



MORNING BELLE

SIGNATURES

CLASSIC BREAKFAST #1 Two cage-free eggs your way, signature potatoes, choice of ham, bacon or sausage and toast with butter 9.99

CLASSIC BREAKFAST #2 Two cage-free eggs your way, choice of ham, bacon or sausage and one Belgian waffle or vanilla buttermilk pancake 9.99

AVOCADO TOAST Thick-cut brioche toast topped with smashed avocado, cherry tomatoes marinated with basil, sea salt and balsamic, served with one cage-free egg your way 8.99

GLAZED DOUGHNUT WAFFLE Doughnut style waffle topped with cinnamon-maple glaze, raspberry jam, lemon mousse, fresh berries and powdered sugar 9.99

CINNAMON ROLL FRENCH TOAST Cinnamon rolls prepared french-toast style, topped with fresh berries, candied pecans, cinnamon-maple glaze and powdered sugar 10.99

SHRIMP AND GOUDA GRITS House grits topped with gouda cheese, spiced shrimp, scallions and sour cream, served with one cage-free egg your way 10.29

MEAT LOVERS BOWL Applewood bacon, honey glazed ham, sausage, served over signature potatoes, with sharp cheddar and pepper jack cheeses, two cage-free eggs your way and a side of salsa verde 10.99

MORNING BELLE OMELET Three cage-free eggs over medium folded omelet style, stuffed with sausage, wild mushrooms, sautéed peppers, sharp cheddar cheese, topped with sour cream and scallions, served with buttered toast 10.99

SWEET STARTS

MORNING BELLE PANCAKES Two classic vanilla buttermilk pancakes served with whipped butter and maple syrup 5.99

DARK CHOCOLATE BROWNIE PANCAKES Two vanilla buttermilk pancakes with chunks of fudge brownie, topped with nutella, strawberries and maple syrup 11.99

BLUEBERRY PANCAKES Tried and true, two vanilla buttermilk pancakes with blueberries served with whipped butter and maple syrup 6.99

CREAMSICLE PANCAKES Vanilla pancakes topped with whipped butter, valencia orange syrup and crema 10.99

CLASSIC FRENCH TOAST Two slices of thick-cut brioche french toast topped with whipped cream and served with maple syrup 9.49

CRÈME BRULÉE BANANA FRENCH TOAST Brioche french toast topped with whipped vanilla bean yogurt, caramelized bananas, fruit compote and dusted with powdered sugar 10.99

CLASSIC BELGIAN WAFFLE Belgian waffle made to order, topped with fruit compote, powdered sugar and whipped cream served with whipped butter and maple syrup 9.99

HEALTHY BEGINNINGS

GARDEN GRAIN BOWL Tri-colored quinoa, sriracha-honey glazed sweet potato, caramelized onions, wild mushrooms, smashed avocado and cherry tomatoes, topped with two cage-free eggs your way 8.99

OATS AND TOAST Steel cut oatmeal topped with whipped yogurt, toasted almond granola, bananas, and blueberries, served with whole wheat toast, sunflower seed butter and organic honey 8.49

BUCKWHEAT BANANA PANCAKES Two buckwheat pancakes topped with toasted pecans, sunflower seed butter, caramelized bananas and fresh strawberries 10.99

UPROOTED BOWL Sriracha-honey glazed sweet potato, tuscan kale, sticky rice, ginger carrot kimchee, cage-free egg white scramble, scallions, cilantro, edamame and lime 10.99

THE HUMMINGBIRD OMELET Cage-free egg white omelet with herb turkey breast, sundried tomatoes, scallions, roasted garlic cream cheese, topped with smashed avocado and sour cream served with a side of seasonal fresh fruit, toast and butter 10.99

FRESH START PARFAIT Whipped vanilla bean yogurt, seasonal fresh fruit, toasted almond granola, fresh mint and basil 8.99

BOWLS / HASH / TOAST

PORK BELLY BOWL Sriracha-honey glazed pork belly, sticky rice, ginger carrot kimchee, edamame, cilantro and lime topped with two cage-free eggs your way 10.99

ORANGE CHICKEN BOWL Sriracha-honey glazed chicken, sticky rice, ginger carrot kimchee, edamame, cilantro and lime topped with two cage-free eggs your way 9.99

GARDENER'S TOAST Thick-cut brioche toast topped with wild mushrooms and caramelized onions, sharp cheddar cheese, peppercorn gravy, arugula and two cage-free eggs your way 9.99

PACIFIC BLUE CRAB HASH Signature potatoes with blue crab, sweet corn, sautéed peppers, scallions, pesto hollandaise, topped with a cage-free egg your way 12.99

FARMHAND HASH Shredded corned beef with signature potatoes, caramelized onions, roasted garlic bbq sauce, pepper jack cheese and peppercorn gravy, topped with a cage-free egg your way 9.99

SALMON AVOCADO TOAST Thick-cut brioche toast topped with slices of smoked salmon, smashed avocado, roasted garlic cream cheese, scallions, dill and capers, served with a cherry tomato spring mix salad 12.49

EVERYTHING EGGS

SIMPLE OMELET Cage-free egg omelet with sharp cheddar cheese, served with buttered toast 7.99 (add choice of ham, bacon or sausage \$2 add veggies \$2)

FARMHAND OMELET Cage-free egg omelet with shredded corned beef and signature potatoes, caramelized onions, swiss cheese and peppercorn gravy, topped with paprika hollandaise, served with buttered toast 11.99

FRESH HARVEST OMELET Cage-free egg omelet with sundried tomatoes, wild mushrooms, sautéed peppers, spinach, caramelized onions and smoked gouda cheese, topped with pesto hollandaise, served with buttered toast 11.99

CHICKEN BACON RANCH OMELET Cage-free egg omelet with chicken breast, applewood bacon, gouda cheese, spinach and blistered cherry tomatoes, drizzled with ranch dressing, served with buttered toast 10.99

MORNING BELLE BENEDICT Two poached cage-free eggs on toasted rosemary focaccia with honey glazed ham and paprika hollandaise, served with a cherry tomato spring mix salad 10.49

SILVER DOLLAR BENEDICT Two poached cage-free eggs on silver dollar pancakes with sausage patties, sharp cheddar cheese, maple syrup, powdered sugar, cinnamon-maple glaze, whipped cream and candied pecans, served with a side of signature potatoes 10.49

THE GARDENER'S BENEDICT Two poached cage-free eggs on toasted rosemary focaccia with goat cheese, sundried tomatoes, spinach, smashed avocado and pesto hollandaise, served with a cherry tomato spring mix salad 10.99

SMOKED SALMON BENEDICT Two poached cage-free eggs on toasted rosemary focaccia with thin slices of smoked salmon, roasted garlic cream cheese, capers, scallions, arugula and paprika hollandaise, served with a cherry tomato spring mix salad 12.49

HUMMINGBIRD FRITTATA Fluffy cage-free eggs baked with herb turkey breast, sundried tomatoes and roasted garlic cream cheese, topped with scallions and avocado, served with a side of seasonal fruit 11.99

PORK BELLY FRITTATA Fluffy cage-free eggs baked with wild mushrooms topped with sriracha-honey glazed pork belly, scallions, sautéed peppers and paprika hollandaise, served with a side of signature potatoes 11.99

BREAKFAST CHIMICHANGA Baked flour tortilla filled with scrambled cage-free eggs, pork belly, avocado, queso fresco, topped with tomatoes, scallions and sour cream, served with a side of signature potatoes 10.99

MORNING BELLE BREAKFAST BURRITO Sriracha-honey glazed chicken, signature potatoes, cage-free egg white scramble and queso fresco wrapped in a tomato basil tortilla, served with a side of fire roasted salsa and smashed avocado 10.99

SIDES

Thick-Cut Bacon 3.19

Corned Beef Hash 3.99

Vanilla Buttermilk Pancake 2.99

Seasonal Fresh Fruit 2.99

One Egg 1.49

Sausage Patties 2.99

Cheesy Grits 2.99

Cinnamon Roll 2.99

Steelcut Oats with Butter 2.99

Egg White Scramble 2.99

Honey-Glazed Ham 2.99

Signature Potatoes 2.99

Biscuit and Peppercorn Gravy 3.99

Almond Granola with Milk 3.99

Toast with Butter 1.99

(Sourdough, Brioche, Whole Wheat, Rye)



LUNCH COMBINATIONS \$8.99

Any Half Flatbread or Any Half Handheld (excluding burger)

..... PAIRED WITH

Any Half Salad or Cup of Heirloom Tomato Soup

FRESH FROM THE GARDEN

BELLE SALAD Spring mixed greens with cherry tomatoes, fire roasted artichokes, bell peppers, cucumber, avocado, focaccia croutons and pomegranate vinaigrette 8.99

HARVEST SALAD Vitamin-rich tuscan kale tossed with tri-colored quinoa and sunflower seeds, topped with mandarin oranges, apples, goat cheese and grain mustard dressing 7.99

CAESAR SALAD Chopped romaine, focaccia croutons, grated parmesan cheese and roasted garlic parmesan dressing 8.99

GARDENER'S SALAD Beefsteak tomato slices with sea salt, black pepper, olive oil, fresh basil, aged balsamic and fresh mozzarella, served with a side of flatbread 8.99

Top any salad with free-range, hormone-free chicken add 2.99

FLATBREADS

BLACKENED CHICKEN FLATBREAD

Toasted flat bread with adobo spiced chicken, fire-roasted artichokes, sautéed peppers, basil, gouda and ranch 8.99

SHRIMP AND SAUSAGE FLATBREAD

Toasted flat bread with shrimp and sausage, gouda cheese, basil, sundried tomatoes and paprika hollandaise 9.99

CAPRESE FLATBREAD

Toasted flat bread with blistered cherry tomatoes, basil leaves, fresh mozzarella, olive oil, sea salt, black pepper and aged balsamic 8.99

HANDHELDS

Served with root vegetable chips (upgrade to seasonal fresh fruit or a cup of heirloom tomato soup 1.99)

MORNING BELLE WRAP Chicken breast, smashed avocado, paprika aioli, queso fresco, spinach, beefsteak tomatoes and spicy pickles wrapped in a tomato basil tortilla 12.99

BACON AVOCADO BURGER Two beef patties topped with applewood bacon, beefsteak tomato, arugula, smashed avocado and paprika aioli served on a whole wheat brioche bun 11.99

CLASSIC B.L.T Thick-cut applewood bacon on toasted wheat bread with arugula, beefsteak tomatoes and paprika aioli 10.99

HUMMINGBIRD TURKEY WRAP Herb-roasted turkey, smashed avocado, applewood bacon, beefsteak tomato, arugula and basil aioli wrapped in a tomato basil tortilla 12.99

CHICKEN FOCACCIA SANDWICH Chicken breast topped with melted swiss cheese, roasted adobo spread, basil aioli, arugula, balsamic and applewood bacon on toasted rosemary focaccia 9.99

GRILLED HAM AND CHEESE Honey glazed ham, melted cheddar and swiss on toasted sourdough bread 9.99

CHAMPAGNE & COCKTAILS \$8

BELLE MIMOSA House champagne with choice of flavor: blood orange, mango, strawberry, or raspberry puree

LEMON TREE Tito's vodka, simple syrup, lemon juice, house champagne

MUDDLED SCREWDRIVER Tito's vodka, orange juice, orange slices

MORNING SUNRISE BELLINI Prosecco, peach puree

STRAWBERRY PATCH Jameson whiskey, strawberry puree, lemon wedge, orange slice

CUCUMBER MINT MULE Pinnacle cucumber vodka, lime juice, ginger beer, mint

MORNING SPRITZ Hendrick's gin, raspberry puree, lime juice, house champagne

FLOWER BED BLOODY MARY Pinnacle cucumber vodka, bloody mary mix, edible flower

APPLE BERRY MULE Pinnacle raspberry vodka, apple puree, lime juice, ginger beer

GARDEN GROVE Hendricks gin, peach puree, lemon juice, house basil champagne

COFFEE OLD FASHIONED Maker's Mark bourbon, bitters, cold brew coffee, orange peel

SPIKED COLD BREW \$8

Iced cold brew coffee with your choice of spike and garnish, topped with whipped cream

CHOOSE YOUR SPIKE

Rumchata
Kahlua

Godiva White Chocolate
Bailey's Salted Caramel

CHOOSE YOUR GARNISH

Cinnamon Sugar
Caramel Sauce
Chocolate Sauce
Strawberry Puree

BEVERAGES



We proudly serve Thrive coffee and tea. Sustainably sourced, farmer-direct. Investing in the communities that cultivate and grow Thrive products.

Regular or Decaf 2.89
Cold Brew 2.89

JUICES

Orange Juice 2.99
Pomegranate Juice 3.89
Tomato Juice 2.99
Pomegranate Lemonade 3.89
Ruby Red Grapefruit Juice 2.99

TEAS & SOFT DRINKS

Iced Tea 2.89
Coke Products 2.89
Hot Tea 2.89
(Hibiscus, English Breakfast, Lemongrass, Earl Grey, Camomile)

MILK & HOT CHOCOLATE

2% White Milk 2.89
Chocolate Milk 2.89
Hot Chocolate 2.89
Almond Milk 2.89
Silk Milk 2.89

LITTLE GARDENER'S MENU \$5.99

All menu items include a beverage. Available for ages 12 and under.

CLASSIC BREAKFAST One cage-free egg your way, choice of bacon or sausage served with toast

PANCAKE BREAKFAST Three silver dollar pancakes served with maple syrup and a cup of fruit

CHEESEBURGER Single beef patty on a brioche bun with Velveeta served with root vegetable chips

CHEESY EGGS Two cage-free eggs scrambled with sharp cheddar cheese served with a cup of fruit

DOUGHNUT WAFFLE Doughnut waffle with butter and maple syrup served with a cup of fruit

GRILLED CHEESE Griddled white bread with Velveeta served with root vegetable chips

CEREAL Selection of individual boxed cereals served with whole milk and a cup of fruit

FRENCH TOAST STICKS Brioche French toast cut into sticks served with maple syrup and a cup of fruit

* Notice: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.