



Breakfast

The Benedicts

- Classic Benedict*** \$14
poached eggs, canadian bacon,
hollandaise sauce, english muffin, skillet potatoes
- Filet Mignon Benedict*** \$24
poached eggs, grilled 6 oz. tenderloin,
hollandaise sauce, english muffin, skillet potatoes
- Corned Beef Hash Benedict*** \$14
poached eggs, housemade corned beef hash,
hollandaise sauce, english muffin, skillet potatoes

The Eggs

egg whites or eggbeaters are available upon request

- M Café Breakfast*** \$13
3 eggs any style, bacon, ham, sausage or
turkey sausage, skillet potatoes & toast
- Steak & Eggs*** \$24
6 oz. filet, 3 eggs any style,
skillet potatoes & toast
- Corned Beef Hash*** \$14
housemade corned beef hash, 3 eggs any style,
caramelized onions, skillet potatoes & toast
- Huevos Rancheros*** \$13
2 eggs over medium, crispy tortilla,
ranchero sauce, refried beans, queso fresco
- Breakfast Burrito*** \$11
scrambled eggs, cheddar cheese, chorizo,
flour tortilla, skillet potatoes, pico de gallo,
sour cream
- Breakfast Croissant Sandwich*** \$11
2 eggs any style, american cheese, bacon,
ham, sausage or turkey sausage
- Omelet*** \$14
3 eggs, skillet potatoes & toast
choice of three ingredients
bacon, ham, sausage or turkey sausage
cheddar cheese, american cheese, swiss cheese,
pepper jack cheese or feta cheese
spinach, tomatoes, bell peppers, mushrooms,
onions
- Biscuits & Gravy** \$7
buttermilk biscuits, sausage gravy

The Sweets

- French Toast *** \$12
maple syrup & whipped butter
Add Seasonal Berries \$ 4
- Buttermilk Pancakes *** \$12
maple syrup & whipped butter
**Add Banana, Seasonal Berries
or Chocolate Chips** \$ 4
- Belgium Waffle *** \$12
maple syrup & whipped butter
Add Seasonal Berries \$ 4

The Healthy Option

- Orange Julius Smoothie GF** \$ 7
fresh orange juice, banana, oranges,
vanilla yogurt, almond milk
- Green Smoothie GF ✓** \$ 7
spinach, avocado, cucumber & green apple juice,
parsley, cilantro, romaine
- Melon Smoothie GF** \$ 7
watermelon, cantaloupe, honeydew, pineapple,
vanilla yogurt
- Strawberry Oat Smoothie ✓** \$ 7
strawberries, banana, old fashioned oats,
almond milk
- Vegan Hash GF ✓** \$13
beyond burger meat, potatoes, mushrooms,
onions, red bell pepper, zucchini, parsley,
smoked paprika
- Healthy Wrap** \$12
egg whites, sautéed spinach, mushrooms,
tomatoes, feta cheese, spinach tortilla wrap,
side of seasonal fruit
- Avocado Toast** \$12
grilled focaccia, piquillo peppers, radish,
sun-dried tomatoes, pickled red onion,
lemon cream
- Seasonal Fruit Plate GF** \$12
seasonal fruits & berries,
yogurt-cream cheese sauce

The Other

Lox & Bagel Platter	\$14
cured salmon, tomatoes, capers, shaved red onion, sliced cucumber, hard-boiled egg, lemon-dill cream cheese, choice of bagel	
Assorted Breakfast Pastries	\$ 8
cinnamon roll or croissant or blueberry muffin	
Plain or Everything Bagel, White, Wheat, Sourdough, or Rye Toast, or English Muffin	\$ 2
Cold Cereal or Hot Old Fashioned Oats	\$ 4
Bacon, Ham, Sausage or Turkey Sausage	\$ 4
Single Egg*	\$ 2
Skillet Potatoes GF	\$ 3
Side of Silver Dollar Pancakes	\$ 3
Half of Avocado GF 	\$ 2
Cottage Cheese	\$ 3
Seasonal Berries GF 	\$ 7
Morning Parfait	\$ 7
Yogurt	\$ 4
strawberry, vanilla or plain	

GF Gluten Free  **Contains Nuts**  **Vegan**

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.