

## Breakfast Menu

### Healthy Start

BEVERLY CONTINENTAL	26
Coffee or Tea and Orange Juice Choice of: Toast, Bagel with Philly Cream Cheese   Mix Pastry Basket: Croissant, Muffin, Danish, d'arbo Jam & Marmalade	
SALMON TOAST	22
Smoked Salmon, Cream Cheese, Capers, Shaved Red Onion, Dill, Toasted Sourdough Bread	
AVOCADO TOAST	V 20
Avocado, Balsamic Onion, Golden Beets, Chili Flakes, Cilantro. Add Two Fried Eggs \$6.50	
BEVERLY PARFAIT	18
Yogurt, House Granola, Mixed Berries Make it Vegan - Coconut Yogurt \$3	
EXOTIC FRUITS & BERRIES	V VG GF 18
Seasonal Fruit, Mixed Berries Side Fruit Bowl \$10	
ENGLISH BREAD PUDDING	VG 16
Croissant Dough, Golden Raisins, Vanilla Crème Anglaise	

### Comfort Food

AMERICAN BREAKFAST	28
Choice of Two Eggs - Breakfast Potatoes, Bacon, Sausage or Fruit	
EGGS BENEDICT	28
Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce, Breakfast Potatoes	
HUEVOS RANCHEROS	GF 28
Choice of Two Eggs, Refried Beans, Spanish Chorizo, Queso Fresco & Mixed Cheese, Tortillas, Ranchero Sauce, Pico de Gallo, Grilled Jalapeno	
BEVERLY OMELET	GF 28
Diced Ham, Onion, Bell Pepper, Mixed Cheese, Breakfast Potatoes Choice of Egg: Regular, White, Vegan \$5	
CALIFORNIA OMELET	VG GF 28
Green Onion, Tomato, Cheddar, Avocado, Breakfast Potatoes, Choice of Egg: Regular, White, Vegan \$5	
FRENCH OMELET	VG GF 28
Gruyere Cheese, Chives, Smoked Maldon Salt, Breakfast Potatoes, Choice of Egg: Regular, White, Vegan \$5	
FRENCH TOAST	VG 22
Home-Made Brioche Bread, Crispy Corn Flakes, Spicy Banana Brûlée, Crème Anglaise, Whipped Cream	
PANCAKES	VG 22
Four Buttermilk Pancakes, Berry Sauce, Mixed Berries, Powdered Sugar	
MCCANN'S® STEEL CUT IRISH OATMEAL	VG 16
Brown Sugar, Golden Raisins & Berries	

### Handcrafted Favorites

STEAK & EGGS	29
Choice of 2 Eggs, Flank Steak Piperade, Breakfast Potatoes, Grilled Toast	
SHAKSHOUKA & EGGS	28
Choice of 3 Eggs, Feta Cheese, Grilled Toast, Breakfast Potatoes	

### Sides

BACON   SAUSAGE - PORK/APPLE CHICKEN	8
BAGEL & PHILLY CREAM CHEESE	8
CROISSANT   PLAIN   CHOCOLATE   ALMOND	7
MUFFIN	7
SIDE OF TOAST	4
GLUTEN FREE TOAST	5

### Hot Beverages

ESPRESSO   DOUBLE	6   8
LATTE   CAPPUCINO   AMERICANO	8
REGULAR COFFEE M/L	6   8
SWISS HOT CHOCOLATE	8

### Chilled Beverages

ACQUA PANNA   S. PELLEGRINO	12
Italian Spring or Sparkling Water 750 ml	
FRESHLY SQUEEZED ORANGE JUICE	12
BOTTLED JUICE	7
Orange, Cranberry, Apple, Pineapple, Carrot	
SODA POPS	8
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale	
ICED TEA   LEMONADE	7

### Cold Pressed Juice

GO BIG	12
Beet, Kale, Carrot, Apple, Wheatgrass, Lemon, Giner	
THE QUENCH	12
Watermelon, Jicama, Strawberry, Mint, Lime	
GOLD'N GREENS	12
Pineapple, Sweet Apple, Cucumber, Kale, Lemon, Mint, Dandelio, Tumeric	
SUNRISE	12
Orange, Carrot, Coconut Water, Ginger, Lemon, Tumeric	

### Plant Based Smoothies

MANGO SUNRISE	14
Mango, Banana, Carrot, Orange, Turmeric, Coconut Milk, Sacha Inchi Protein	
WILD DRAGONFRUIT	14
Apricot, Strawberry, Dragon Fruit, Coconut Water, Carrot, Coconut, Milk, Sacha Inchi Protein	
MAQUI SUPERFRUIT	14
Apple, Maqui, Blueberry, Coconut Milk, Banana, Lemon, Cauliflower, Sacha Inchi Protein	
BLUE PINEAPPLE	14
Pineapple, Mango, Orange, Blue Spirulina, Cauliflower, Coconut milk, Sacha Inchi Protein	
TROPICAL GREENS	14
Pineapple, Mango, Carrot, Coconut Milk, Lemon, Wheatgrass, Spinach, Sacha Inchi Protein	
BOLD CACAO	14
Banana, Cacao, Coconut Milk, Lucuma, Coconut Water, Carrot, Sacha Inchi Protein	

VG Vegan V Vegetarian GF Gluten Free

The restaurant charges a 20% automatic gratuity for parties of 6 or more, 18% automatic gratuity for team member discounts, and 10% automatic gratuity for take-out. 100% of the automatic gratuity is distributed to the server(s) providing services to the dining party. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness. \*\*We are not a gluten-free kitchen and cannot ensure cross contamination will never occur.