

Breakfast Menu



Signature Entrees

Eggs Benedict: Two poached eggs set atop a toasted English muffin, with Canadian bacon, and topped with a chive Hollandaise sauce \$10

Vegetarian Eggs Benedict: Poached eggs atop a toasted English muffin, with sautéed spinach & tomatoes, topped with a chive Hollandaise sauce \$9

California Eggs Benedict: Poached eggs atop a croissant, with bacon, avocado, and topped with a chive Hollandaise sauce \$12.50 **New!**

Eggs Sardou: Artichoke bottoms filled with sautéed spinach, topped with two poached eggs and chive hollandaise sauce \$10

Huevos Rancheros: Your choice of corn or flour tortillas layered with chorizo, choice of black or refried beans, cheddar & Monterey Jack cheese, house-made salsa and topped with two eggs \$9.50

Farmer's Burrito: Scrambled eggs combined with chorizo, double-smoked bacon, bell peppers, onion, potatoes, & cheddar cheese. Served with house-made salsa, sour cream, rice & your choice of black or refried beans \$10

Joe's Special: Ground beef, three eggs, green onion, mushrooms, & spinach \$10

Country Fried Steak: Country gravy & two eggs cooked any style \$11

Mexicali Scramble: Two eggs scrambled with diced tomato, onion, cilantro, breakfast potatoes, & chorizo topped in a jalapeno hollandaise sauce \$10

All entrees, eggs, & omelets are served with a choice of potatoes O'Brien, hash browns, sliced tomatoes, or fresh fruit & your choice of toast, biscuit, or English muffin. Coffee or hot tea included.

From the Griddle

French Toast:

Double-thick egg bread dipped in a vanilla bean, milk, & egg mixture. Served with butter & maple syrup \$7

Belgium Waffle: Large, crisp waffle served with butter & maple syrup \$7

Buttermilk Pancakes:

Short Stack \$6 Full Stack \$7
Add plump blueberries:

Short Stack \$7 Full Stack \$8

To all the above add double-smoked bacon, ham, or sausage \$4

Eggs & Omelets

Two Eggs: Cooked any style \$6

Two Eggs: Cooked any style with your choice of double-smoked bacon, ham, or sausage \$9

Vegetarian Omelet: Red, green, & yellow peppers, green onion, & other seasonal vegetables with Monterey Jack cheese & three eggs \$9

Southern California Classic Omelet: Double-smoked bacon or ham, avocado, tomato, green onion, Swiss cheese, three eggs, & served with sour cream & our house-made salsa \$11

Farmer's Omelet: Double-smoked bacon, ham, potatoes, bell peppers, onion, cheddar cheese, & three eggs \$11

Athenian Omelet: Gyro meat, diced tomato, red onion, spinach, black olives, Feta cheese, & three eggs \$11

Belltown Omelet: Ham, bacon, & sausage with mushrooms, green onion, & three eggs \$11

Cereal & Fresh Fruit

Steel Cut Oatmeal: Whole grain oatmeal with California raisins, brown sugar, & whole or non-fat milk \$4.50

Assorted Cold Cereal: With whole or non-fat milk \$3

Fresh Fruit Parfait: Seasonal fruits & berries, with low-fat vanilla yogurt & served with cinnamon dusted pita chips \$7 With granola \$8 All Berries \$9

Fresh Melon: One-half of a fresh cantaloupe, topped with seasonal fruits, berries & a dollop of low-fat vanilla yogurt \$7

Weekend Morning Special \$6

Two eggs any style, two strips of double-smoked bacon, hash browns, sourdough or wheat toast & fresh coffee or hot tea.

(Offered Saturday & Sunday 7:00 am - 11:00 am. Sorry no substitutions)

Sides

One egg any style \$1.50

Potatoes O'Brien or Hash Browns \$1.75

Double-smoked Bacon, Ham, or Sausage \$4

Biscuit or Toast \$1.50

English Muffin \$1.75

Bagel: Warm or toasted \$2 w/cream cheese \$3

Fresh Fruit \$4

Fresh Berries \$6

Juice & Coffee Bar

Orange Juice: Fresh squeezed daily from local fruit

Small \$2.50 Large \$3.50

Apple, Cranberry, Grapefruit,
Pineapple, & Tomato

Small \$2.50 Large \$3.50

San Diego Coffee Co. Premium Coffee \$2.50

Assorted Tazo Gourmet Teas \$2.50

Milk/Chocolate Milk - Whole or Non-fat \$3