



BREAKFAST SERVED 7a - 11a

AVOCADO TOAST (11) v

smashed avocado /organic hemp seeds
heirloom cherry tomatoes / micro greens/red pepper flakes
lola's lemony dressing /pink himalayan salt

Choice of Bread:

rustic artisan/ multi-grain / french baguette/gluten free (+1)
add a poached egg (1.75)

EGG & BACON SANDWICH (10)

free range eggs/turkey bacon/ aged cheddar
organic roma tomatoes / garlic aioli / warm brioche bun
gluten free (+1) +avocado (2)

LOLA'S BREAKFAST BURRITO (10)

free range eggs / gruyere cheese / turkey bacon / avocado
sweet potato tots / dash o' pico de gallo / sombal aioli / spinach tortilla

PROPRIETOR'S VEGAN BREAKFAST BURRITO (11) v

organic red quinoa & lentils (no egg) / spinach
bell peppers / organic zucchini / vegan cheese
vegan aioli / sweet potato tots / avocado / pico / spinach tortilla

EGG & AVO SMASH SANDWICH (10)

free range eggs/smashed avocado/aged cheddar /
organic roma tomatoes / pink himalayan salt/garlic aioli
on toasted rustic artisan / gluten free (+1) +turkey bacon (3)

CAPPY'S HENRY (10)

free range eggs / arugula / basil / red onions / mascarpone
on toasted baguette w/ side of berries

LOX, MASCARPONE & FRENCH BAGUETTE (12.5)

house cured lox/capers/red onions/mascarpone
w/ toasted artisan french baguette

SUZY'S ICELANDIC BREAKFAST (12)

house cured lox/capers/red onions/lettuce/egg salad
mascarpone / on rustic artisan

LOX & MASCARPONE FLATBREAD (14.5)

house cured lox/mascarpone/capers/red onions
organic roma tomatoes

BRIOCHE FRENCH TOAST SOUFFLÉ (10.5) GF/V (11.5)

made w/ fresh berries & served with 100% real maple syrup
** ask for availability - banana, walnut & nutella soufflé
+turkey bacon (3) +house made whipped cream (.50)

POACHED EGGS ON TOAST (10)

served w/ side of arugula+heirloom cherry tomatoes w/
house lemony dressing
on rustic toast/ gluten free (+1)

QUINOA BUTTERNUT POWER BOWL* (12) gf

organic quinoa/ roasted butternut squash/
egg whites (or poached egg)
fresh basil/ toasted almonds/ scallions/ arugula
Lola's lemony dressing

*Vegan Option - sub avocado for egg
add roasted rosemary chicken (4.5)

MIXED BERRY FLATBREAD (12.5)

fresh berries/mascarpone cheese/fresh mint/drizzle of honey

GARDEN BREAKFAST (9.5)

brie/organic persian cucumbers/organic roma tomatoes
red onions/fresh organic mint & basil/
toasted artisan french baguette

*Vegan Option - sub cashew cheese for brie

GRANOLA & FRESH BERRIES (10) va

organic & gluten ancient grain granola/fresh berries
choice of milk or organic greek yogurt

FRESH BERRIES & ORGANIC GREEK YOGURT (9)

drizzled with honey

TOAST (4.5) va

butter or mascarpone cheese/strawberry preserves
+ brie cheese (3)

Choice of Breads: rustic artisan/french baguette
multi-grain/gluten free (+1)

GRILLED CHEESE & TOMATO BASIL SOUP (11)

(sub vegan cheese for vegan option) va

KIDS MENU

*served with choice of fresh berries, tangerine 'cutie' or
sweet potato tater tots

SUN BUTTER & STRAWBERRY PRESERVES SANDWICH (6.5) v

EGG & CHEESE SANDWICH (6.5)

NUTELLA & BANANA PIZZETTE (6.5) v

CHEESE PIZZA (6.5)

v - vegan
va - vegan available
gf - gluten free
GF bread for any item \$1

**Consuming raw or undercooked
meats, poultry, seafood,
shellfish, or eggs may increase

prosecco mimosas, wine & beer served all day

WE PROUDLY SERVE:

Rocky's Chicken, farmer's market eggs and uncured Turkey Bacon that is nitrate/nitrite free
We avoid the 'dirty dozen' for all produce
Daiya vegan cheese & eggless mayo available

COFFEES & TEAS

Intelligentsia espresso & fresh brewed coffee (Lola's Blend)

SYRUPS & ASKINOSIE CHOCOLATE GANACHE ARE MADE IN HOUSE

cold brew coffee brewed in house

Stumptown Nitro

organic iced & hot loose leaf teas