

EARTH TO TABLE
BREAD BAR
good ingredients matter.

Breakfast Menu

Available Saturday 9am-11am

Chia & Coconut Pudding (VG)

Fresh Berries, Sunflower Seeds, Toasted Coconut,
Coco Powder, Fresh Mint
\$8

Yogurt Parfait (V)

Full Fat Greek Yogurt, Bettina's Granola, Thurston's Honey,
Fresh Berries
\$10

Classic Sandwich

Ham, Scrambled Eggs, Cheddar, Creamy Garlic, Arugula
\$12
Add: Potato Hash \$6

French Toast Bread Pudding (V)

Banana, Toasted Coconut, White Chocolate,
Coconut Whipped Cream, Fresh Berries
\$15

Potato Hash (V)

Fried Potatoes, Roasted Mushrooms, Caramelized Onions,
Roasted Red Peppers, Kale, Feta, 2 Sunny Side Eggs, Chili Flake
\$15

Add House Smoked Bacon - \$4

Add: Hollandaise - \$3

Sub: Korean Tempeh for Eggs - \$2 (VG)

Eggs Bridgely

House Toast, 2 Soft Poached Eggs, Smashed Avocado,
House Smoked Bacon or Mushroom, Hollandaise, Pickled Red Onions, Arugula
\$19



Breakfast Beverages

Available Saturday 9am-11am

Strawberry Banana Yogurt Smoothie

2% Milk, Orange Juice, or Apple Juice

\$8

Sub: Oat Milk - \$2

Half Pints of Beau's Lug Tread

Lagered Ale

\$6

Locke Caesar

Vodka, Walter Craft Caesar Mix, Fresh Lime Juice, Tabasco Sauce,
Cracked Black Pepper, Pickle, and Lime

\$13

Mimosa

Ronco Belvedere Prosecco and Orange Juice

\$10

Breakfast Martini

Gin, Cointreau, Fresh Lemon Juice, Orange Marmalade

\$14

Specialty Coffee Add Ons:

Bailey's Original Cream Liqueur

Kahlua Coffee Liqueur

\$8/oz