



We appreciate your support - Thank you for dining with us today!

BREAKFAST 8AM-1PM DAILY

à la carte

* The Classic			* Avocado toast		\$17 veg
2 eggs/bacon or sausage		\$17.95	Avocado/feta/ microgreens		egg + \$1.00
french country or 9 grain toast			roasted tomatoes/ pumpkinseeds		
* Chef's Croissant		\$18.95	balsamic reduction/sea salt		
egg /house made sage sausage or			* Chilaquiles		\$17
bacon/cheddar cheese			Crispy tortillas/ranchero/eggs/curtido		
* BLT or BLTE		\$19.00	arugula/sour cream/queso fresco		
bacon/lettuce/tomato/arugula/onion			* Urban burrito		\$19
basil aioli /9grain toast/ (egg +\$1.)			two scrambled eggs / house made chorizo		
* Spinach Omelette		\$19.95 veg	potatoes w charred onions & bell peppers		
sautéed spinach/roasted tomatoes			avocado/sour cream/ranchero sauce & curtido		
& goat cheese			Granola & fruit		\$13 veg
* Chorizo Omelette		\$19.95	house made granola/ greek yogurt		
homemade chorizo/ avocado			fruit/ honey		
sharp cheddar cheese			Old fashioned oatmeal		\$10.50 veg
			steel cut oats/milk/fruit		
			raisins/ honey		

Breakfast Plates & Benedicts served with choice of potatoes or house salad. sub fruit add \$2

BENEDICTS

* Pump House	* Smoked or Seared Salmon	*Vegetarian
country ham	herb cheese/poached egg	poached egg /mushrooms
poached egg & hollandaise	hollandaise/capers	spinach/caramelized onions
on house made biscuit	on house made biscuit	hollandaise/chives
\$18/21	\$19/23	\$18/21 veg

SIDES

* eggs 1 or 2	\$ 3/ 5
bacon 3 slices	\$5
* 2 house made sage sausage	\$7
breakfast potatoes	\$6 veg
onions/bell peppers/herbs/cajun spice	
fruit & berries	\$9 veg
strawberries/grapes/blueberries	

SWEETS

cookies	\$3
muffins	\$5
danishes	\$5
ice cream	\$4

Ask about our dessert specials

Fresh produce is locally sourced when in season

*consuming raw or undercooked meats or eggs may increase your risk of illness

Due to our limited seating, we have a 90-minute max table time