

BEVERAGES =

FRESH SQUEEZED JUICES \$14

RED CARPET

Red Beets, Pineapple, Red Apple, Orange, Carrot, Ginger, Kale, Celery

HOLLYWOOD HILLS

Green Apple, Parsley, Spinach, Kale, Celery, Cucumber

GREEN JUICE

Kiwi, Pineapple, Spinach, Celery, Cucumber, Apple

ORGANIC SMOOTHIES \$12

PROTEIN POWER

Banana, Almond Milk, Flax Seed, Peanut Butter, Local Honey

GREEN GIANT

Cucumber, Avocado, Almond Milk, Kale, Low-Fat Yogurt, Agave

BEVERLY BERRY

Strawberry, Blueberry, Raspberry, Chia Seed, Greek Yogurt

A LA CARTE

ONE EGG, ANY STYLE \$4
TWO EGGS, ANY STYLE \$8
TOASTED BAGEL \$4

TOAST \$3

Choice of Sourdough, Wheat, Multi-Grain, Gluten-Free, English Muffin

HOUSE SMOKED BACON \$9

CHICKEN BREAKFAST SAUSAGE \$9

ROASTED MUSHROOMS \$13

Black Garlic Agliata & Toasted Buckwheat

FINGERLING POTATOES \$10

Scallion Salsa Verde

PETITE LETTUCES \$9

ORGANIC EGGS

MIDDLE EASTERN BREAKFAST \$17 Two Farm Eggs, Labne, Cucumber, Pita

MAINE LOBSTER BENEDICT \$27
Poached Eggs, Spinach, Sauce Choron

EGG WHITE FRITTATA \$18
Wild Arugula, Nicoise Olives, Feta, Dill

FORAGED MUSHROOM OMELET \$18
Pea Greens & Castelmagno Cheese

BAKED EGGS "EN COCOTTE" \$19 Polenta, Roasted Chilies, Capers, San Marzano Tomato

WARM GRAIN BOWL \$15 Brown Rice, Labne, Smoked Tahini, Lentil Mujadara, Sunny Side Up Egg

PLATES

SPELT PANCAKES \$18
Maple Butter & "Old Fashioned" Syrup

WEISER FARM POTATO HASH \$18
Poblano Peppers, Carmelized Onions, Smoked Beef

AVOCADO TARTINE \$15 Early Grilled Tomatoes, Pickled Red Onion, Poached Eggs

CARAMELIZED FRENCH TOAST \$18 Cherries "Jubilee" & Whipped Cream

CORNMEAL WAFFLE \$17 Blueberries & Cinnamon Whipped Ricotta

FRUITS, CEREALS, BOWLS

GREEK SUNDAY MORNING \$13
Fresh Fruits, Avocado, Granola

SUPER FOOD GRANOLA \$14
Greek Yogurt, Flax Seeds, Chia Seeds, Fresh Berries

WARM STEEL CUT OATS \$13
Bananas, Toasted Almonds, Blueberries

CEREAL \$12 Cold Organic Milk & Harry's Berries