



## LUNCH

11AM – 3PM

### CONTINENTAL BREAKFAST

8AM – 11AM

SCONES

PALEO BREAD

BAGELS

BUCKWHEAT PANCAKES

FRUIT

STEEL CUT OUTS

YOGURT

GRANOLA

SAUSAGE

BACON

EGGS YOUR WAY

### CAESAR SALAD \$16

Romaine wedge, tomatoes, focaccia croutons, hardboiled egg, and house made Caesar dressing

### TENDRILS SALAD \$12

Spring mix with cucumbers, tomatoes, garbanzo beans and Pecorino cheese, with house made lemon thyme vinaigrette

### DAILY QUICHE \$16

Served with house salad

### RAINBOW WRAP\* \$22

Grilled chicken breast, pistachios, dried blueberries, radish, arugula, red cabbage, mango and manchego cheese in a spinach wrap. Served with fries

### BEEF BURGER\* \$20

8-ounce patty with Beecher's white cheddar, ham, bacon, caramelized onions, tomato and our SageCliffe sauce on a brioche bun and served with house fries

### ALEX'S CHIPOTLE GARDEN BURGER \$22

House made garden burger with black beans, cheese, lettuce, tomato, onion and sriracha aioli on a brioche bun and served with house fries. Vegan option available

### BLTA \$16

Bacon, lettuce tomato and avocado with a basil balsamic aioli and your option of sourdough or a croissant

### BEVERAGES

FRESH SQUEEZED ORANGE JUICE \$8

S. PELLEGRINO SPARKLING WATER \$6

COFFEE

French Press \$12, Espresso \$4, Latte \$5, Drip \$4

TEA \$5, MILK \$4


SOFT DRINKS \$5

Coke, Diet Coke, Sprite,  
Lemonade, Iced Tea

MIMOSA \$12

BLOODY MARY \$14

BAILYS COFFEE \$10

 Marked items are made without gluten; however, we are not a gluten-free kitchen. Please note there is a risk of cross-contamination for these items. All sandwiches and burgers can be made with gluten-free buns upon request.

\* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.