

# BREAKFAST

SUMMER 2026

## Breakfast Signatures

### LEMON RICOTTA PANCAKES

whipped ricotta cream, orange blossom honey, citrus butter 17

### MORNING BURGER

1/4 lb patty, sunny side egg, arugula, hollandaise, brioche bun 21

### AVOCADO TOAST

avocado, ricotta, arugula, tomatoes, pickled onion, grilled artisan multigrain 19

### COASTAL CONTINENTAL

greek yogurt, honey, fresh fruit, ham, boiled egg, house-made pistachio granola, fresh pastry 18

### SALMON CROISSANT

cured lox, whipped ricotta, pickled onion, baby heirloom tomato, arugula 24

### SOLEA CHIA PUDDING

coconut milk, fresh berries, pistachio granola, honey 17

## Sides

SAUSAGE 9

BACON 9

ARTISAN PASTRY 9

SINGLE PANCAKE 6

TOAST 5

YOGURT & HOUSE GRANOLA 7

FRUIT 8

## Egg Specialties

### CLASSIC BREAKFAST

2 farm fresh eggs, choice of applewood smoked bacon or country sausage, breakfast potatoes, toast 18

### MORNING OMELETTE

eggs, mushrooms, bacon, peppers, breakfast potatoes 20

### EGG BENEDICT

ham, arugula, soft poached egg, hollandaise, english muffin 21

## Beverages

COFFEE 5

ESPRESSO 5

CAPPUCINO 8

LATTE 8

JUICE 5

orange, apple, cranberry, grapefruit, or pineapple

LEMONADE 5

ICED TEA 5

HOT TEA 5

VERISE MIMOSA 11

## Kid's Menu

MINI PANCAKES 10

CEREAL + MILK

Served with side of fruit 10

EGGS + BACON

2 eggs, 2 bacon, served with side of fresh fruit 10

A Suggested Gratuity of 18% Will be Added to Parties of Eight (8) or More.  
Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Please alert your server of any food allergies.

