



FARM FRESH CUISINE

Breakfast

Classics

EGGS YOUR WAY | \$20

2 eggs your way, 3 pieces of bacon or sausage

Benedicts

THE ORIGINAL | \$20

english muffin, canadian bacon, hollandaise

THE FARMER* | \$20

english muffin, virginia ham, sauteed kale, grilled heirloom tomato, avocado hollandaise

Omelets

MEAT LOVER* | \$20

bacon, sausage, ham, mushrooms, caramelized onion, cheddar cheese

CALIFORNIA* | \$20

kale, confit tomato, red onion, avocado, monterey jack cheese

DENVER | \$22

smoked ham, red and green bell pepper, yellow onion

Classics, Benedicts and Omelets come with a choice of breakfast potatoes or fruit

Griddle Favorites

HOUSE-MADE LEMON BLUEBERRY PANCAKES* | \$18

blueberry coriander jam, chantilly cream

CEREAL CRUSTED FRENCH TOAST | \$18

frosted flakes, nutella, cereal milk, whipped cream

On the Lighter Side

PB&B OATMEAL | \$17

peanut butter, caramelized banana, brown sugar

PARFAIT* | \$17

greek yogurt, chia seed and coconut milk pudding, seasonal jam, house-made granola

AVOCADO TOAST | \$19

whole wheat bread, whipped avocado, confit tomato, citrus infused frisée, watermelon radish, 2 eggs your way

Chef Frank's Family Recipes

BREAKFAST BURRITO* | \$19

scrambled eggs, bacon, chorizo, potato, cheddar cheese, molcajete salsa (*served wet or dry*)

MONTE CRISTO* | \$19

brioche, virginia ham, swiss cheese, seasonal jam

SPECIAL OF THE MONTH...

PORK CHOP | \$26

lightly breaded pork chop smothered in our classic homestyle gravy, 2 eggs your way, breakfast potatoes

Sides

PASTRIES | \$5

assorted muffin, pain au chocolat, scones

CEREAL | \$5

fruit loops, frosted flakes, house-made granola

DICED FRUIT | \$15

seasonal farm fruit, mint yogurt sauce, agave nectar

BREAKFAST MEATS | \$6

diesel turkey sausage, whole hog sausage, noble star bacon

YOGURT | \$6

regular, non-fat

TWO EGGS | \$6

BREAKFAST POTATOES | \$6

TOAST | \$5

white, wheat, house-made sourdough, english muffin, 12 grain

Beverages

COFFEE | \$6

regular, decaf

ASSORTED TEAS | \$6

JUICE | \$7

cranberry, grapefruit, apple, orange

** = contains items from The Farm*

Children's Menu (0-10 years) Available Upon Request

Treat Yourself To Our Weekend Special:

choice of breakfast potatoes or fruit

THE GLUTTON BENEDICT | \$24

eggs, house-made sourdough, flat iron steak, grilled shrimp, bearnaise sauce, breakfast potatoes

PRIME NY STEAK & EGGS | \$30

13oz prime dry-aged NY steak, 5-acre chimichurri, 2 eggs your way, breakfast potatoes

Located right behind our hotel, lies The Farm. It had meager beginnings as a small garden where the 10 major crops of California were grown. In the mid-2000's, an outdoor kitchen was built to demonstrate farm cooking and canning for the annual L.A. County Fair. Today, the Farm is a thriving five-acre organic farm, where 130-150 specialty crops are grown annually. Many of the fruits, vegetables and herbs on our menu come directly from the Farm, providing a true farm-to-table experience for our guests.

