

BREAKFAST

Mon. – Fri. 6:30AM – 10:30AM

Menu is subject to change

BREAKFAST

EGGS

two eggs any style
roast potatoes with rosemary
choice of: bacon or Italian sausage
toast

11

OMELETTE

three eggs
choice of: cheddar or goat
choice of two: bell pepper, mushroom, spinach, tomato,
broccolini
choice of: ham or bacon
roast potatoes with rosemary
toast

13

STEAK & EGGS

flatiron steak
two eggs any style
roast potatoes
toast

15

SMOKED SALMON

toasted bagel, cream cheese
sliced tomatoes, capers

12

FRUIT & CEREAL

FRESH FRUIT PLATE

melon, pineapple, berries

9

GREEK YOGURT

house made granola, honey, fresh berries

8

OATMEAL

brown sugar, dried fruits, nuts

8

MIXED BERRIES

Whipped mascarpone, honey

8

SIDES

TWO EGGS

any style

5

ROSEMARY ROAST POTATOES

3

SMOKED BACON OR ITALIAN SAUSAGE

4

SLICED TOMATOES

2

COFFEE & TEA

FRESHLY BREWED ARABICA COFFEE

Parisi Artisan Coffee (KC, MO)

3

ICED COFFEE

Parisi Artisan Coffee (KC, MO)

3

CAPPUCINO

Parisi Artisan Coffee (KC, MO)

4

ESPRESSO

Parisi Artisan Coffee (KC, MO)

4

LATTE

Parisi Artisan Coffee (KC, MO)

4

KILOGRAM ORGANIC TEA SELECTION

3

Executive Chef | Bryant Wigger
Sous Chef | Andrew Olsen & Jonathan Kendrick

Our Friends & Family
Hatfield Ranch, Missing Ingredient, Farm to Market, Scratch,
City Bitty Farm, Barham Farm

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