



SHAREABLES

CARAMEL CRUNCH CINNAMON ROLL

A giant cinnamon roll topped with cream cheese icing, brown sugar caramel sauce, Cinnamon Toast Crunch® cereal and cinnamon streusel.

MILLION DOLLAR BACON

Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

ENTRÉES

MODERN CROQUE MADAME

Our take on a French classic. Challah bread griddled with melted Cheddar and Monterey Jack, fresh tomato and crispy bacon, then topped with a cage-free sunny-side up egg, Parmesan cream sauce and fresh herbs. Served with lemon-dressed organic mixed greens.

BRISKET CORNED BEEF HASH

Savory hand-pulled corned beef, freshly seasoned potatoes, house-roasted sweet potatoes, onions and red bell peppers topped with two cage-free eggs cooked any style, Parmesan cream sauce and fresh herbs.

PUMPKIN PANCAKE BREAKFAST

Two cage-free eggs cooked any style plus one of our signature spiced Pumpkin Pancakes and a Jones Dairy Farm grilled all-natural savory chicken sausage patty.

BUTTERNUT SQUASH BISQUE

Rich and creamy butternut squash soup sweetened with carrot and a touch of nutmeg. Garnished with all-natural sour cream and fresh herbs. (vegetarian)

BRUNCH COCKTAILS



MILLION DOLLAR BLOODY MARY

New Amsterdam 5X Distilled Vodka, Bloody Mary mix and Million Dollar Bacon.

POMEGRANATE SUNRISE

Camarena Tequila, pomegranate, fresh lime and agave nectar.

VODKA KALE TONIC

New Amsterdam 5X Distilled Vodka, freshly juiced kale, Fuji apple, English cucumber and lemon.

JUICE BAR

We juice daily using all-natural ingredients.

NEW! POMEGRANATE PEAR PUNCH

Pomegranate, pear, cane sugar and lime.

PURPLE HAZE

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

KALE TONIC

Kale, Fuji apple, English cucumber and lemon.

MORNING MEDITATION

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

BOOST YOUR JUICE

WITH A WELLNESS SHOT OF ANTIOXIDANT-RICH VITAMINS INCLUDING B3, C, D3 & ZINC

COLD COFFEE

COLD BREW COFFEE

Made with 100% Organic Aztec coffee beans.

ICED COFFEE

Creamy, sweet, cold and refreshing.

CINNAMON TOAST CEREAL MILK

RumHaven Coconut Rum, cold brew coffee, oat milk and agave nectar.

MIMOSA

100% cold squeezed orange juice and Barefoot Bubbly Brut Cuvée.

MORNING GLORY

New Amsterdam 5X Distilled Vodka, orange, lemon, turmeric, organic ginger and agave nectar.



OUI LOVE SANDWICHES

No matter how you slice it, a grilled cheese sandwich is a fan favorite. (No, we won't get into the heated debate about diagonal versus middle-sliced sandwiches!) But what if you add a French twist and the First Watch imagination? Well, then you can say "bonjour" to a very adult grilled cheese we call the Modern Croque Madame. Of course, there are many layers to our new seasonal sandwich, literally and figuratively. Here's what you need to know: It all started with the Croque Monsieur, which was most likely invented by a Parisian bistro owner in the early 1900s. Looking to serve a quick bite ("croque," in French) to his guests, he grilled up a ham & cheese sandwich and baked it with cheese on top. This delicacy thrived in bistro settings for 60-something years before a fried egg was ingeniously added atop the finished sandwich. This eggstra addition, which happened to resemble a lady's hat, gave way to the "Croque Madame." And now, 60-something years later, we've given it another makeover! This time it's freshened up with crispy bacon, sliced challah bread and Parmesan cream sauce. Basically, it's a well-dressed grilled cheese that you'll want to tip your hat to. Bon appétit!