



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)

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.



QUI 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!