

# THE VINE

Breakfast 7:00am – 10:00am Tuesday-Friday

## FRUIT & GRAINS

MIXED BERRIES organic yogurt or Greek yogurt / 14

ORGANIC STEEL-CUT OATMEAL walnut, raisin, banana, honey / 12 / add berries +4

ALMOND & MAPLE GRANOLA organic yogurt or Greek yogurt / 11 / add berries +4

## BREAD & PASTRIES

BAGEL & LOX, Scottish smoked salmon, cream cheese, capers, tomato, red onion / 20

AVOCADO & GREEN PEA TOAST, multigrain bread, feta cheese, sprouts, lemon zest / 14  
add 2 poached farm eggs +5      add smoked salmon +8

CROISSANT, PAIN AU CHOCOLAT, SEASONAL MUFFIN, COFFEE CAKE / 6

## EGGS

Served with toast, herbed potatoes, roasted tomato (gluten free toast +2)

EGGS ANY STYLE two eggs, choice of bacon, sausage or berries + 3 / 21

EGGS BENEDICT ON BUTTERMILK BISCUIT sautéed spinach, bacon, ham, hollandaise / 22

FARMER'S OMELETTE Choice of 3: tomato, onions, asparagus, bell pepper, mushrooms,  
ham, bacon, sausage, parmesan, goat cheese, cheddar, gruyere / 21

\* Egg Whites only +3

## FROM THE GRIDDLE

CHALLAH FRENCH TOAST cinnamon-caramelized apples, Vermont maple syrup / 19

COUNTRY STYLE BUTTERMILK PANCAKES blueberries, lemon curd & ricotta / 18

## SIDES

APPLEWOOD SMOKED BACON 7 / PORK SAUSAGE 7

CHICKEN SAUSAGE 8 / SMOKED SALMON 14 / HERBED POTATO 7

## PRESSED JUICES

PURE GREEN, kale, spinach, cucumber, celery, apple / 12

PURE GREEN, beat, carrot, apple, lemon, ginger / 12

PURE GREEN, carrot, turmeric, pineapple, lemon, ginger / 12

PURE GREEN, apple, lemon, ginger, cayenne / 12

## COFFEE & TEA

COFFEE 4 / ESPRESSO 3.75 / MACCHIATO 4.5 / CORTADO 4.5 / CAPPUCCINO or LATTE 5

HOT CHOCOLATE 5 / MOCHA 5.5 / DAMMANN FRÈRES TEA 5.5 / MATCHA LATTE 5.5

\*substitute oat, soy, almond add .75 / \*iced add .50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness