

SHAREABLES

HOLEY DONUTS

Cinnamon sugar-dusted cake donut holes with chocolate sauce and warm mixed berry compote for dipping.

MILLION DOLLAR BACON

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

ENTRÉES

SHRIMP & GRITS

Sautéed Cajun shrimp and andouille sausage cooked Lowcountry-style with chicken stock, house-roasted tomatoes, onions, green bell peppers and scallions atop Bob's Red Mill Cheddar Parmesan cheese grits. Served with artisan ciabatta toast.

HACIENDA HASH

Chorizo, red bell pepper and potato hash topped with two cage-free eggs any style, Cheddar and Monterey Jack, spicy ketchup, lime crema drizzle, fresh smashed avocado and scallions.

HAWAIIAN FRENCH TOAST

Thick-cut, custard-dipped challah bread griddled and topped with caramelized pineapple, coconut whipped cream, caramel toffee sauce and spiced gingerbread cookie crumbles. Lightly dusted with powdered cinnamon sugar.

ICED COFFEE

MINT MOCHA

Chocolate and mint topped with a sweet cream cold foam and mini Ghirardelli® dark chocolate chips.

HONEY CARAMEL CRUNCH

Salted caramel and honey topped with a sweet cream cold foam and toffee crumbles.



JUICE BAR

We juice daily using all-natural ingredients.

PINEAPPLE, STRAWBERRY, TURMERIC, BEET, KALE, FUJI APPLE AND ENGLISH CUCUMBER JUICED IN-HOUSE.

NEW! TROPICAL SUNRISE

Mango, pineapple, strawberry 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

PEACE & HOMINY

Regional cooking tells a story through food. It honors local ingredients, migration patterns and history. We really love the idea of food as folklore. It's how the past greets the future. Chances are, when you think of "home," you can probably think of a dish that speaks to your upbringing. That dish might be specific to your home, your town, your state, your country and so on. When you share that item with a first timer, it's pretty exciting. In that moment, they understand something about you that could never be translated otherwise. For a lot of folks in the South, that dish is Shrimp & Grits. Grits, or cooked hominy (dried maize), have been around for a long, long time. However, shrimp didn't enter the public grits scene until the 1980s in Charleston, South Carolina. Even then, it was mostly called "Shrimp & Hominy." It took a few years for the combination to make its way across the Southern region, evolving and taking on local flavors from each place it passed along the way. And then it kept going. These days, you can even find variations of Shrimp & Grits in fine-dining, white tablecloth restaurants in New York City. But we like to keep it humble, yet bold, here at First Watch, with Cajun shrimp, andouille sausage and Bob's Red Mill Cheddar Parmesan cheese grits. Even if you're not from the Southern region, you'll write home about it.

