

Eggs

Eggs Mornay	11	Aztec Hash	12
Scrambled eggs and brie served on puff pastry with a béchamel cheese sauce		Two eggs any style on a hash of spicy seitan, mushrooms, onions, peppers, potatoes and tortilla chips	
Poached Eggs Florentine	11	Huevos a la Mexicana	11
Homemade biscuits topped with wilted spinach, poached eggs, spinach cream and aged parmesan cheese		Scrambled eggs, tomato, green onion, serrano pepper, cilantro and avocado. Served with black beans and corn tortillas	
Chilaquiles	12	Tofu Scrambled Eggs	11
Eggs or tofu with crisp tortilla chips in a tomatillo salsa verde or tomato ranchero salsa. Served with black beans and sour cream		Scrambled eggs and organic tofu sautéed with broccoli, mushrooms and onions. Served with potatoes and salsa verde	
Huevos Rancheros	12	Two Eggs Any Style	8
Two eggs on soft tortillas with melted cheese, refried rice and beans, and chipotle salsa		Roasted potatoes and biscuit	

Omelettes

Served with roasted potatoes and biscuit

Spinach Feta Omelette	12	Eastern Omelette	12
		Mushrooms, onions, peppers, and cheese	
Cheese & Herbs de Provence	11	Broccoli, Sour Cream & Onion	11
Jack, mozzarella, and fresh herbs			

Pancakes & French Toast

Homemade Pancakes	10
Served with butter and real maple syrup	
Blueberry Pancakes	11
Chocolate Chip Pancakes	11
French Toast Flambé	12
Thick french toast flambé with kahlua, orange berry sauce and caramelized bananas	

Fresh Fruit & Cereal

Fresh Fruit Plate	9.5
Served with organic yogurt, honey and almonds	
Blind Faith Granola	5.5
With milk, yogurt or soy milk	
Side of Fresh Fruit	4.5

Crepes

Warm Peach Crepe	11	Fruit and Granola Crepe	10
Peaches, mixed berries, roasted corn and melted brie in a warm crepe finished with ricotta cheese and mango rum sauce		Seasonal fruit, granola and honey wrapped in a handmade crepe topped with yogurt	



Breakfast served until 3:00 p.m.