



ready – set – breakfast

4 items. 10 dollars. 45 minutes.
one breakfast entrée + one protein + one side + beverage

entrées

veggie omelette

two organic eggs with swiss cheese, mushrooms and spinach

Irish steel-cut oatmeal

topped with strawberries and sliced bananas served with a side of brown sugar

bagel & cream cheese

choice of plain, onion or everything bagel, whipped chive cream cheese slice red onion and capers

Shade omelette

two organic eggs with bacon, cheddar cheese and avocado

organic eggs

two organic eggs cooked any style

brioche French toast

served with warm maple syrup

Belgian waffle

Belgian waffle with fresh strawberries topped with Tahitian vanilla whipped cream and served with warm maple syrup

pancakes with pecan maple butter

buttermilk or blueberry pancakes

yogurt & berry parfait

vanilla yogurt, fresh berries and house-made toasted granola

protein

Neuske's bacon, sausage links, smoked ham, smoked salmon

chicken apple sausage

sides

toast, bagel, croissant, English muffin, potatoes, asparagus

sliced tomatoes, yogurt, fruit, cottage cheese

beverages

coffee, iced tea, soda

à la carte beverages

\$3.95

unlimited espresso bar

lemonade

orange juice

grapefruit juice

apple juice

tomato juice

bloody Mary

mimosa

zinc pink

raspberry vodka

à la carte breakfast

entrées \$10

huevos rancheros

two organic eggs atop corn tortillas with black beans ranchero sauce, guacamole pico de gallo and queso fresca

shade benedict

English muffin with smoked ham, two poached organic eggs hollandaise sauce and shaved truffle with grilled asparagus

breakfast sandwich

scrambled organic eggs applewood smoked bacon and avocado, with melted Tillamook cheddar cheese on a fresh baked croissant served with country potatoes

served from 7:00am – 11:00am Monday through Friday

We proudly offer seasonal modern American fare, using local organic & sustainable products whenever possible