

# AMERICANO

## BREAKFAST

### LIGHT

Housemade granola with Marin County honey and plain low fat yogurt 10.

Seasonal mixed fruit with plain low fat yogurt 10.

Slow-cooked oatmeal served with dried fruit compote and brown sugar 8.

Smoked salmon plate served with sliced red onion, capers, dill cream cheese and toasted bagel 14.

The Italian breakfast featuring sliced artisanal meats and cheeses, sliced fruit, organic coffee and orange juice 19.

Selection of dried cereal 5.

### BAKERY

Banana pancakes served with pecan butter and Vermont maple syrup 12.

Acme Bread French toast served with seasonal berries and crème fraiche 14.

Assortment of artisan pastries 10.

*croissants / pain au chocolate / danish / muffins*

### EQUATOR COFFEE AND TEAS

Organic coffee 4.

Organic espresso 3.5

Cappucino 4.5

Americano 4.5

Latte 4.5

Mocha 5.

Earl Grey 6.

Sencha Green 6.

Organic Chamomile 6.

English Breakfast 6.

Forest Mint 6.

Equator Chai 6.

**EGGS** - *All eggs served with choice of roasted Yukon Gold potatoes or side of fruit.*

Two eggs any style with bacon or chicken apple sausage and choice of toast 14.

Warm Acme sourdough bread with avocado and sunny side up eggs 15.

Eggs Benedict with prosciutto, tomatoes, hollandaise and a Portuguese muffin 16.

Smoked ham and Gruyere cheese omelet and choice of toast 14.

Spring vegetable omelet with asparagus, fava beans, fresh mozzarella, and choice of toast 14.

Wild mushroom scramble with Grana-Padano cheese, truffle oil and choice of toast 16.

Short rib and green onion hash with poached eggs, Pecorino-Romano and choice of toast 15.

**ALSO**

Thick-cut bacon 5.

Chicken apple sausage 5.

Whole wheat, rye or sourdough toast 5.

Toasted bagel with cream cheese 6.

Seasonal mixed fruit 6.

**FRESH..JUICES..AND..DAIRY.....**

Orange 4.

Grapefruit 4.

Apple 4.

Tomato 3.5

Pomegranate 5.

Whole milk 3.5

2% milk 3.5

Non-fat milk 3.5

Soy milk 3.5