

BREAKFAST MENU

HEALTHY START

yogurt + granola 12
greek yogurt, granola, seasonal fruit

steel cut oats 11
macerated blueberries,
strawberries, roasted almonds

**salmon + grand central
bakery rye*** 19
salmon lox, salmon roe, crème
fraiche, avocado, soft boiled egg

avocado toast 15
soft boiled egg, homemade focaccia,
togarashi, shaved fennel

seasonal egg white scramble 19
inquire for presentation, mixed fruit

MAINS

pan pacific breakfast* 19
two eggs any style, choice of meat,
hashed yukon gold potatoes, toast

eggs benedict*
english muffin, hollandaise,
hashed yukon potatoes
canadian bacon 18
salmon lox 24
dungeness crab 24
tomato, avocado, spinach 18

mushroom omelet* 19
mushroom, pestou goat cheese,
hashed yukon potatoes

western omelet* 19
ham, onions, peppers, cheddar
cheese, hashed yukon potatoes

french toast* 15
maple syrup, powdered sugar,
roasted pecans

buttermilk pancakes
maple syrup, honey whipped butter
(2) **short** 12 • (3) **tall** 14

steak + eggs* 24
sirloin steak, two eggs any style
chimichurri, mixed greens

SIDES

side toast 4

cereal 5

assorted pastries basket 9

seasonal fruit cup 6

mixed berries 9

two eggs * 6

yogurt 6

ham 6 • **bacon** 6

uli's chicken apple sausage 6

vegan sausage 7

brulee grapefruit 6

DRINKS

sparkling water or soda 5

fresh juice 5
orange • apple
grapefruit • tomato

coffee caffè umbria dark roast 5

espresso caffè umbria gusto
single 4 • double 6

americano single 4 • double 5

latte single 5 • double 6
mocha • vanilla • hazelnut + 1

cappuccino single 5 • double 6

newby tea 6
english breakfast • earl grey
jasmine green • chamomile
ginseng oolong • rooibos orange
peppermint mint

milk selection
whole • non fat
soy • almond milk + 1

Executive Chef, Paolo Pezzali | Sous Chef, Lilah Souza

*Eating raw or undercooked fish, shellfish, eggs or meat could be hazardous to your health. 20% gratuity is added to parties of 6 or more. 100% of all gratuities will be paid to the service staff.