













THE ROOF

BREAKFAST


MAINS

YOGURT PARFAIT  	8
cinnamon-nut granola fresh berries greek or coconut yogurt	
ACAÍ BOWL  	10
blended acai blueberries banana <i>topped with cinnamon granola, sliced bananas, fresh blueberries, cocoa nibs, toasted coconut</i>	
TOASTED OATMEAL  	9
almond milk cinnamon agave dried fruit	
AVOCADO TOAST 	12
pickled carrots radish lemon pea shoots toasted sourdough <i>add organic egg +2</i>	
MAC BREAKFAST *	10
two eggs bacon or sausage breakfast potatoes toast	
MID-WESTERN OMELET	12
bacon mashed potato chive cheddar cream cheese toast	
CUSTOM OMELET	12
select your favorite ingredients <i>bacon, pork sausage, chicken sausage, ham, onions, peppers, mushroom, spinach, tomato cheddar, feta, gruyère</i>	
GRILLED BREAKFAST SANDWICH	10
two eggs choice of ham, bacon or chicken sausage cheddar dijon aioli griddled sourdough	
GOLDEN MALTED WAFFLE 	10
fresh strawberries maple syrup whipped cream	

SIDES

APPLEWOOD SMOKED BACON (2)	4	FRESH SEASONAL FRUIT  	5
CHICKEN or PORK SAUSAGE (2)	4	TOAST 	3
BREAKFAST POTATOES  	4	butter house-made jam choose from english muffin, sourdough, wheat, marble rye	

BEVERAGES

FRUIT JUICE	4	LATTE CAPPUCCINO	4
orange cranberry grapefruit		RISHI TEA & BOTANICALS 4	
BERRY BLAST SMOOTHIE 	8	english breakfast earl grey jasmine caffeine free: lavender mint blueberry hibiscus turmeric ginger	
GREEN MACHINE SMOOTHIE 	8		
avocado pineapple ginger green apple spinach oat milk agave			
WEEDEN CREEK ROAST COFFEE	3		
ESPRESSO	3		



VEGAN



GLUTEN-FREE



VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.