



Eggs & Omelets

Served with Freshly Baked Biscuits or Toast & Country Potatoes

Ranch Hand – 2 eggs any style, choice of ham, sausage or bacon **\$10.75**

Low Cholesterol Frittata – Cholesterol-free egg product with red & green bell peppers & low-fat cheese served with fresh fruit **\$10.75**

Joe's Egg – 2 scrambled eggs with ground beef, roasted garlic & spinach **\$11.25**

Carnitas Scramble – Braised pork scrambled eggs, jack cheese & green onions topped with a dollop of sour cream **\$11.25**

Made to Order Omelet – \$11.25

Filled with your choice of three: bacon, ham, sausage, bell pepper, mushroom, onion, tomato, cheddar or swiss cheese

Classic Eggs Benedict – Poached eggs & smoked pork loin on a toasted English muffin & topped with hollandaise sauce **\$12.50**

Crab Benedict – Eggs Benedict with Dungeness crab on a toasted English muffin & topped with hollandaise sauce **\$14.75**

Steak & Eggs – 6oz. NY Strip loin grilled to your liking with 2 eggs any style **\$15.00**

Pancakes & Waffles

Home Style Pancakes – \$8.50
Blueberry, Pecan, or Whole Wheat

Buttermilk Pancakes –
Short Stack (2) **\$7.00** Full Stack (4) **\$8.00**

Belgian Waffle – \$8.00
with fresh strawberries – **\$9.75**

Cinnamon Swirl

French Toast – \$10.25

Cinnamon Brioche, dipped in a vanilla custard with fresh berries

Sides & Starters

Bacon or Sausage	\$4.50
Seasonal Melons	\$4.50
Half Grapefruit	\$4.50
Fresh Strawberries	\$4.50
Hash Browns	\$3.00

Cold Cereal & Milk	\$4.00
Cereal & Fresh Fruit	\$5.00
1 Egg any style	\$3.00
Steel Cut Oatmeal	\$5.00

Beverages

Freshly Squeezed Orange or Grapefruit Juice	\$3.50
Apple, Cranberry, Tomato, V-8 or Prune Juice	\$3.50
Tea, Milk or Hot Chocolate	\$3.00
Organic Blend Coffee	\$3.00
Espresso	\$3.00
Cappuccino or Latte	\$4.00

Water available upon request

Bakery Items

Bagel –	
with Cream Cheese	\$4.00
with Lox	\$8.50
Fresh Croissant or Danish	\$2.50
Bran or Blueberry Muffins	\$2.50
English Muffin or Toast	\$2.50
Fresh Hot Biscuits with Honey	\$3.00

“I am proud to serve you the freshest local product from Monterey Bay, Salinas Valley and all of Central California.” – Chef Jason