

a r d o r

B A K E R Y

TODAY'S MUFFINS ... 10

CROISSANT ... 10

PAIN AU CHOCOLAT ... 10

HOMEMADE ENGLISH MUFFIN ... 10

BAGEL ... 10

MAKE IT NEW YORK ... 21

FIG FRENCH TOAST ... 21

FIG JAM, SWEET CREAM CHEESE
MAPLE SYRUP

HAM AND CHEESE CROISSANT ... 15

BLACK FOREST, GRUYÈRE
MUSTARD MORNAY

L I G H T S T A R T

SEASONAL MARKET FRUIT PLATE ... 14

MANGO SMOOTHIE BOWL ... 15

CASHEWS, COCONUT,
FENNEL POLLEN

FOUR GRAIN PORRIDGE ... 15

SEASONAL FRUIT COMPOTE,
WALNUTS

YOGURT & GRANOLA ... 18

STRAUSS GREEK YOGURT,
HOUSEMADE GRANOLA,
LOCAL BERRIES

AVOCADO TOAST ... 19

MIXED SEEDS, JALAPEÑO,
TORN HERBS
ADD POACHED EGGS ... +6

J U I C E S

GREEN BEAUTY ... 16

KALE, CUCUMBER, PARSLEY, LIME,
JALAPEÑO, GREEN APPLE

ORANGE JUICE ... 10

FRESH PRESSED ORANGE JUICE

LIFE FLOW ... 14

HEIRLOOM CARROT, GINGER,
BEET, ORANGE

O R G A N I C E G G S

WHITE OMELETTE ... 28

SPINACH, FRESH CUT LETTUCES, ONIONS

FOREST MUSHROOM OMELETTE ... 28

FETA CHEESE, CRISPY POTATOES

WEHO BREAKFAST ... 26

EGGS YOUR WAY, CRISPY POTATOES
CHOICE OF BACON OR SAUSAGE, TOAST

SKINNY FRITTATA ... 24

FINGERLING POTATOES, CHERRY TOMATOES, PEARL ONIONS

STEAK AND EGGS ... 35

PRIME SKIRT STEAK, EGGS YOUR WAY, CRISPY POTATOES

S I D E S

MIXED BERRIES ... 8

CRISPY POTATOES ... 7

NAKED HALF AVOCADO ... 7

GRAVLAX ... 8

SAUSAGE, PORK OR CHICKEN APPLE ... 10

BACON ... 9

HEIRLOOM TOMATOES ... 8

SPICED VEGGIE PATTY ... 11

FOR PARTIES OF 8 OR MORE, AN AUTOMATIC 18.5% STAFF CHARGE WILL BE
ADDED TO YOUR BILL AND PAID ENTIRELY TO SERVICE STAFF.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CHEF JOHN FRASER
DISHERS ARE PREPARED SOCIALLY AND COME OUT WHEN READY