



BREAKFAST

MAINS

ACAI BOWL	14	FARRO PORIDGE	14
House-Made Granola, Wildflower Honey, Seasonal Fruit, Pepitas, Sub Coconut Yogurt +1			
GREEK YOGURT & BERRIES	14	STEEL CUT OATS	16
Toasted Granola, Dates, Blue Agave Nectar, Mint			
FRUIT & CITRUS PLATE	12	SMOKED SALMON & BAGEL	17
Best of Season Fruit, Hemp Seeds			
AVOCADO TOAST	16	BREAKFAST BURRITO	17
Pickled Vegetables, Shaved Radish, Grated Cotija, Romesco, Poached Egg*			
SPANISH OMELLETE	17	LEMON MASCARPONE PANCAKES	18
Peppers, Onions, Cilantro, Potatoes, Monterey Jack Cheese			
AMERICAN BREAKFAST	17	QUICK CONTINENTAL	16
Two Eggs Your Way, Choice of Bacon, Ham or Sausage, Arugula Salad, Toast			

SIDES & PASTRIES

TOAST	4	BREAKFAST POTATOES	5
English Muffin, Sourdough, Wheat, White, Gluten Free**			
EGGS	6	AVOCADO	4
2 Eggs Your Way			
NEUSKE'S BACON	6	SAUSAGE PATTY	5
CHICKEN SAUSAGE	6	PLAIN CROISSANT	5
PAIN AU CHOCOLATE	5	CHEF MACK'S PASTRY SELECTION	7

JUICES & SMOOTHIES

GREEN ORCHARD	11	ORANGE JUICE	6
Kale, Cucumber, Green Apple, Parsley, Lemon			
GOLDEN CITRUS	11	GRAPEFRUIT JUICE	6
Carrot, Orange, Pineapple, Ginger			
TROPICAL CITRUS	11	CRANBERRY JUICE	4
Strawberry, Pineapple, Orange			

COFFEE

Whole Milk, Skim Milk, Soy Milk, +1 Almond Milk, +1 Oat Milk

ESPRESSO	4	MATCHA	6.5
Latte			
CAPPUCCINO	5.5	CHAI LATTE	6
Smith Tea			
		SMITH TEA	4.5
British Brunch, Lord Bergamot, Spring Greens, Peppermint Leaves			

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that a 20% service charge will be included in the final bill.