

Breakfast

43

BAKED EGG COCOTTE (D)

egg royal baked with mushrooms, mozzarella & spinach

SCRAMBLED EGGS (D)

chive blossom, white cheddar cheese

BREAKFAST SANDWICH (G) (D)

fried egg, manchego, parma ham, heirloom tomato, basil pesto aioli on sourdough

SIGNATURE LOUIZA EGGS BENEDICT (G) (D)

two farm fresh poached eggs on toasted english muffin finished with hollandaise sauce choice of

black forest ham smoked salmon oven roasted portobello

VERY BERRY WAFFLE (G) (D) (VEG) raspberry, strawberry, blueberry

CHICKEN & WAFFLE (G) (D) (N) popcorn chicken, pecan brittle, maple butter

BRIOCHE FRENCH TOAST (D) (G)

caramelized banana, maple bacon

BUTTERMILK PANCAKES (VEG) (D) (G)

stack of fluffy pancakes with fresh berries

PORK BELLY BOWL (G) (D)

maple glazed pork belly, crispy potato, poached egg, hollandaise sauce

AVOCADO BOWL (G) (D)

avocado, kale, quinoa, feta, crispy ceci, green tomato, whipped hummus, grilled sourdough

FARMER'S BOWL (N) (G) (V)

oatmeal, blueberries, blackberries, strawberries, brown sugar, slivered almonds

(G) GLUTEN | (VEG) VEGETARIAN | (V) VEGAN | (N) NUTS | (D) DAIRY

ALL OF OUR MENU ITEMS ARE REGIONALLY SOURCED, WHERE APPLICABLE, OUR SEAFOOD IS CAUGHT USING SUSTAINABLE METHODS



Specialty Coffee

Latte | Americano | Cappuccino | Espresso | Macchiato

Flat White | Chai Latte | London Fog | Mocha | Cortado

2% Milk | Cream | Oat | Almond | Soy | Skim

Coffee additions

Smoothie of the Day

Ask your server for details

Juice

Orange | Apple | Cranberry | Grapefruit | Pineapple

Lot 35 Tea

Black

1907 Orange Pekoe | Creamy Earl Grey Imperial Breakfast | Organic Masala Chai Decaf English Breakfast

Green

Kyushu Japanese Sencha Organic Jasmine Gold Dragon

Herbal

Organic Oregon Mint Egyptian Chamomile Flora's Berry Garden

ALL OF OUR COFFEE BEANS ARE REGIONALLY SOURCED. OUR TEA SUPPLIERS ARE DEDICATED TO ENVIRONMENTAL AND SOCIAL SUSTAINABILITY