



CRAFT COCKTAILS
FINE SPIRITS

OMELETS

*served with roasted fingerling potatoes
upgrade to fresh fruit cup +\$2.50*

omelets may be made with egg whites +\$2

South of the Border (GF) \$ 18
zucchini, onion, tomato, peppers, baby
spinach, avocado

BYO Omelet \$ 19
choice of 3: bacon, ham, chorizo, sausage,
tomato, onions, spinach, cheddar,
mozzarella
+\$1 per additional ingredient

Falafel & Veggie Frittata (V, GF) \$ 16
zucchini, onion, tomato, peppers, spinach,
avocado - served with fruit

DRINKS

Drip Coffee \$ 5
La Colombe Coffee Roasters - decaf or regular

Espresso \$ 6

Latte, Cappuccino, Americano \$ 7
La Colombe Coffee Roasters - decaf or regular

Tea \$ 5
Rishi Specialty Teas

Juice \$ 5
orange, apple, cranberry, grapefruit

Hibiscus-Ginger Mocktail \$ 10

Kiwi-Cucumber Mocktail \$ 10

BRUNCH

Classic* \$ 20
Two eggs, choice of meat, choice of toast
*served with roasted yukon potatoes
upgrade to fresh fruit cup +\$2.50*

Steak & Eggs* (GF) \$ 32
8 oz. skirt steak, fingerling potatoes, two fried eggs,
house chimichurri sauce

Fried Chicken & Waffles \$ 22
corn flake crusted chicken w/ full wing, manchego & black
pepper waffles honeycomb, habanero maple syrup

Short Rib Hash* \$ 24
maple bourbon glazed short rib, asparagus, scallion &
edamame - served with two poached eggs
Eggs Benedict* \$ 20
poached eggs, english muffin, ham, cayenne hollandaise
upgrade to lobster meat + \$12

Avocado Toast* (V) \$ 19
sourdough toast, smashed avocado, mâché

Chicken Sausage & Sweet Potato Hash* \$ 20
shaved kale, poached egg

Bagel & Lox \$ 19
nova scotia smoked salmon, pumpernickel bagel,
cucumber, cream cheese, crispy capers, tomatos

Pancakes (V) \$ 15
choice of blueberry, banana, chocolate or plain

French Toast Bake (V) \$ 18
praline, brown sugar, white chocolate drizzle

Nutella Waffles (V) \$ 16
with fresh berries and whipped cream

Greek Yogurt Parfait (V) \$ 12
vanilla yogurt, house-made granola, fresh berries

Vegan Parfait (VG, GF) \$ 10
chia pudding, cocoa, fresh berries

HANDHELDS & SALADS

CBR Hot Fried Chicken Sandwich \$ 20
swiss cheese, giardiniera spread, crispy brussels

CBR Short Rib Burger* \$ 22
white cheddar, lettuce tomato, garlic spread

Egg in A Basket Breakfast Sandwich* \$ 18
shaved rosemary ham, white cheddar, arugula

Bitter Greens Caesar (V) \$ 16
kale, watercress, romaine, brioche croutons,
soft-boiled egg, parmesan crisps

Salt Roasted Beets (V, GF) \$ 18
gem, arugula, goat cheese, farmer's cheese

SIDES

Two Eggs Any Style* (V) \$ 6

Pork Sausage* (GF) \$ 5

Chicken Sausage* (GF) \$ 5

Bacon* (GF) \$ 7

Roasted Yukon Gold Potatoes (V, GF) \$ 5

Fries (V, GF) \$ 8

Toast \$ 3

Gluten-free Toast (GF) \$ 3

English Muffin \$ 4

Bagel \$ 4

Fresh Fruit (VG) \$ 6

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
V - Vegetarian, VG - Vegan, GF - Gluten Free.*

*** An automatic gratuity of 20% will be added to large parties of 6 or more.*