VILLAGE CORNER BISTRO BREAKFAST MENU

THE BASICS

Farm fresh eggs served with choice of hash browns, fruit cup or cottage cheese & English muffin, sourdough or organic 21 grain toast.

One Egg Your Way 7.95 | Two Eggs Your 8.95 | Three Eggs Your 9.95 | Way

Add any of the following:

Chicken Mango Link Sausage 3.75 Black Forest Smoked Ham 3.75
Applewood Smoked Bacon 3.75 Pork Sausage Patties 3.75

FROM THE GRIDDLE

Enhance your choice with fresh seasonal berries and whipped cream for \$3

Buttermilk Pancakes	8.95/9.95	Banana Pecan Pancakes	9.95/10.95
Blueberry Pancakes	9.95/10.95	French Toast	10.95
Belgian Waffle	10.95	Pecan Crusted French Toast	11.95
Belgian Waffle with Fresh E topped with real whipped cream		Grand Marnier French Toast topped with orange liqueur butter.	13.95

OMELETS

Farm fresh three egg omelet, served with choice of hash browns, fruit cup or cottage cheese and English muffin, sourdough or organic 21 grain toast.

Monterey tomatoes, onions, artichoke hearts & Monterey jack cheese	13.50	Mediterranean tomatoes, mushrooms, spinach & mozzarella cheese	13.50
Acapulco Ortega chilies, onions, avocado & pepper-jack cheese	13.50	Dungeness Crab avocado & cheddar-jack cheese	14.50
Denver smoked ham, green onions, bell peppers & cheddar-jack cheese	13.50	Diablo chorizo sausage, jalapeno, onions & pepper-jack cheese	13.50

EGGS BENEDICT

Served with your choice of hash browns, fruit cup or cottage cheese.

Carmel with Black Forest smoked ham	13.95	Smoked Salmon capers & spinach	14.95
Veggie tomato, avocado, spinach & mushrooms	12.95	Dungeness Crab avocado	15.95

BREAKFAST MENU

SPECIALTIES

Huevos Rancheros flour tortilla, 12.95 black beans, cheddar-jack cheese & basted eggs served with salsa,		Breakfast Express two eggs, two buttermilk pancakes & choice of bacon or sausage	
avocado & sour cream Flat Iron Steak & Eggs grilled medium with three eggs your way, hashbrowns & choice of toast San Francisco Joe's ground	15.95 13.95	Breakfast Burrito two scrambled eggs, bacon, onions, tomatoes, hashbrowns & cheddar-jack cheese rolled in a warm flour tortilla and drizzled with sour cream, served with fresh avocado and salsa	s,
Angus beef, sautéed onions, mushrooms, tomatoes & spinach scrambled with three eggs Smoked Salmon Platter Fresh toasted bagel with sliced tomato, red onion, capers & cream cheese	14.95	Breakfast Sandwich two scrambled eggs, Monterey Jack cheese and your choice of smoked ham, sausage patties or applewood smoked bacon on a bagel served with hashbrowns	12.95
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Bagel or Toast English muffin, sourdough or Organic 21 grain	2.50	Breakfast Parfait plain or strawberry yogurt layered with	8.95
Tortillas (3) flour or (4) corn	2.50	granola and fresh berries	
Hashbrowns	2.95	Fresh Fruit Platter Choice of cottage cheese or yogurt (plain	10.95
Oatmeal served with brown sugar, raisins & milk	7.95	or strawberry)	2.05
Cold Cereal Corn Flakes or	4.00	Cup of Fruit fresh seasonal fruit	2.95
Granola with milk		Banana or Apple	1.50
Yogurt Plain or Strawberry	2.95	Cottage Cheese	2.95
BE	VEI	RAGES	
French Roast Coffee	2.95	Cappuccino or Café Latte	3.95
Hot Chocolate	3.15	Café Mocha	4.25
Hot Tea organic herbal teas	3.15	Espresso	3.50
Milk Regular or chocolate	2.95	Iced Tea or Soda	2.95
Cranberry, Grapefruit or Tomato Juice	2.95	Mimosa champagne and orange juice	7.50
Pellegrino Sparkling Water Italy (500 ml)	5.25	Bellini champagne & white peach juice	7.75
Fresh Squeezed Orange Juice	4.50	Fresh Squeezed IPA Deschutes	5.95
Michelob Ultra Domestic. Low carb & low calorie	4.95	Brewery, Bend Oregon 805 Ale Firestone Walker Brewing	5.95
Budweiser Domestic	4.95	Company, Paso Robles, CA	.
Lagunitas IPA Lagunitas Brewing Co., Petaluma, CA	5.95	Modelo Especial Brewed in Mexico	5.95
Carmel Wheat Beer Mendocino Brewing Company	5.95	Ratel Hard Cider 22 oz. Monterey Ca. Premium craft dry-hopped cider	14.