



































**destinations:**

<b>eastlake</b> (seattle) 	smoked trout and yukon gold hash with wild rice and horseradish cream, served with two poached eggs	<b>15</b>
<b>miraflores</b> (lima)	tacu-tacu, crispy afro-peruvian bean and rice pancake with peruvian yellow pepper sauce, topped with marinated grilled skirt steak, fried plantains and one egg sunny side up	<b>17.5</b>
<b>lop buri</b> (thailand) 	ไข่เจียวไส้ kai yat sai - thai style stuffed omelet with minced pork, tomato, onion, garlic, cilantro, thai basil, thai chilies, served with lime-garlic-chili sauce	<b>13.5</b>
<b>cork</b> (ireland) 	corned beef, purple & sweet potato hash with two eggs sunny side up and gorgonzola-thyme vinaigrette	<b>15</b>
<b>bern</b> (switzerland) 	swiss rösti – crispy grated potato with bacon, onion and gruyère cheese, topped with one egg sunny side up, butter lettuce and cherry tomato salad	<b>13.5</b>
<b>altamira</b> (caracas) 	arepas – three crispy white corn buns; one filled with egg, one filled with potato, tomato, queso fresco, one filled with beef mechada, black beans, fried plantain & grated cheese, served with guasacaca, venezuelan spicy avocado salsa	<b>15</b>
<b>monte cristo</b> (italy) 	polenta sandwich with prosciutto, mozzarella, sun dried tomato and basil, pan fried in olive oil, served with a balsamic reduction, two eggs your way and seasonal greens	<b>13</b>
<b>noe valley</b> (san francisco)	weekend scramble <b>or</b> omelet – see special card for description	<b>aq</b>
<b>batavia</b> (jakarta)	nasi goreng – indonesian fried rice with chicken, shrimp, garlic, scallion, fried shallot, ketjap manis, topped with two fried eggs, shrimp crackers, house sambal and pickled cucumber & carrot	<b>13.5</b>
<b>la lisa</b> (havana)	two sunny side up eggs over cuban style fried rice with smoked ham, black bean, plantain, chipotle, ginger and cilantro, with cucumber salad and caramelized onion	<b>14</b>
<b>nan</b> (thailand)  	khao tom gai sai kai - thai style rice soup with chicken, ginger, chinese celery, cilantro and poached farm egg, served with thai chilies, sriracha and fried garlic	<b>12.5</b>
<b>chelsea</b> (new york)	two eggs your way <b>or</b> plain tofu scramble, house potatoes, toasted peasant bread and choice of fruit <b>or</b> seasonal greens  - whites only add \$1.5 with house made niman <b>fennel pork sausage or</b> crispy <b>smoked niman bacon strips</b>	<b>10.5</b> <b>14.5</b>
	create your own scramble or omelet by adding any of the following items:	each item add:
	<b>tomato / niman ham / cheddar cheese</b> .....	<b>1</b>
	<b>gourmet mushrooms / avocado</b> .....	<b>2.5</b>
<b>makena</b> (maui) 	crunchy french toast – banana rum-stuffed pain de mie dipped in mascarpone egg batter and rolled in corn flakes, with roasted macadamias and warm coconut syrup	<b>10.5</b>
<b>battery street</b> (burlington)  	two chestnut flour cardamom pancake rolls filled with house made pear lemon ricotta mousse, pear compote, glazed chestnut, chestnut maple syrup	<b>11</b>
<b>cape town</b> (south africa)  	south african curry spiced butternut squash soup with pumpkin seed, garlic croutons and cilantro	<b>7.5</b>
<b>cabo san lucas</b> (mexico)  	two soft handmade corn tacos with grilled pacific snapper, shredded cabbage with avocado, mango salsa, chipotle aioli and house pickled jalapeños	<b>12</b>
<b>bodega</b> (california)   	butter lettuce, avocado and roasted beet salad with sunflower seed and lemon-poppy seed dressing	<b>10</b>
<b>masantol</b> (philippines)  	filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce and lemon	<b>7.5</b>
<b>ulsan</b> (korea) 	pa-jeon korean scallion pancakes with scallops, prawns, red and green chiles, egg and spicy dipping sauce	<b>12</b>
<b>otsu</b> (japan)  	cold buckwheat noodle salad with cucumber, scallion, cilantro & a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu	<b>12.5</b>
<b>pomelo</b>   	little gem lettuces, fuyu persimmon, glazed pecan, goat cheese, sherry-lemon vinaigrette	<b>large 9.5</b> <b>small 6.5</b>

 = vegetarian – ask for other options  = gluten free – ask for other options  = look for these items on the dinner menu

**side-trips:**

house made niman ranch <b>fennel pork sausage</b> 5	hodo soy beanery <b>tofu scramble</b> - plain  5.5
crispy niman ranch applewood smoked <b>bacon strips</b> 5	one organic farm <b>egg</b> , any style  3
grilled skirt steak (6.5 oz pre-cooked) 14.5	<b>toast</b> – two slices of peasant bread
grilled mary's air chilled <b>chicken breast</b> 8	served with butter and homemade jam  3.5
house <b>potatoes</b>  3.5	<b>corn bread</b> with jalapeño-jam, maple butter  4.5
mixed seasonal <b>fruits</b>  4.5	<b>muffins</b> - four mini-muffins  4

our farm eggs are free range organic – egg whites only add \$1.5  
whenever available and affordable, we use: - local & organic products – meat and poultry free of growth hormones and antibiotics – sustainable wild and farmed seafood products

we are happy to accept cash, visa,  
mastercard, american express – max. two  
cards/party - **no personal checks**

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