

bacio[®] breakfast

YOLKS*

Eggs Benedict \$18
english muffin, real canadian bacon, poached eggs,
hollandaise, fingerling potatoes

Smoked Salmon Benedict \$20
english muffin, asparagus, heirloom tomato,
dill hollandaise, fingerling potatoes

Eggs in a Basket \$16
shaved ham, white cheese drizzle, fingerling potatoes

2 Eggs Freestyle \$16
applewood smoked bacon, chicken apple sausage,
pork sausage or ham steak, fingerling potatoes

Huevos Rancheros \$18
blue corn tortillas, black beans, eggs any style,
pico de gallo, queso fresco, cotija, radish

Filet Steak & Eggs \$26
5 oz filet steak, 2 eggs, fingerling potatoes

SOMETHING DIFFERENT

Chicken & Waffle \$20
fried herb brined chicken breast, "biscuit" waffle, sausage gravy

Breakfast Sliders \$17
hand cut bacon or house sausage patty,
scrambled egg, tillamook cheddar, fingerlings

Croissant Sandwich \$17
prosciutto, tomato, gruyere omelet croissant sandwich,
roasted fingerling potatoes

HASH & SKILLET*

Shakshuka \$16
spiced tomato sauce, basted eggs, grilled bread

Chorizo Hash \$18
potatoes, scallion, peppers, poblano cream, poached eggs

Bacon Trinity Skillet \$19
pork belly, canadian bacon, smoked slab bacon,
potatoes, 2 eggs any style

Corned Beef Hash \$19
house-braised corned beef, heirloom carrots,
brussels sprouts, fingerlings, poached eggs, pea tendrils

LIGHTER

Grain \$11
steel cut oatmeal, choice of cinnamon apple,
honey walnut or maple and brown sugar

Smoked Salmon \$18
herbed cream cheese, citrus, cucumber, shallot, tomato, capers, bagel

Fruit \$16
seasonal melons & berries, grapes, zucchini bread

Yogurt \$14
greek yogurt, berry compote, almond butter, house-made granola,
toasted almonds, blueberries

GRIDDLES

French Toast \$18
blueberry, lemon curd, berry coulis, fresh berries,
almonds, or nutella, hazelnuts, coconut

Churro French Toast \$18
cinnamon sugar, cream cheese glaze

Pecan Waffle \$19
amaretto banana compote, toasted pecan brittle, vanilla butter,
dark chocolate dipped bacon, maple syrup

Flap Jacks \$17
simple buttermilk and berry compote
or strawberry shortcake, add \$2

Cronut French Toast \$18
apples, chocolate ganache, cinnamon chantilly

FRITTATAS & OMELETS

Country Frittata \$18
ham, peppers, caramelized onions, tillamook cheddar,
roasted fingerling potatoes

Oscar Omelet \$20
crab, spinach, asparagus, gruyere, hollandaise, roasted fingerling potatoes

Bacon Lover's Omelet \$19
apple wood smoked bacon, canadian bacon, slab bacon,
tillamook cheddar, roasted fingerling potatoes

Chicken Asparagus Omelet \$18
herb roasted chicken, asparagus, gruyere, roasted fingerling potatoes

Garden Frittata \$18
broccolini, mushrooms, tomatoes, spinach, onions,
egg whites, roasted fingerling potatoes

SIDES

Applewood Smoked Bacon \$6 4 slices

Ham Steak \$7 grilled

Chicken Apple Sausage \$6 2 fat links

Sausage Patties \$7 2 hand formed patties

Flap Jacks \$7 petite stack, berry compote

Roasted Potatoes \$5 herbs, garlic

Beverages

Juices \$6
orange, cranberry, grapefruit,
apple, pineapple, tomato

**Cold Pressed
Seasonal Juices \$9**

Bottled Water \$9
still or sparkling

Brewed Coffee \$6
regular or decaf

Espresso \$6

Hot Tea \$6

Brewed Coffee \$6
regular or decaf

Café Americano \$7

Macchiato \$7

Cappuccino \$7

Café au Lait \$7

Daily | 7am – Noon

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these are raw or undercooked.