



## • B R E A K F A S T •

8:00am - 11:00am daily

### eggs benedict

All eggs benedicts served with two local Springford Farm eggs, housemade hollandaise sauce, breakfast potatoes and seasonal fruit cup.

Substitute gluten free english muffin +3

#### CLASSIC BENEDICT

Canadian back bacon on a toasted english muffin topped with hollandaise. 21

#### PULLED PORK BENEDICT

Pulled pork on a toasted english muffin topped with hollandaise + housemade BBQ sauce. 21

#### BABY SHRIMP BENEDICT

Hand peeled shrimp, lemon aioli, fresh dill on a toasted english muffin topped with hollandaise. 23

#### SMOKED SALMON BENEDICT

Smoked salmon lox, sundried tomato pesto, sliced avocado on a toasted english muffin topped with hollandaise. 24

#### CRAB CAKE BENEDICT

Seared West Coast crab cake on a toasted english muffin topped with hollandaise and fresh dill. 25

#### VEGETARIAN BENEDICT

Toasted english muffin topped with sautéed mushrooms, arugula, sundried tomato pesto and hollandaise. 19

## breakfast plates

Substitute gluten free toast +3

#### BAYSIDE SENIORS BREAKFAST

Two Springford Farm eggs any style, breakfast potatoes, toast. **Choice of:** 2 bacon strips, 2 slices of ham, 2 Bootlegger Meats sausages. 17

#### BAYSIDE TRADITIONAL BREAKFAST

Two Springford Farm eggs any style, breakfast potatoes, seasonal fruit cup, toast.

**Choice of:** 3 bacon strips, 3 slices of ham or 3 Bootlegger Meats sausages. 19

#### VEGETARIAN HASH BOWL

Tofu, sautéed mushrooms, kale, red onion, grape tomatoes, roasted red peppers, green onion, tossed in pomodoro sauce and topped with a sunny side up Springford Farm egg. 19

#### MEATLOVERS HASH BOWL

Bootlegger Meats sausage, bacon, ham, roasted red peppers, sautéed mushrooms, green onion, tossed in pomodoro sauce and topped with a sunny side up Springford Farm egg. 22

#### OCEANSIDE OMELETTE

Springford Farm egg omelette with ham, roasted red pepper, mushrooms, green onion, cheddar cheese, breakfast potatoes, seasonal fruit cup, toast. 20

#### WEST COAST TOAST

Artisan sourdough toast, avocado salsa, fresh sliced avocado, smoked salmon lox, grape tomatoes, medium poached egg, artisan greens, seasonal fruit cup. 21

#### VEGAN AVOCADO TOAST

Artisan sourdough toast, seared tofu, sautéed mushrooms, arugula, grape tomatoes, avocado salsa, fresh sliced avocado, mixed greens, seasonal fruit cup. 19

## pancakes

#### CLASSIC PANCAKES

A triple stack of light + fluffy buttermilk pancakes with syrup. 15

#### BLUEBERRY PANCAKES

A triple stack of light + fluffy blueberry pancakes, syrup, whipped cream, blueberry compote. 17

#### BANANA CHOCOLATE PANCAKES

A triple stack of light + fluffy chocolate pancakes, syrup, whipped cream, sliced banana, chocolate drizzle. 18

## zero-proof

Cappuccino or latte 6 Espresso or Americano 5

Coffee or tea 4 Chai Tea Latte 6.5

Juice 4 London Fog 6.5

## cocktails

Mimosa 5 oz. 9

Caeser 1 oz. 9

Screwdriver 1 oz. 9

## please inform your server of any dietary restrictions

= Vegetarian

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= Gluten Free Substitutes

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= Dairy Free

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= Split Plate Charge +3

Ask your server for gluten free substitutes.

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. Please inform your server of any allergies. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies.

Taxes not included.

Menu created by Executive Chef Justin Feng