



COFFEE ROASTER - CAFÉ - BAKERY

## Starters and Appetizers:

<b>Mac &amp; Cheese Bites</b> (8) with Chipotle Dipping Sauce. They make you happy!	6.65
<b>Mac &amp; Cheese Bites</b> covered in chili. This is decadent, and you deserve it!	8.65
<b>Cheese Quesadilla</b> Pepper Jack & Havarti served with Pico & House Salsa	6.45
Add chicken or bacon	3.00
<b>Chicken Wings</b> Choose the sauce, served with celery, carrots & blue cheese dressing	8.75
1) Frank's Red Hot 2) Garlic Parmesan 3) Hot Sweet Thai Chili 4) BBQ 5) None	
<b>Chicken Strips</b> Breaded crunchy chicken strips served with Chipotle aioli	10.45
<b>Chili Cheese Fries</b> smothered in chili, cheese & onions. Great for sharing.	9.65
<b>Sweet Potato Fries</b>	4.50
<b>Tater Tots</b>	4.50
<b>Garlic Parmesan Fries</b>	5.50
<b>Beer Battered Onion Rings</b>	4.50

## Made from Scratch Soups:

<b>Vegan or Creamy Tomato, Chicken Vegetable Cup/Bowl</b>	6.25/8.25
Served with a side of garlic bread	
<b>Chicken Noodle Soup: Bowl only</b>	8.25
Served with a side of garlic bread	
<b>Matzah Ball Soup:</b> chicken vegetable soup & matzah ball <b>Bowl only</b>	9.35
Served with a side of garlic bread	
<b>Texas Turkey Chili Bowl:</b> grated Cheddar, onions, dollop of sour cream & crackers	9.35
<b>Texas Turkey Chili Cup</b>	6.25

## Alcoholic Libations:

**Delicious Shaken Fruit Martinis (24%): White Peach, Pear, Mandarin Orange** 5.00

### **Draft Beer on Tap, British Pints:**

<b>Modelo Especial</b> Full flavor imported pilsner 4.5%	6.00
<b>Mission Blonde</b> Light German style Ale 5%	6.00
<b>Strand Harvest Ball Orange Wittier</b> Pale Wheat Ale, seasonal 5.5%	6.00
<b>Golden Road Wolf Among the Weeds</b> IPA 8%	6.00
<b>Corona Light (Bottled)</b>	4.00

### **White Wines (by the Glass or Bottle)**

<b>Pinot Grigio Campagnola 2017</b>	6.00/18
<b>Sauvignon Blanc Brander 2017</b>	6.85/20
<b>Chardonnay Sisters Forever un-oaked 2016</b>	6.85/20
<b>Champagne Wycliff Brut</b>	6.00/18

### **Red Wines (by the Glass or Bottle)**

<b>Cabernet Sauvignon Leese-Fitch 2015 Napa Valley</b>	7.00/20
<b>Malbec don Rodolfo 2015 Argentina</b>	7.00/20
<b>Pinot Noir Edna Valley 2016</b>	7.00/20

### **Additionally...**

<b>Orange or Lemon Mimosa</b>	6.45
<b>Sangria - Homemade and Refreshing</b>	6.00
<b>Bloody Mary</b> house made, less salt, chipotle pepper, Soju (24%)	6.45

## **Breakfast Anytime**

<b>Farmers Breakfast</b>	15.50	
Two eggs any style, blueberry or buttermilk pancakes or French toast, plus your choice of bacon, turkey sausage or lean ham steak. Oregon Red potatoes, real maple syrup. No toast.		
<b>Eggs Benedict</b> Our Mimosa plays well with Eggs Benedict or Eggs Florentine	14.50	
Two poached eggs on a toasted English muffin with Canadian bacon covered with our Hollandaise sauce. Served with fresh grilled asparagus spears and our breakfast potatoes.		
<b>Eggs Florentine</b>	14.50	
Two poached eggs on a toasted English muffin with sautéed fresh spinach covered with our Hollandaise sauce. Served with fresh grilled asparagus spears and our breakfast potatoes.		
<b>BBQ Rib Breakfast (You Do Not Need Glasses)</b>	15.50	
Four meaty baby back ribs which we slow roast and smoke right here at Modern Eats. Served with three eggs, breakfast potatoes and corn tortillas. This is a tasty breakfast you won't get at home!		
<b>Italian Breakfast Sandwich:</b> Two eggs over firm on toasted torta roll with bacon, Cheddar, tomato, fresh spinach, arugula aioli, and basil. Served with Oregon Red potatoes.	10.75	
<b>Kentucky Eggs Benedict:</b> Biscuits Smothered with house made fennel sausage gravy topped with two eggs Over medium and served with Oregon red potatoes	11.50	
<b>Steak and Eggs:</b> Char-Broiled 6oz flat iron with 2 eggs any style, red potatoes and your choice of toast	15.50	
<b>BFF Lox &amp; Cream Cheese:</b> Toasted torta roll, cream cheese (or goat cheese), and Nova lox Served with mixed greens, tomatoes, capers, onions & lemon on the side	15.00	
<b>Modern Veggie Hash:</b> 2 eggs over medium on a hash of red potato, mushroom, spinach, asparagus and Your choice of toast	11.85	
<b>Avocado Toast:</b> Sourdough is our default, but any bread works. We add a little fresh pico and top with chopped basil. Add fresh pesto n/c if you like.	7.85	
<b>Avocado Toast with Chopped Bacon or Poached Medium Egg</b>	8.85	
<b><u>Pancakes/French Toast</u> Los Angeles Magazine: "Try Before You Die!"</b>		
Made from scratch and they taste like it! Served with <b>Real Maple Syrup</b> , butter, and your choice of Home-made Fuji apple compote or fresh fruit on the side		
<b>Buttermilk or Blueberry Stack (4)</b>	9.65	
<b>Buttermilk or Blueberry Short Stack (2)</b>	7.65	
<b>Country Buttermilk French Toast (Gluten-Free Bread +\$1.50)</b>	9.35	
<b>Yogurt and Granola</b> Organic house made maple granola with strawberries & Straus organic vanilla yogurt	8.65	
<b><u>Omelets</u></b>		
<b>Our Three Egg Omelets are Served with Oregon Red Potatoes and Your Choice of Toast.</b>		
<b><u>Toast Selection:</u></b> Sourdough, Buttermilk, Whole Wheat, Rye, Jalapeño or English Muffin		
<b><u>Substitute:</u> <i>Homemade Biscuit, Croissant, Torta Roll or 2 slices of Gluten-Free Toast:</i></b>		1.85
<b>Silver Lake Omelet</b> Tomatoes, basil, bacon and smoked Mozzarella	11.10	
<b>Firehouse Omelet</b> Soy chorizo, bell peppers, pepper Jack cheese, bacon, cilantro, topped w/ Sriracha	11.35	
<b>Healthy Omelet</b> Egg whites, sautéed mushroom, tomato, bell pepper, onion, grilled chicken breast and Smoked Mozzarella. Served with cottage cheese, dry toast, and house made preserves	11.65	
<b>Denver Omelet</b> Sautéed onions, peppers and diced lean ham	11.15	
<b>Gobbler Omelet</b> Chopped turkey sausage, mushrooms and three cheese blend	11.35	
<b>Mushroom and Swiss Omelet</b> Sautéed mushrooms with Swiss cheese	11.50	
<b>Chili Cheese Omelet</b> Stuffed with, topped with, chili & cheese with breakfast spuds & toast	13.35	
Add onions and/or sour cream n/c		
<b><u>Eggs</u> Your Choice of Protein, Toast, Oregon Red potatoes. Our Bacon is Nitrate-Free.</b>		
<b><u>Toast Selection:</u></b> Sourdough, Buttermilk, Whole Wheat, Rye, Jalapeño Bread or English Muffin		
<b><u>Substitute:</u> <i>Homemade Biscuit, Croissant, Torta Roll or 2 slices of Gluten-Free Toast:</i></b>		1.85
<b>3 Eggs any style:</b> Served with organic turkey sausage, bacon, lean ham or veggie chorizo	10.75	
<b>2 Eggs Any Style:</b> Served with organic turkey sausage, bacon, lean ham or veggie chorizo	9.75	
<b>Lox, Onions and Eggs:</b> Scrambled eggs, sautéed onions, Nova lox served w/toasted torta roll & cream cheese	14.65	
<b><i>Substitute Veggie Bacon</i></b>	1.35	
<b><u>Burritos</u></b>		
<b>Steak and Eggs Burrito:</b> 6 oz. flat iron char-broiled/ chopped, scrambled eggs, Cheddar, Oregon red potatoes Pico and salsa on the side. Choose cottage cheese or fresh fruit as a side	14.95	
<b>Breakfast Burrito:</b> Scrambled eggs, Cheddar, chopped bacon and Oregon red potatoes Pico and salsa on the side.	10.85	
<b>Egg White Burrito:</b> Scrambled egg whites, smoked Mozzarella, grilled chicken breast, Oregon red potatoes Pico and salsa on the side.	11.35	
<b>Veggie Egg Burrito:</b> Scrambled eggs with soy chorizo, tomatoes, Oregon red potatoes and Cheddar cheese	10.85	
<b>Vegan Breakfast Burrito:</b> Firm tofu scrambled, soy chorizo, tomatoes, Oregon red potatoes, vegan cheese	10.85	
<b>Veggie Hash Burrito:</b> Scrambled eggs, mushrooms, spinach, asparagus, bell pepper, red onion Oregon red potatoes and Swiss cheese. Served with arugula aioli and a side of cottage cheese	10.85	

## Anytime Entrées

<b>Baby Back Ribs Half-Rack or Full-Rack</b>	16/22
Lean, meaty and flavorful, house-smoked and slow-roasted at 225 degrees for 5 hours. We make our own BBQ sauce. Served sliced with homemade baked beans and French fries.	
<b>Char-Broiled Chicken Stack</b>	13.85
Grilled, char-broiled 8 oz. chicken breast French sliced and stacked on top of wok'd vegetables with fresh spinach. Drizzled with Hoisin sauce and topped with toasted almond slivers.	
<b>Choice Flat Iron Steak</b>	18.65
We like to char-broil this thick 12 oz. steak sliced French style into thick strips. Served with our house French fries, grilled asparagus and garlic bread.	
<b>Petite Flat Iron Steak</b>	15.65
A lean aged 6 oz. flat iron. Served with our house French Fries, grilled asparagus and garlic bread.	
<b>Salmon Filet</b>	17.65
A tasty salmon filet seared and sealed in herb butter. Served with brown rice, southwest pepper sauce, and your choice of stir-fry veggies, grilled asparagus or broccoli.	

## Burgers

Burgers are char-broiled and served on a homemade brioche bun with lettuce or arugula, tomato, dill pickles, grilled or raw onion, your choice of cheese. Served with French fries.

<b>Cheese choices:</b> American, Cheddar, Swiss, Smoked Mozzarella, Havarti, Pepper Jack, Feta	
<b>Substitute For Fries:</b> Sliced Tomatoes, Cottage Cheese, BBQ Beans, Side Salad or Fruit Cup	N/C
<b>Substitute For Fries:</b> Sweet Potato Fries, Tater Tots or Onion Rings with chipotle sauce	2.25
<b>Add Avocado</b>	1.25

<b>Modern Burger:</b> Sirloin 90/10, 1000 Island, choice of cheese	12.65
<b>Mushroom Burger:</b> Sirloin 90/10, arugula aioli, sautéed mushrooms & Swiss cheese	13.45
<b>Bacon Cheddar Burger:</b> Smoked bacon, Cheddar cheese, arugula aioli	13.65
<b>Turkey Burger:</b> Natural antibiotic-free, pesto spread with tomato and lettuce or arugula, choice of cheese	12.75
<b>Chili Cheese Burger:</b> Homemade turkey chili with fries and choice of cheese	13.50
<b>Chili Cheese Burger Knife and Fork:</b> Cut in ½ with fries in the middle covered with chili and cheese.	15.50
Onions and sour cream optional N/C. Order it "LOADED" and you get everything.	
<b>Chipotle Black Bean Burger: (Available Vegan)</b> Brioche bun, arugula aioli and choice of cheese	11.85
<b>Impossible Burger Vegetarian: (Available Vegan)</b> Brioche bun, cheese, arugula aioli, and fries.	13.85

## Sandwiches

<b>Substitute For Fries:</b> Sliced Tomatoes, Cottage Cheese	N/C
<b>Substitute For Fries:</b> Side Salad, Fruit Cup, BBQ beans	1.00
<b>Substitute For Fries:</b> Organic Sweet Potato Fries, Tater Tots or Onion Rings with chipotle sauce	2.25
<b>Add Avocado</b>	1.25

<b>Classic Tuna Salad Sandwich:</b> chopped egg & onion slivers, buttermilk bread, lettuce, tomato & fries	11.75
<b>Classic Tuna Melt:</b> Tuna salad with chopped egg & onion, Cheddar cheese, tomato and fries on sourdough	12.85
<b>Sriracha Tuna Salad Sandwich:</b> Spicy Sriracha tuna on buttermilk bread, w/lettuce & tomato with fries	11.75
<b>Sriracha Tuna Melt:</b> Spicy Sriracha tuna & tomato on grilled Jalapeño bread with Cheddar cheese and fries	12.85
<b>Turkey Melt:</b> Roast Turkey and tomato on grilled Jalapeño bread w/Swiss cheese, cranberry mayo, & fries	13.85
<b>Turkey Sandwich:</b> Roast turkey on sourdough w/lettuce, tomato, mayo, & fries	11.65
<b>Pulled Pork BBQ:</b> lean, slow roasted in-house w/pickles, coleslaw, and BBQ sauce piled high on brioche bun. Choose fries or homemade baked beans for your side	12.85
<b>Chicken Breast:</b> Char-broiled chicken breast with smoked Mozzarella, arugula aioli, lettuce, tomato, and dill pickles. Served with fries.	12.85

## Modern BLT'S Our Bacon is Nitrate-Free, Served with House Fries

<b>Plain &amp; Simple BLT:</b> Sourdough, bacon, lettuce, tomato, mayo and fries	11.85
<b>Wild &amp; Crazy BLT:</b> Jalapeño bread, bacon, goat cheese, lettuce, tomato, sundried tomato spread	12.85
<b>The Modern BLT:</b> Sourdough, bacon, Smoked Mozzarella, lettuce, tomato, sundried tomato spread	12.15
<b>VLT!! Vegetarian BLT</b> We substitute veggie-bacon strips on any of the above	1.00
<b>Substitute gluten-free bread</b>	1.50

## Wraps Sundried Tomato Tortilla Served with House French Fries

<b>Chicken Strip Wrap:</b> Sliced chicken strips, chopped lettuce, tomatoes and homemade Ranch dressing	12.85
<b>Steak and Field Greens Wrap:</b> 6 oz. flat iron char-broiled/chopped, w/avocado and Balsamic vinaigrette	15.25
<b>Turkey Wrap:</b> Roast turkey, avocado, chopped lettuce, diced tomato and arugula aioli	12.85
<b>BBQ Chicken Wrap:</b> Grilled white meat chicken, house BBQ sauce, chopped lettuce, tomato, coleslaw with Smoked Mozzarella	12.85
<b>Salmon Wrap:</b> Grilled flaked salmon filet, chopped lettuce, tomato and coleslaw	15.25
<b>Veggie Wrap:</b> Grilled squash, eggplant, roasted bell pepper, chopped lettuce, tomato, Swiss cheese and arugula aioli.	11.15
<b>Vegan Veggie Wrap:</b> <i>veggie's from above, vegan cheese, vegan mayo, &amp; sliced tomatoes in place of fries</i>	11.15

## **Odd & Unusual** Things that don't fit in the other sections, but are yummy.

<b>Chicken Strip Plate:</b> 8 oz. of thinly breaded crispy natural chicken with fries	<b>12.85</b>
<b>Chicken Wings Plate:</b> Choose the sauce, served with celery, carrots, blue cheese, fries 1) Frank's Red Hot 2) Garlic Parmesan 3) Hot Sweet Thai Chili 4) BBQ 5) None	<b>12.65</b>

### **Grilled Cheese N' Soup** Cup of Homemade Tomato or Chicken Vegetable Soup, or Fries **11.50**

**Choose Your Bread:** Buttermilk, Sourdough, Jalapeno, Wheat or Rye

**Choose Your Cheese:** Cheddar, Havarti, Smoked Mozzarella, Swiss, Pepper Jack or American

**Add-on:** Avocado, Tomato & Basil, Sautéed Mushrooms

**1.25 each**

**Add-on:** Nitrate-free Bacon, Vegetarian Bacon, Goat Cheese

**2.00 each**

### **Homemade Soups:** available hot or cold in pints or quarts to-go

<b>Tomato:</b> vegan or creamy tomato served with garlic bread	<b>Cup or Bowl 6.25/8.25</b>
<b>Chicken Vegetable:</b> just like you wish your mom made!	<b>Cup or Bowl 6.25/8.25</b>
<b>Chicken Noodle Soup: Bowl only</b>	<b>8.25</b>
<b>Matzah Ball:</b> Homemade chicken vegetable soup with a homemade matzah ball. <b>Bowl only</b>	<b>9.35</b>
<b>Texas Turkey Chili Bowl:</b> grated Cheddar, onions, dollop of sour cream & crackers	<b>9.35</b>
<b>Texas Turkey Chili Cup</b>	<b>6.25</b>

### **Entree Salads**

**Dressings:** Ranch, 1000 Island & Caesar

**Vegan:** Balsamic Vinaigrette, Lemon Italian, Asian Vinaigrette

<b>Grilled Ahi Salad:</b> A generous portion of wild Ahi grilled medium rare on a bed of Savoy cabbage, carrot slivers, edamame, daikon sprouts, house Asian vinaigrette	<b>16.00</b>
<b>Steak Salad:</b> Char-broiled flat iron steak (6oz) over field greens, Romaine, croutons, tomatoes & Pecorino curls Balsamic vinaigrette	<b>15.00</b>
<b>Chopped Chicken Strip Salad:</b> Char-broiled or fried, Romaine, grilled corn, tomato, hard-boiled egg, ranch	<b>12.85</b>
<b>Classic Caesar:</b> Char-broiled warm or chilled chicken breast, Romaine hearts, Parmesan and house-cROUTONS	<b>13.85</b>
<b>Substitute:</b> Warm grilled salmon for chicken	<b>16.50</b>

### **Kids Menu**

<b>Grilled Cheese</b> with French fries and fruit dish	<b>7.00</b>
<b>Natural Chicken Strips (4)</b> with French fries and fruit dish	<b>7.00</b>
<b>Pancake</b> buttermilk or blueberry with fruit dish	<b>7.00</b>
<b>French Toast</b> with fruit dish	<b>7.00</b>
<b>Scrambled Egg</b> with Oregon red potatoes and fruit dish	<b>7.00</b>

### **Add-Ons/Sides/Substitutions**

<b>Add Avocado</b>	<b>1.25</b>
<b>Substitute Egg Whites for whole eggs</b>	<b>1.25</b>
<b>House Made Biscuit, Croissant, or Torta Roll</b>	<b>2.75</b>
<b>Two Eggs, Oregon Red Potatoes, Sliced Tomatoes, Fresh Fruit, Vanilla Yogurt, or Cottage Cheese</b>	<b>3.25 ea</b>
<b>Side of Nitrate-Free Smoked Bacon or Organic Turkey Sausage Links</b>	<b>4.50</b>
<b>Baked Beans:</b> House made white Navy beans in our own BBQ sauce (Vegetarian)	<b>3.00</b>
<b>Coleslaw</b>	<b>3.00</b>
<b>Grilled Asparagus</b>	<b>4.50</b>
<b>Steamed Broccoli</b>	<b>4.00</b>
<b>Fresh Fruit Cup OR Fresh Fruit Cup with Organic Vanilla Strauss Yogurt</b>	<b>3.25</b>
<b>Fresh Fruit Bowl with Strauss Organic Vanilla Yogurt</b>	<b>5.00</b>
<b>Substitute Fresh Broccoli for Oregon Red potatoes</b>	<b>1.25</b>
<b>Substitute Cottage Cheese, Sliced Tomatoes for Oregon Red potatoes</b>	<b>N/C</b>

### **Other Sides**

<b>House Side Salad</b> Mixed greens, tomatoes, carrots tossed with house Balsamic dressing	<b>5.50</b>
<b>Caesar Side-Salad</b> Romaine lettuce, Parmesan, house croutons tossed with Caesar dressing	<b>5.50</b>
<b>Sweet Potato Fries</b>	<b>4.50</b>
<b>Tater Tots</b>	<b>4.50</b>
<b>Garlic Parmesan Fries</b>	<b>5.00</b>
<b>Onion Rings Beer Battered</b>	<b>4.50</b>
<b>House French Fries</b>	<b>3.25</b>
<b>Sliced Tomatoes</b>	<b>3.00</b>
<b>Biscuit &amp; Gravy:</b> Scratch biscuit smothered in house made fennel sausage gravy	<b>7.50</b>
<b>Garlic Bread</b>	<b>3.00</b>

## Desserts

<b>Strawberry Shortcake:</b> Homemade biscuit, ice cream, fresh strawberries & whipped cream. SHARE!	<b>6.95</b>
<b>Tapioca (homemade) pudding with whipped cream</b>	<b>4.00</b>
<b>Vanilla Bean Sundae:</b> Two big scoops of vanilla bean, Ghirardelli chocolate, chopped Oreo's, whipped cream	<b>5.25</b>
<b>Big Cookie</b>	<b>1.75</b>
<b>Homemade Muffin</b>	<b>2.75</b>
<b>Ice Cream</b> Two generous scoops of our 21% vanilla bean	<b>4.25</b>

## Beverages:

<b>Cappuccino, Latte, Mocha Latte</b> Served in a traditional Italian breakfast cup	<b>4.25</b>
<b>Filter Coffee</b> Third Wave, our finest blend of Cameroon and Yirgacheffe	<b>3.25</b>
<b>Iced Coffee</b> Cold Brewed, low in acidity, yet strong and flavorful	<b>3.25</b>
<b>Iced Tea Black or Green, or an Arnold Palmer</b>	<b>3.25</b>
<b>Iced Latte, Iced Mocha, Iced Chai Latte</b>	<b>4.25</b>
<b>Americano</b> Our Neapolitan espresso and hot water	<b>3.25</b>
<b>Espresso Shot</b> Choose a 14 gram or 21 gram shot	<b>2.25/2.65</b>
<b>Chai Latte</b> Spiced sweetened Indian tea with cardamom and a hint of pepper in steamed milk	<b>4.25</b>
<b>Cold Milk</b>	<b>2.75/3.75</b>
<b>Café Au Lait</b> Filtered coffee with steamed milk	<b>3.75</b>
<b>Hot Tea Service:</b> 13 choices below	<b>3.25</b>
Breakfast Blend, Black Tea Chai, Rooibus Herbal Chai, Vanilla Black Tea, Earl Grey Black, Hibiscus Orange Chamomile, Sencha Green Tea, Jasmine Green, Darjeeling, Pomegranate White Tea, White Ginger, Orange Blossom Oolong, Moroccan Mint	
<b>Soy or Almond Milk</b>	Extra <b>.75</b>
<b>Monin Natural Syrups: Hazelnut, Caramel, Vanilla and Sugar-Free Vanilla</b>	Extra <b>.75</b>
<b>Soda:</b> Jones Real Cane Sugar Soda with refills	<b>3.25</b>
Jones Cola, Orange Cream Soda, Root Beer, Lemon/Lime, Blueberry Lemonade & Diet Coke	
<b>Orange, Grapefruit, Apple, or V8 Juice</b>	<b>3.50/5.95</b>
<b>House Made Fresh Lemonade</b>	<b>3.25</b>
<b>San Pellegrino Sparkling Water</b>	<b>4.00</b>
<b>Milk Shakes:</b> Vanilla, Chocolate, Strawberry, Peanut Butter, Oreo and Root Beer Float	<b>5.50</b>
<b><i>Our coffees, filter, espresso &amp; decaf are available by the pound.</i></b>	<b>12.00</b>
<b>Large to go pot (96 oz.) 10 cups, cream and sugar</b>	<b>17.00</b>
<b>Minimum table charge per person</b>	<b>7.50</b>

Our ingredient lists contain no high fructose corn syrup or aluminum baking powder.

We use butter and virgin olive oil.

Our owner, Euro Coffee, sources and roasts all our coffees.

**We offer Gift Cards starting at \$20.00**

## Vegetarian Selections:

<b>Mac &amp; Cheese Bites</b> (8) with Chipotle Dipping Sauce. They make you happy!	<b>6.65</b>
<b>Cheese Quesadilla</b> Pepper Jack & Havarti served with Pico & House Salsa	<b>6.45</b>
<b>Homemade Soups:</b> Creamy Tomato Served with a side of garlic bread	<b>6.25/8.25</b>
<b>Veggie Egg Burrito:</b> Scrambled eggs, Soy Chorizo, Tomato, Oregon Red potato and Cheddar Cheese	<b>10.50</b>
<b>Veggie Hash Burrito:</b> Scrambled Eggs, Mushrooms, Spinach, Asparagus, Bell Pepper, Red Onion Oregon Red potatoes and Swiss Cheese. Served with Arugula Aioli and a Side of Cottage Cheese	<b>10.85</b>
<b>Faux Italian Breakfast Sandwich:</b> Two eggs over firm on Toasted Torta Roll with veggie-bacon, Cheddar, tomato, fresh spinach, arugula aioli, and basil. Served with Oregon Red potatoes.	<b>11.50</b>
<b>Eggs Florentine</b> Two poached eggs on a toasted English muffin with sautéed fresh spinach covered with Hollandaise sauce. Served with fresh grilled asparagus spears and breakfast potatoes.	<b>14.50</b>
<b>Avocado Toast:</b> Sourdough is our default, but any bread works. We add a little fresh pico and top with chopped basil. Add fresh pesto n/c if you like.	<b>7.85</b>
<b>Avocado Toast with Poached Medium Egg</b>	<b>8.85</b>
<b>Buttermilk or Blueberry Stack (4)</b>	<b>9.65</b>
<b>Buttermilk or Blueberry Short Stack (2)</b>	<b>7.65</b>
<b>Country Buttermilk French Toast (Gluten-Free Bread +\$1.50)</b>	<b>9.35</b>
<b>Yogurt and Granola</b> Organic House Made Maple Granola with Strawberries & Straus Organic Vanilla Yogurt	<b>8.65</b>
<b>Faux Firehouse Omelet</b> Veggie-Chorizo, Bell Peppers, Pepper Jack, Veggie-Bacon, Cilantro, Topped w/ Sriracha	<b>11.50</b>
<b>Mushroom and Swiss Omelet</b> Sautéed Mushrooms with Swiss cheese	<b>11.50</b>
<b>3 Eggs Any Style:</b> Served with Veggie-Bacon or Veggie Chorizo	<b>10.85</b>
<b>2 Eggs Any Style:</b> Served with Veggie-Bacon or Veggie-Chorizo	<b>9.85</b>
<b>Toast Selection:</b> Sourdough, Buttermilk, Whole Wheat, Rye, Jalapeño Bread or English Muffin <b>Substitute:</b> <i>Homemade Biscuit, Croissant, Torta Roll or 2 slices of gluten-free toast:</i>	<b>1.50</b>
<b>Chipotle Black Bean Burger:</b> Brioche bun, arugula aioli and your choice of cheese and fries	<b>11.85</b>
<b>Impossible Burger Vegetarian:</b> Brioche bun, cheese, arugula aioli, coleslaw and fries	<b>13.85</b>
<b>Modern Veggie Hash:</b> 2 Eggs Over Medium on a Hash of Red Potato, Mushroom, Spinach, Asparagus and Your Choice of Toast	<b>11.85</b>

## Vegan Selections:

<b>Homemade Soups:</b> Vegan Tomato cup/bowl Served with a side of dry sourdough toast	<b>6.25/8.25</b>
<b>Vegan Breakfast Burrito:</b> Firm Tofu Scrambled, Soy Chorizo, Tomatoes, Oregon Red potatoes, Vegan Cheese	<b>10.85</b>
<b>Vegan Hash Burrito:</b> Scrambled Firm Tofu, Mushrooms, Spinach, Asparagus, Bell Pepper, Red Onion, Oregon Red potatoes and Vegan Cheese.	<b>10.85</b>
<b>Vegan Chipotle Black Bean Burger</b> served on a Torta roll, lettuce or arugula, tomato, dill pickles, grilled or raw onion, vegan cheese, vegan mayo and a side of sliced tomatoes	<b>12.65</b>
<b>Vegan Impossible Burger:</b> served on a Torta roll, lettuce or arugula, tomato, dill pickles, grilled or raw onion, vegan cheese, vegan mayo and a side of sliced tomatoes	<b>13.85</b>
<b>Modern Vegan Hash:</b> Scrambled firm tofu on a hash of Red Potato, Mushroom, Spinach, Asparagus and Dry sourdough toast	<b>11.85</b>