



PRESS

CHALKBOARD SPECIALS

SERVED 7 DAYS A WEEK

- SWEET -

TRAIL MIX ~ 10.50 (V)

apples, blueberries, granola, chocolate chips with almond butter, and maple syrup.

- SAVORY -

LA FAMILIA ~ 10.50

house-marinated chicken, goat cheese, fresh baby spinach, red onions and mozzarella in a marinara sauce.

PORTABELLA PARM ~ 12.50 (V)

portabella mushrooms with marinara sauce, mozzarella & parmesan cheeses, roasted red peppers & red onions. Topped with crumbled ritz crackers, toasted panko, Italian spices and fresh basil.

SPRING CHICKEN ~ 12.50

marinated chicken w/ fresh garden asparagus, spring mix, microgreens & mild brie with a lemon aioli.



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WEEKEND SPECIALS

EGGS FLORENTINE ~ 10 (V)

spinach, goat cheese, and green onions served over local Sour Bakery rosemary sourdough, topped off with two over-easy eggs & hollandaise.

SALMON CREPE ~ 13

house-made salmon with mushrooms, swiss and hoop cheeses, red onions. topped with two over-easy eggs, chipotle hot sauce, and hollandaise.

AVOCADO TOAST ~ 11 (V)

local Sour Bakery toasted rosemary sourdough, topped with avocados, kale, radish, olive oil and lemon.

- HASH BROWN WAFFLES -

Add scrambled or over easy eggs +1.50

Substitute tofu or chicken for any breakfast meat for +1

TRADITIONAL* (GF)

scrambled or over-easy eggs with choice of applewood smoked bacon, breakfast sausage or country ham, with hoop cheese over a hash brown waffle - 12
add house-made sausage gravy +1.50

EL MOJO (GF, VG)

our hash brown waffle spiced up a bit. served with pico de gallo, avocado, and house-made spicy mojo sauce with a wedge of lime - 10
add bacon, breakfast sausage or country ham +2.00

SALMON (GF)

house-made salmon with microgreens, pickled onions, & capers topped with herbed crème fraiche, avocado mousse, and crushed red pepper - 14