

AUTHOR

TITLE

PRICE	ITEM
\$12	Breakfast Sandwich – Choice of parmesan tater tots or agave mixed fruit
	(a) Sausage (vegetarian), egg souffle, herbed cream cheese, & cheddar on a brioche bun
	(b) Bacon, egg souffle, whipped cream cheese and swiss on a pretzel bun
	+ add avocado \$2 + add extra bacon or sausage \$2
\$10	Avocado Tartine – Seeded harvest bread, miso sesame slaw, jammy egg*, and black garlic molasses
\$10	Cast Iron Frittata – Seasonal flavors baked to order with egg souffle in individual cast iron served with a simple side salad (gf)
\$13	Sweet Potato Hash Plate – From scratch sweet potato hash with caramelized onions served with coffee rubbed bacon or sausage, fried egg, house jalapeño sauce and seeded harvest toast (gf option)
\$10	Deluxe Croissant Plate – Hopscotch croissant with french triple cream brie, fresh berries, and coffee rubbed bacon
\$12	Fancy French Toast – Thick sliced challah soaked in custard and grilled to order. Topped with cream, house made salted caramel sauce, and seasonal fruit
\$8	"Cinnamon Roll" Overnight Oats – Overnight oats with chia, oat milk, cinnamon, chai spices, almond butter and maple, topped with Hop sweet + salty granola and fresh fruit (gf+v)

Build Your Own Breakfast

Parmesan Tater Tots – \$5

Agave Mixed Fruit – \$5

Fried Egg – \$2.50

Jammy Egg – \$2

Seasonal House Jam – \$2

Whipped Butter – \$1

Two Slices Fancy Bacon – \$5

Two Pieces Pork Sausage – \$5

Sweet + Salty Granola – \$4

Bagel + Cream Cheese – \$4

Hopscotch Croissant – \$5

Single French Toast Slice – \$5

Essentials

Mimosa – \$8

Drip Coffee – \$2.75

Latte – \$4

Cappuccino – \$3.75

Mocha –\$4.50

Chai Latte– \$4

Orange Juice – \$4

Hot Tea –\$2.75

Espresso – \$3

Matcha Latte – \$4

Fancy Lemonade– \$4.50

Ask About Seasonal Beverages!

*Consuming raw of undercooked eggs may increase your risk of foodborne illness