

THE · BREAKFAST · ROOM

Basics

SMOKED SALMON (VG)

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

AVOCADO TARTINE

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

THE STANDARD

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

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.