

Breakfast Menu

LIGHTER SIDE

ARTISAN TOAST & JAM (V)
artisan café toast (chef's choice) served with peanut butter & clear creek orchard jam 5.95

YOGURT PARFAIT (V)
house/made granola with chobani strawberry greek yogurt + fresh berries 6.95

CAFÉ BREAKFAST SANDWICH (V)
fried egg*, melted white cheddar, romaine & mayo on toasted english muffin 7.95
add pepper bacon, sausage or ham + 1.95

OLD-FASHIONED OATMEAL (V)
rolled oats cooked with milk + house/made granola, brown sugar, maple syrup, cream & artisan toast 9.95

AVOCADO TOAST (V)
toasted café sourdough, fresh avocado, lemon zest, maldon salt + fruit 10.95

EGGS

FARM FRESH EGGS
two eggs* cooked any style, served with café potatoes, your choice of pepper bacon, sausage or ham + artisan toast 13.95

DENVER OMELETTE
three egg omelette with ham, onions, peppers, white cheddar & american cheese + café potatoes & artisan toast 14.95

SPINACH MUSHROOM OMELETTE (V)
three egg omelette with roasted mushrooms, fresh spinach, white cheddar & american cheese + café potatoes & artisan toast 14.95

BMT OMELETTE
three egg omelette with pepper bacon, roasted mushrooms & tomatoes, white cheddar & american cheese + café potatoes & artisan toast 14.95

KIDS MENU

egg & cheese quesadilla
griddle cakes
french toast
scramble & bacon

all kid's meals are served with grapes, yogurt & granola 7.50

GRIDDLE

FRENCH TOAST (V)
four slices of artisan baguette, dipped in cinnamon custard, griddled & served with butter & maple syrup 11.95
add fresh berries + 2.95

CAFÉ COMBO
two whole wheat pancakes, two eggs* any style & your choice of pepper bacon, sausage or ham 13.95

WHOLE WHEAT PANCAKE STACK
three pancakes with butter & maple syrup 10.95

add chocolate chips + 1.95
add blueberries + 1.95

OTHER STUFF

CAFÉ SKILLET
café potatoes, diced ham, white cheddar & american cheese, garlic aioli + two sunny side eggs* & artisan toast 13.95

VEGGIE SKILLET (V)
café potatoes, roasted mushrooms & tomatoes, asparagus, white cheddar & american cheese, herb aioli + two sunny side eggs* & artisan toast 13.95

PORTOBELLO SCRAMBLE (V)
pan/seared portobello mushrooms, parmesan scrambled eggs, fresh asparagus, café potatoes & baguette toast 14.95

BREAKFAST QUESADILLA
house/made sausage, caramelized onion & roasted red pepper, cheesy scrambled eggs, flour tortilla + chipotle mayo & chile spiced pineapple 12.95

A LA CARTE

one egg	2.50
two eggs	5.00
side of toast	3.00
whole wheat pancake	3.50
slice of french toast	3.50
potatoes	4.50
fresh fruit	4.50
pepper bacon (2)	5.00
breakfast sausage (2)	5.00
ham steak	5.00

COFFEE BAR

la colombe coffee	3.50
latte	4.45 / 5.45
cappuccino	4.45 / 5.45
café mocha	5.25 / 5.95
chai	4.65 / 5.65
breve	5.25 / 5.95
americano	3.95 / 4.75

FLAVOR OPTIONS MILK OPTIONS

vanilla	.85	skim
caramel	.85	whole
hazelnut	.85	almond
sf vallina	.85	oat
sf caramel	.85	soy
sf hazelnut	.85	

ORGANIC RISHI HOT TEA 3.75

caffeinated	decaffeinated
earl gray	tumeric ginger
english breakfast	chamomile medley
matcha super green	peppermint

TO DRINK

iced tea	3.25
italian soda	4.25
fresh squeezed orange juice	3.95
grapefruit juice	2.95
cranberry juice	2.95
tomato juice	2.95
pineapple juice	2.95
apple juice	2.95
strawberry lemonade	3.95
coke, diet, sprite	2.95
millstream root beer	3.95
millstream cream soda	3.95
milk	2.25

(v) vegetarian (vg) vegan (gf) gluten friendly

*these items are cooked to order & may be served raw or undercooked - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please inform your server of any food allergies you have, for there are ingredients not listed on this menu. We will try to accommodate your food allergies. However, we cannot be responsible for individual reactions to any food products or guarantee that the food we serve is completely free from any allergen.