

# THE · BREAKFAST · ROOM

## Basics

### **SMOKED SALMON (VG)**

Pumpnickel, citrus, marin breakfast cheese, cucumber, caperberry, red onion, heirloom tomato, bagel spice 20

### **THE STANDARD**

Two organic eggs cooked to order, choice of meat, griddle "fries", toast 22

### **AVOCADO TARTINE**

Avocado smash, cracked spices and seeds, butter toasted san francisco sourdough 19  
Add organic egg 4

### **BENEDICT 1926**

Poached eggs, mahogany smoked ham, toasted english muffin, miso hollandaise 24

### **LANDMARK OMELET**

Three eggs, onion, wild kale, mushroom, heirloom tomato confit, aged cheddar 24 | Add extras 2

### **BUTTERMILK WAFFLE**

Maple Syrup, cultured Butter 20 | Add berries 4

## Fruit, Dairy & Grains

### **SEEDS, NUTS & OATS (DF)**

Chia seeds, puffed cereals, steel-cut oatmeal, brown sugar, toasted almonds 14

### **CALIFORNIA FRUIT**

Seasonal 16

### **PUFFED BROWN RICE**

**GRANOLA & YOGURT (GF)**  
Honey, orange curd, greek yogurt, TCHO bittersweet chocolate 18

## Sides 6

BAGEL & SEASONAL SCHMEAR

GRIDDLE "FRIES"

PECANWOOD SMOKED BACON

ZOE'S SMOKED HAM

SAUSAGE

TOAST, JAM, AND BUTTER

CROISSANT

## Morning Beverages

### **STANCE COFFEE**

Regular & decaf 7

### **SCARLETT FOG (VG)**

Beetroot powder, banana, dates, strawberries, oat milk, flax seed, cacao nibs 9

### **NUMI HOT TEA**

Daily selection 7

### **TCHO HOT CHOCOLATE**

Whipped cream, cacao nibs, orange zest 8

### **ORANGE JUICE OR GRAPEFRUIT JUICE**

Fresh squeezed 7



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to [www.p65Warnings.ca.gov/restaurant](http://www.p65Warnings.ca.gov/restaurant).