BREAKFAST I BRUNCH

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	15.99	
Salmon Scramble salmon, cream cheese, dill, green onion	15.99	
Chorizo Scramble chorizo, cilantro, cheddar cheese	15.99	
Denver Omelet ham,bell-pepper, onion, cheddar cheese	15.99	
Two Eggs Any Style fried/scrambled/ poached add on: 2 strips bacon or 1 chicken apple sause	12.99 age \$3	
Build Your Own Omelet or Scramble 3 toppings and a cheese (\$2 for additional ea mushroom, bell-pepper, tomato, spinach, onion, broccoli, jalapeno, green onion, garlic, avocado, bacon, chicken sausage, italian sausage, ham, chorizo sausage	15.99 ch item)	
cheese (cheddar, jack, american, swiss)) }	
EGGS BENEDICTS		
english muffin, poached eggs,		

homemade hollandaise sauce, home fries sub fruit cup(+\$1)

Classic Eggs Benedict hickory smoked ham	14.99
Wildcat Benedict garlic-roasted tomatoes and applewood smoked bacon	16.99
The Florentine Benedict baby spinach and garlic roasted tomato	15.99
Smoked Salmon Benedict smoked salmon, avocado, fried capers, dill	20.99

BREAKFAST SIDE SELECTIONS

Two eggs any style	5	Applweood Smoked Bacon 7	
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 <u>-</u>	9.99 juice
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, tomo served with mixed greens, a choice of toast	17.99 ato
Fresh Fruit Plate	11.99

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 tortilla: (substitute: chicken sausage \$3)	15.99 S
Tofu Scramble firm tofu, grated-carrot, powdered turmeric, sautéed with onions, garlic, served with home fries and a toast	15.99
Breakfast Sandwich applewood smoked bacon, egg, cheddar on sourdough bread served with home fries	15.99
Pigs-in-a-Blanket two pancakes wrapped around grilled Italian sausage or chickenapple sausage served with two eggs any style	18.99
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)	18.99 t

FROM THE GRIDDLE

served with regular syrup & homemade berries upgrade: organic real maple syrup \$2 add: berries/bananas/chocolate chips \$3	•
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	13.99
Sweet Cheese Crepe (choice of two filling: banana/blueberry/strawberry/nutella	14.99

\$2 for additional each filling)

BURRITO AND BOWL

Breakfast Burrito

15.99 two scrambled eggs, salsa, home fries, black beans in tortilla choice of meat: chorizo or chicken sausage or bacon

Veggie Burrito 16.99 two scrambled eggs, spinach, mushroom, avocado, salsa, home fries, black beans in tortilla

Breakfast Bowl

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 Bowl

16.99 choice of scrambled or fried egg, avocado, sauteed mushroom and brocolli, home fries, cheddar on top of farm greens

SALAD

15.99

Pickled Beet Salad

pickled beet, organic mixed greens, cherry tomato, toasted walnuts, feta, yoghurt, homemade lemon vinaigrette add on: garlic herb grilled chicken \$7 grilled norwegian salmon \$11

Warm Chicken Salad 17.99

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

House Farm Green Salad 14.99

16.99

mixed greens topped with avocado, blue cheese, purple onion, bacon, kalamata olives tossed in homemade lemon vinaigrette add on: aarlic herb arilled chicken \$7 grilled norwegian salmon \$11

Caesar 13

romaine, croutons, parmesan add on: garlic herb grilled chicken \$7 grilled norwegian salmon \$11

BURGER I SANDWICH I QUESADILLA

served with a choice of french fries OR farm greens upgrade to sweet potato fries +\$2

Albany Hill Cheese Burger grass fed angus beef, lettuce, tomato, onion, swiss cheese, chipotle aioli, pickle add on: avocado \$3 one over medium egg \$2.50 applewood smoked bacon \$4	17.99	BLT crispy smoked bacon, lettuce, tomato, chipotle aioli on sourdough, pickle add on: cheese \$2 avocado \$3 two over medium eggs \$4	14.99
Impossible Burger (plant based) impossible patty, lettuce, tomato, onion, pickle add on: cheese \$2 avocado \$3 one over medium egg \$2.50	14.99	Turkey Club bacon, tomato, lettuce, chipotle aioli on sourdough, pickle add on: cheese \$2 avocado \$3 two over medium eggs \$4	16.99
California Style 0	Grilled Chicken	Sandwich 15.99	
garlic herb mari spicy slaw, leetuce, onion	-	do, chipotle aioli, pickle	

add on: cheese \$2

one over medium egg \$2.50 applewood smoked bacon \$4

Chicken Quesadilla	15.99	Veggie Quesadilla brassoli, muchroom, spingsh & boll poppar	14.9
garlic herb marinated grilled chicken cheddar-jack cheese, fresh salsa		broccoli, mushroom, spinach & bell pepper, cheddar-jack cheese, fresh salsa served	
served with sour cream		with sour cream	

99