

BEVERAGES

Start Your Engine 6

vanilla protein powder, fresh squeezed orange juice, milk

Purple Palm Bloody Mary 10

house made bloody mary mix- V-8 and spices, with sky vodka or tanqueray gin

CONTINENTAL

Classic Continental 10

fresh fruit cocktail with choice of fresh juice and house baked croissant

Traditional Bagel & Lox 12

bakery bagel, house cured salmon, cream cheese, vine ripe tomatoes, red onions, capers

Yogurt Parfait and Croissant 10

*organic granola, low-fat yogurt, fresh seasonal fruit, toasted almonds,
house baked croissant*

BREAKFAST

French Toast 10

fresh berries, Chantilly cream

Pancakes 10

caramelized walnuts and maple syrup

Build Your Eggs, Omelet & Scrambles 12

- two eggs prepared as ordered, includes choice of one side

- an omelet or scramble made with up to four of the following additions and choice of one side

additions: (ala carte 3.00)

*egg whites
wild mushrooms
spinach
tomatoes
roasted peppers
applewood bacon
smoked turkey
cheddar or swiss*

sides: (ala carte 4.00)

*plain bagel
seasonal cut fruits
applewood smoked bacon
sausage
smoked turkey
breakfast potatoes
house cured salmon
wheat or white toast*

Eggs Benedict 12

Your choice of Traditional, California, Norwegian

Purple Palm Benedict 14

Onion bagel, sliced tomato, smoked turkey, bacon, avocado

Breakfast Menu Available Saturday & Sunday 7:30am-11:00am

Sunday Brunch Specials from 11am – 2:30pm

Chef Erykka Fite

**20% gratuity added to parties of 6 or more*