

Breakfast Menu

Eggs and things

Veggie nest

two poached eggs, red peppers, bean sprouts,
asparagus and field greens 11

Urbana benedict

avocado, tomatoes and lemon hollandaise sauce 13

Eggs any style

rustic potatoes and choice of applewood
smoked bacon or country sausage 11

Smoked salmon

toasted bagel and traditional garnish 13

Steak and eggs

poached eggs, grilled flat iron steak with rustic
potatoes roasted peppers, basil, and goat cheese 15

Omelettes

Served with rustic potatoes and arugula

Lyonnaise

gruyère, spinach, caramelized onions and tomatoes
topped with béarnaise sauce 12

Mushroom

assorted mushrooms, spinach, and swiss cheese 12

Spanish

chorizo, goat cheese, basil and roasted peppers 12

Grains and cereals

Selection of cereals 6

Organic steel cut oatmeal 8

House made granola

with yogurt and seasonal berries 9

Sides

Seasonal fruit 6

Yogurt, plain or flavored 5
add berries 2

Rustic potatoes 3

Two eggs any style 6

Applewood smoked bacon 4

Country style sausage 4

Chef's selection of baked goods 3

Toast: whole wheat, sourdough or rye 2

Bagel and cream cheese 5

Mixed berries 8.50

Juice, coffee and tea

Fresh juices 4.25

Milk: whole, 2%, skim or soy 3.95

Espresso 3.50

Cappuccino or latte 4

Variety of mighty leaf hot teas 4

Freshly brewed coffee 3.75

From the griddle

(served with Vermont maple syrup)

Blueberry pancakes with bananas 10

Challah french toast with strawberry compote
11

Children's menu available upon request

***Continental breakfast package served with coffee, juice or tea \$14.95**

*Parties of 8 or more may be on one check with a 19% service charge