



In order to prepare your food in timely manner,
no substitutions, no modifications, please.
**Please inform us of your food allergies **
Some dishes can be made gluten-free

EGGS & OMELETS

served with home fries or garlic-roasted tomatoes or
fruit cup (+\$1)
and a toast to choose
(white, wheat, sourdough, rye, english muffin)
gluten-free toast +\$2

Grand Canyon Scramble avocado, bacon, ortega chilli, salsa	16.99
Smoked Salmon Scramble salmon, cream cheese, dill, green onion	19.99
Chorizo Scramble chorizo, cilantro, cheddar cheese	16.99
Denver Omelet ham,bell-pepper, onion, cheddar cheese	16.99
Two Eggs Any Style fried/scrambled/ poached add on: 2 strips bacon \$4 1 chicken apple sausage \$3	13.99
Build Your Own Omelet or Scramble 3 toppings and a cheese (\$2 for additional each item) mushroom, bell-pepper, tomato, spinach, onion, broccoli, jalapeno, green onion, garlic, avocado, bacon, chicken sausage, italian sausage, ham, chorizo sausage	16.99
cheese (cheddar, jack, american, swiss)	

EGGS BENEDICTS

english muffin, poached eggs,
homemade hollandaise sauce, home fries
sub fruit cup(+ \$1)

Classic Benedict hickory smoked ham	15.99
Wildcat Benedict garlic-roasted tomatoes and applewood smoked bacon	17.99
The Florentine Benedict baby spinach and garlic roasted tomato	16.99
Smoked Salmon Benedict smoked salmon, avocado, fried capers, dill	21.99

BREAKFAST SIDE SELECTIONS

Two eggs any style	6	Applweood Smoked Bacon	8
Toast	5	Homemade Pork Sausage	6
Fruit Cup	6	Chorizo	6
Home Fries	5	Mild Italian Sausage	6
Garlic-Roasted Tomatoes	5	Chicken Apple Sausage	7
Vegetarian Black Beans	5	Hickory Smoked Ham	5
French Fries	6	Veggie Sausage	6
Sweet potato Fries	7	Side of Avocado	3

THE HEALTHY START

Alfresh smoothie kale, banana, apple, avoacado, spinach, orange juice	9.99
Homemade Granola Yoghurt Parfait fruits & nuts	11.99
Organic Steel Cut Oatmeal brown sugar, golden raisin and low-fat milk	9.99
Herby Egg White Omelet green onion, cilantro, spinach, avocado, tomato served with mixed greens, a choice of toast	18.99
Avocado toast acme sourdough, rosemary butter, ricotta, avocado, chilli oil, sunny side egg, farm greens	16.99

HOUSE SPECIALTIES

Huevos Rancheros chorizo, black beans, two eggs any style, jack and cheddar cheese, fresh pico de gallo, green salsa, sour cream & corn or flour tortillas (substitute: chicken sausage \$3)	16.99
Tofu Scramble firm tofu, grated-carrot, powdered turmeric, sautéed with onions, garlic, served with home fries and a toast	15.99
Pancake Combo two pancakes, choice of italian sausage or chicken apple sausage, two eggs any style	19.99
The Alameda mushroom, ham, garlic-roasted tomatoes, swiss cheese between two savory french toast topped with two eggs over easy, hollandaise sauce, balsamic reduction (substitute: chicken sausage \$3)	19.99
Steak & Eggs sirloin steak, creamy mushroom sauce, two eggs any style, home fries, a toast of your choice	25.99

FROM THE GRIDDLE

served with regular syrup & homemade berries compote
upgrade: organic real maple syrup \$2
add: berries/bananas/chocolate chips \$2

Buttermilk Pancakes two pancakes garnished with fresh berries, citrus butter	12.99
Multi-Grain Pancakes two multi-grain pancakes (hemp seeds, chia seeds, rolled oats, whole wheat, flour) garnished with fresh berries, citrus butter	14.99
Belgian Waffles garnished with powder sugar and berries	13.99
Cinnamon French Toast garnished with powder sugar and berries	14.99
Sweet Cheese Crepe (choice of two filling: banana/blueberry/strawberry/nutella \$2 for additional each filling)	15.99

BURRITO AND BOWL

Breakfast Burrito 16.99
two scrambled eggs, salsa, home fries,
black beans, flour tortilla
choice of meat: chorizo or chicken sausage or bacon

Breakfast Bowl 17.99
choice of scrambled or fried egg, avocado,
home fries, cheddar on top of farm greens
choice of meat: chorizo or chicken sausage
or homemade sausage

Veggie Burrito 17.99
two scrambled eggs, spinach, mushroom, avocado,
salsa, home fries, black beans, flour tortilla

Veggie Bowl 17.99
choice of scrambled or fried egg, avocado,
sauteed mushroom and broccoli, home fries,
cheddar on top of farm greens

SALAD

Cobb Salad 20.99
romaine, grilled chicken, bacon, boiled egg,
avocado, tomato, blue cheese,
homemade red wine vinaigrette
add on : grilled norwegian salmon \$12

House Farm Green Salad 14.99
mixed greens, avocado, feta cheese, purple
onion, bacon, kalamata olives, homemade
lemon vinaigrette
add on: garlic herb grilled chicken \$7
grilled norwegian salmon \$12

Warm Chicken Salad 17.99
romaine lettuce, sautéed bell pepper,
mushroom, onion, cilantro, cherry tomatoes, ranch
garlic herb grilled chicken breast

Caesar 12.99
romaine, crouton, parmesan
add on: garlic herb grilled chicken \$7
grilled norwegian salmon \$12

BURGER I SANDWICH I QUESADILLA

served with choice of french fries OR farm greens **upgrade** to sweet potato fries **+\$2**
upgrade to fruit cup **+\$1**

Albany Hill Cheese Burger 17.99
grass fed angus beef, lettuce,
tomato, onion, cheddar cheese,
chipotle aioli, pickle, brioche bun
add on: avocado \$3
one over medium egg \$3
applewood smoked bacon \$4

California Style Grilled Chicken Sandwich 16.99
garlic herb marinated chicken breast,
spicy slaw, lettuce, onion, tomato, avocado
chipotle aioli, pickle, brioche bun
add on: cheese \$2
one over medium egg \$3
applewood smoked bacon \$4

Impossible Burger (plant based) 14.99
impossible patty, lettuce, tomato,
onion, pickle, brioche bun
add on: cheese \$2 avocado \$3
one over medium egg \$3

BLT 14.99
crispy smoked bacon, lettuce, tomato,
chipotle aioli on sourdough, pickle
add on: cheese \$2
avocado \$3
two over medium eggs \$5

Breakfast Sandwich 16.99
applewood smoked bacon, eggs, cheddar cheese
on sourdought bread served with home fries

Turkey Club 16.99
turkey, bacon, tomato, lettuce, chipotle aioli
on sourdough, pickle
add on: cheese \$2 avocado \$3
two over medium eggs \$5

Chicken Quesadilla 16.99
garlic herb marinated grilled chicken
cheddar-jack cheese, fresh salsa,
sour cream, flour tortilla

Veggie Quesadilla 14.99
broccoli, mushroom, spinach & bell pepper,
cheddar-jack cheese, fresh salsa, sour cream,
flour tortilla

ORGANIC HOT BEVERAGES

Pot of Organic Mighty Leaves Tea 5

Tea served individually
English Breakfast, Earl Grey,
DeCaf Earl Grey, Mint Melange,
Hojicha Green, Tropical Green,
Chamomile Citrus, Vanilla bean,
Ginger twist
Organic Chai Latte 5

McLaughlin Organic Coffee Drinks:

House Coffee 4.5	Americano 4.50
Espresso 3	DBL Espresso 5
Cappuccino 4	Latte 4.99
Mocha 6	Café Au Lait 4.50
Cortado 4	Hot Chocolate 5
Iced Coffee 4	Milk alternatives +\$0.80
Iced Tea 4	soy, oat, almond
Arnold Palmer 5	

SOFT BEVERAGES

Fresh squeezed orange juice: small 5 / large 8
Fresh squeezed lemonade 5
Strawberry lemonade 5
Fentimans rose lemonade 6
Fountain soda 3
Sparkling water or Still water 4
Fever-tree ginger beer 5
Grapefruit juice 4 Cranberry juice 4
Gauva juice 4 Apple juice 4 Tomato juice 4

BEER



On Tap 16oz

Elysian Space dust IPA	8	
Trumer Pilsner		
Fieldwork Seasonal Brew	9	
Fieldwork Hazy IPA		

Fieldwork Non-Alcoholic Beer can 16oz | 8

SPECIALITY COCKTAILS

IRISH COFFEE 14

jameson, organic coffee, triple sec, cream

ESPRESSO MARTINI 14

stoli vanilla, baileys, kahlua, demarara, espresso

BEES KNEES 14

st. george gin, honey, fresh lemon,
scrappy lavender, brandied cherry



ANTIBIOTIC 14

dewars scotch, mezcal, honey, lemon, ginger

RUBY DRIFT 14

bulleit bourbon, ginger syrup, lemon,
cabernet, mint

CORNER FIRE 14

cimarron repo, lime, agave, mezcal, hellfire

BARREL AGED NEGRONI 14

st george gin, campari, dolin rouge, orange

BARREL AGED MANHATTAN 15

templeton rye, carpano, transatlantic bitter,
brandied cherry

MORNING BOOZE

Mimosa 9

classic mimosa (fresh orange, sparkling)
bright & sweet mimosa (strawberry, sparkling)
stress-free mimosa (lavender, sparkling)
white rose (lychee, sparkling)
tropical mimosa (mango, sparkling)
ruby red mimosa (pomegranate, sparkling)
kind-hearted mimosa (raspberry, sparkling)
antioxidant mimosa (cranberry, sparkling)
zesty mimosa (grapefruit, sparkling)
wellness mimosa (gauva, sparkling)



Mimosa carafe (half litre) 17

Bottomless Mimosa 27/person

(limit your seating time to 60 minutes
everyone at the table must participate)

Elderflower Bellini (peach, st. german sparkling) 10



Royal Bloody Mary 14

organic vodka, housemade bloody mix,
celery, queen olives, chornichon, bacon

WINE ON TAP



	glass	carafe
Annabella Chardonnay Sonoma CA	11	26
Allan Scott Sauvignon Blanc Marlborough NZ	11	26
The Insider Cabernet Sauvignon Napa CA	12	27
Annabella Pinot Noir Russian River Valley CA	12	27

Sparkling, White & Rose

	bottle
Tiamo Prosecco organic 187ml Italy	11
Tiamo Prosecco organic 750ml Italy	40
JFJ Sparkling Brut NV CA	34
Veuve Cliquot Ponsardin Brut Yellow	90
Chandon Brut Rose CA	60
Zenato Pinot Grigio delle Venezia Italy 2023	36
Fire Road Sauvignon Blanc Marlborough NZ 2023	38
Martin Bay Rose Pinot Noir Sonoma coast 2019	36
Chateau Miraval Cote De Provence Rose France	42
Sancerre Domaine Gerard Millet France 2019	70
Laguna Chardonnay RRV Sonoma CA 2017	45
Chablis Seguinot-Bordet Premier Cru France 2018	65
Poet's Leap Riesling 375ml Columbia valley 2018	25



Red Wine

	bottle
Highway 12 Merlot Sonoma CA 2019	40
Edmeades Zinfandel Mendocino County CA	40
Llama Malbec Argentina 2018	36
Tiamo Chianti DOCG Italy	36
De Loach Pinot Noir CA 2019	40
Campo Viejo Rioja Tempranillo Reserva Spain 2016	38
Highway 12 Cabernet Sauvignon Sonoma CA 2019	40
Austin Hope Cabernet Sauvignon Pasa Robles CA	75
Ricossa Barolo Prodotto in Italia 2019	85
Silver Oak Cabernet Sauvignon CA 2016	125