgonzola and local red mars onion dressed with olive oil and balsamic	
Yogurt & Granola	6		
Vanilla yogurt with house made granola and local berries			
Huevos con Chorizo	9		
Eggs baked with housemade chorizo, spicy tomato sauce and goat’s cheese. Served with griddled potatoes			
The Classic Plate	9		
Two poached eggs with griddled potatoes and applewood smoked bacon			
BLT	10		
House made bread, applewood smoked bacon, roasted garlic aioli local lettuce and vine ripened tomato. Served with our hand cut fries			

Sides

Applewood Smoked Bacon	3
Griddled Potatoes	3
Biscuit	2
Local Eggs	4
House made Toast with jam	4

***We are happy to prepare foods to your specifications, however, consumption of raw or undercooked meat, poultry or seafood may increase your risk for contracting food borne illness**

***For parties of 8 or more, we kindly request one check per party. Additionally, a 20% service gratuity may be included.**