



breakfast

eggs

all served with house potatoes and toast

two eggs any style, with smoked ham, applewood bacon or sausage links 7.

special omelet chili, pepperjack cheese, avocado 9.

three-egg omelet or scramble your choice of up to three additions 9.

spinach	cheese	ham
peppers	mushrooms	bacon
onions	salsa	sausage

ham & egg quesadilla pico de gallo & sour cream 7.

breakfast sandwich ham, bacon, sausage or avocado 6.

ranch house burrito egg, sausage, green chili, cheese & potato 7.

stout corned beef hash two poached eggs 9.

biscuits & gravy fresh baked cheddar biscuit & 2 eggs (allow 20 minutes) 8.

camp breakfast grilled tilapia, 2 eggs & lemon-fresh herb salsa 10.

griddle

pure maple syrup, blueberry-cinnamon syrup or caramel apple syrup

all served with bacon, ham or sausage

buttermilk pancakes our family recipe 6.

with bananas, cinnamon apples, chocolate chips or pecans 7.

buckwheat pancakes homemade peach/plum preserves 7.

banana-stuffed french toast honey cream cheese 7.

cinnamon swirl french toast crunchy cinnamon flakes 7.

a la carte

one egg	2.	chicken apple sausage	6.
two eggs	3.	fresh seasonal fruit	5.
toast	2.	orange juice small	3.
cheddar biscuit	2.	large	4.
bagel & cream cheese	3.	fruit juices	3.
breakfast potatoes	3.	hot chocolate	2.
bacon, sausage or ham	4.	coffee or tea	2.

we use fresh local, organic and sustainable products whenever possible

niman ranch ~ clover stornetta farms ~ point reyes farmstead ~ green string farm ~ spring hill
 marin farmers market ~ adellis sausages ~ molinari meats ~ bordenaves bread ~ marin organics
 aloha seafood-cleanfish ~ full belly farm ~ rocky jr. chicken ~ mcevoy ranch ~ kozlowski farm