



Daily Seasonal MENU

SERVED
ALL DAY
8 - 3

SUNRISE GRANOLA BOWL \$11

house-made granola with dried cranberries, creamy Greek yogurt, raw honey, fresh fruit & lemon zest

AVOCADO TOAST \$11

mashed avocado, topped with crumbled feta, arugula, tomato, radishes, pickled onion, and drizzled hot honey on toasted 9-grain wheat bread // add egg +\$3

OLD MISSION BREAKFAST SAMMY \$10

baked egg, cheddar cheese, tomato, arugula, and house aioli on an English muffin // add bacon +\$3

WEST BAY BREAKFAST BURRITO \$13

spiced chorizo, roasted potatoes, pepper-jack cheese, and scrambled eggs, served with a side of salsa

CLASSIC B.L.T. \$15

bacon, lettuce, tomato and house aioli on toasted sourdough bread // add egg +\$3 | add avocado +\$2

PROPER DELLA \$16

sliced mortadella, provolone cheese, tomato, pickled onion, arugula, and house aioli on scratch-made focaccia bread

HARVEST CHICKEN WRAP \$14

creamy chicken salad, with cranberries, apples, pecans, celery, fresh herbs & field greens in a spinach tortilla wrap

PENINSULA TWIST \$14

salted & buttered Bavarian-style pretzel served with Dijon mustard // add cheese sauce +\$2

Assorted house-made pastries baked daily

Small Delights

MINI YOGURT BOWL \$8

vanilla yogurt with fresh berries

CLASSIC PB & J \$8

Jif peanut butter & strawberry jelly on sourdough bread

GRILLED CHEESE SAMMY \$9

grilled cheddar cheese on sourdough bread

SIDES & SUBSTITUTES

Toast: sourdough, 9-grain wheat, English muffin +\$3

Two Eggs +\$3

Bacon OR Chicken +\$4

Fruit Cup +\$4

Gluten Free Bread sub +\$1.50 // side +\$3

Not all ingredients are listed. Please alert our staff if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.