

VG vegetarian

VE vegan

DF dairy free

GF gluten free

○ Denotes dietary need can be meant with one adjustment



TO START

HOUSEMADE CINNAMON ROLL **VG**

vanilla cream cheese icing 4.50

TRADITIONAL NEW ORLEANS BEIGNETS **VG**

The real thing... with powdered sugar & chocolate-espresso dipping sauce 7.50

FRESH BERRY PARFAIT **VG**

cinnamon-honey granola & vanilla yogurt 8

SWEET

STEEL-CUT OATS **VG VE DF**

warm cream, brown sugar, dried fruit & nuts 8

SOURDOUGH WAFFLE **VG DF**

whipped butter & real maple syrup 7

BUTTERMILK PANCAKES **VG**

whipped butter & real maple syrup
short stack 9 / full stack 11

BREAKFAST SPECIALTIES

THE INTERCONTINENTAL **VG**

fresh fruit with artisan cheese & a pastry of the day 12

SHRIMP AND GRITS

cheesy corn grits, grilled spicy shrimp, candied bacon & tasso ham gravy 15.50

DUNGENESS CRAB OMELET **GF**

butter poached crab, grape tomatoes, spinach & avocado purée. Served with cottage potatoes & Terminator wheat toast 17

SMOKED BRISKET HASH **GF DF**

in-house smoked brisket, two poached eggs, kale, Momma Lil's peppers, heirloom tomatoes herbed cottage potatoes, toasted La Brea baguette bread with red wine demi-glace & hollandaise sauce 16

CAPRESE BENEDICT **VG**

fresh mozzarella & basil, heirloom tomato, Hollandaise sauce, balsamic reduction & fresh herb purée with cottage potatoes
half 11.50 / full 15.50

TRADITIONAL BENEDICT

Canadian bacon, two poached eggs*, toasted English muffin & Hollandaise sauce. Served with cottage potatoes
half 7.50 / full 12.50

BREAKFAST CLASSICS

All eggs are cooked in butter, please make your server aware to make your eggs dairy free

BISCUIT AND GRAVY

housemade biscuit topped with our own sausage-country gravy 9.50

ANDERSON SCHOOL BREAKFAST **VG DF**

two eggs*, cottage potatoes, toast & your choice of sausage links, applewood smoked bacon, Canadian bacon or veggie sausage 12

VEGGIE SCRAMBLE **VG DF GF**

scrambled eggs, blistered grape tomatoes, caramelized onions, zucchini, wild mushrooms & toast. Served with a house salad 15

THREE LITTLE PIGS **GF**

sausage, bacon, ham & egg scramble, green onions, Mamma Lil's peppers & cheddar cheese with cottage potatoes & your choice of toast 16

JOES SCRAMBLE **DF GF**

bacon infused beef, eggs, caramelized onion & sautéed greens served with cottage potatoes and your choice of toast 15

FRIED EGG SANDWICH **DF GF**

fried egg*, applewood smoked bacon, tomato, leaf lettuce & classic aioli on housemade brioche. Served with a house salad 12.50

HOME-STYLE CHICKEN FRIED STEAK

sausage-country gravy with two eggs* & cottage potatoes 17

A LA CARTE

MEAT

sausage links, Applewood smoked bacon, Canadian bacon or Morning Star® veggie sausage 4

TOAST

Terminator wheat, brioche, sourdough or English muffin 2

EGG*

one egg cooked your way 2

COTTAGE POTATOES

red potatoes, onions & herbs 3

FRUIT

seasonal selection 5

HOUSEMADE PASTRIES

ask your server for today's selection 3
upgrade your side toast to a pastry 2

Randi Chamberlain ~ Chef
Aaron Willisroft ~ Sous Chef
Zachary Beaton ~ Sous Chef

BREAKFAST MENU

7am - 11am Monday thru Saturday
7am - 12pm Sunday

*Consuming raw or undercooked eggs & meats may increase your risk of foodborne illness 1/17