

COFFEE KITCHEN

EARLY MENU

SOURDOUGH TOAST (VG)	4
2 Slices of Gulf Island Gourmet Sourdough, Homemade Jam	
CROISSANT	4
Freshly Baked All Butter Croissant. Homemade Jam	
CINNAMON BUN	6.5
Homemade All Butter Cinnamon Bun Topped with Demerara Sugar. Side of Butter Cream Cheese Topping	

BREAKFAST - POACHED EGGS, BACON, LATKE & TOAST	13
2 Poached Free Run Eggs, Potato Latke & Sour Cream, 2 Slices of Johnson Meats Bacon Gulf Island Gourmet Sourdough <u>or</u> Freshly Baked Croissant, Homemade Jam	

SIDES:

Poached Free Run Egg	2
2 Slices of Bacon (Naturally Brined from Johnson Meats)	3
Slice Cheddar	3
Almond Butter	3
Side Wilted Greens	4

BAGEL BREAKFAST SANDWICH	8
Fresh Toasted Sesame Bagel, Eggs, Wilted Greens, Cheddar, Grainy Mustard, Mayo (add tomato \$2)	

MORNING RITUAL BOWL (GF, V)	9
Organic Yogurt, Dried Cranberries, Pumpkin Seeds, Chia, Almonds, Drizzle of Honey, Lemon Peel, Extra Virgin Olive Oil	

GRANOLA PARFAIT (GF, V)	8
Gluten Free Granola, Fresh Fruit, Organic Yogurt, Honey, Grated Lemon	

BREAKFAST SMOOTHIE (Vegan without Yogurt)	8
Mixed Seasonal Fruit, Spinach, Unfiltered Apple Juice, Kefir, topped with Qi'a Hemp/Chia	

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MID MENU (11am - 2pm)

GRILLED CHEESE SANDWICH (bacon add \$2) Fig Anise Bread, Smoked Cheddar, Cranberry Chutney, Mushroom/Onion, Mustard, Mayo	8
CARNIVORE SANDWICH Porchetta, Sourdough Bread, Cheddar, Sauerkraut, Cranberry Chutney, Mushroom/Onion, Mustard, Mayo	10
HERBIVORE SANDWICH Sourdough Bread, Avocado, Cheddar, Cucumber, Cranberry Chutney, Carrot, Mustard, Mayo, Hummus	8
BELGIAN FRIES (GF) Mayo or Ketchup	6
GREENS (GF) (Can be Vegan without cheese) Local Mixed Greens, Pumpkin Seeds & Dried Cranberries, Pine Nuts, Grated Parma & Goat Cheese, Fresh Herbs, Sun Dried Tomatoes	10
MOM'S CHICKEN NOODLE SOUP Organic Roasted Chicken, Mixed Seasonal Veg, Dill Weed, Grated Grana Padano, Ginger, Fleur de Sel, Topped Sour Cream, Egg Noodles (Can be dairy free - ask waiter)	8

Gluten Free Bread Extra \$1