



MORNING BELLE®

SIGNATURES

AVOCADO TOAST Thick-cut multigrain toast topped with smashed avocado, cherry tomatoes marinated with basil, sea salt and balsamic, served with two cage-free eggs your way 9.99

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

GLAZED DOUGHNUT WAFFLE Doughnut style waffle topped with cinnamon-maple glaze, raspberry jam, lemon mousse, fresh berries and powdered sugar 10.29

CINNAMON ROLL FRENCH TOAST Cinnamon rolls prepared french-toast style, topped with fresh berries, candied pecans, cinnamon-maple glaze and powdered sugar 11.99

SHRIMP AND GRITS House grits topped with smoked provolone cheese, spiced shrimp, scallions and sour cream, served with one cage-free egg your way 10.99

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 11.29

MORNING BELLE® OMELET Three cage-free eggs over medium, served omelet style, stuffed with sausage, mushrooms, sautéed peppers, sharp cheddar cheese, topped with sour cream and scallions, served with multigrain toast and butter 11.29

SWEET STARTS

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

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 7.29

CLASSIC FRENCH TOAST Two slices of thick-cut brioche french toast topped with whipped cream and served with maple syrup 9.99

MORNING BELLE® PANCAKES Two classic vanilla buttermilk pancakes served with whipped butter and maple syrup 6.29

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

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

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 8.99

GARDEN GRAIN BOWL Tri-colored quinoa, sriracha-honey glazed sweet potato, caramelized onions, mushrooms, smashed avocado and cherry tomatoes, topped with two cage-free eggs your way 9.49

UPROOTED BOWL Sriracha-honey glazed sweet potato, tuscan kale, steamed rice, ginger carrot kimchee, cage-free egg white scramble, scallions, cilantro, edamame and lime 11.29

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

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

BOWLS / HASH / TOAST

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 10.29

ORANGE CHICKEN BOWL Sriracha-honey glazed chicken, steamed rice, ginger carrot kimchee, edamame, cilantro and lime topped with two cage-free eggs your way 10.99

GARDENER'S TOAST Thick-cut multigrain toast topped with mushrooms and caramelized onions, sharp cheddar cheese, peppercorn gravy, arugula and two cage-free eggs your way 10.29

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

PORK BELLY BOWL Sriracha-honey glazed pork belly, steamed rice, ginger carrot kimchee, edamame, cilantro and lime topped with two cage-free eggs your way 11.29

SALMON AVOCADO TOAST Thick-cut multigrain toast topped with slices of smoked salmon, smashed avocado, roasted garlic cream cheese, scallions, dill and capers, served with two cage-free eggs your way 12.99

EVERYTHING EGGS

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 multigrain toast with butter 11.99

SIMPLE OMELET Cage-free egg omelet with sharp cheddar cheese, served with multigrain toast and butter 8.29 (add choice of ham, bacon or sausage \$2 add up to three veggies \$2)

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

CHICKEN BACON RANCH OMELET Cage-free egg omelet with chicken breast, applewood bacon, smoked provolone cheese, spinach and blistered cherry tomatoes, drizzled with ranch dressing, served with multigrain toast and butter 11.99

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 10.99

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 10.99

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 12.99

HUMMINGBIRD FRITTATA Fluffy cage-free eggs baked with oven roasted turkey breast, sundried tomatoes and roasted garlic cream cheese, topped with scallions and avocado, served with a side of signature potatoes 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 3.49

Corned Beef Hash 4.49

Two Eggs 3.99

Seasonal Fresh Fruit 4.99

Almond Granola with Milk 3.99

Sausage Patties 2.99

Cheesy Grits 3.49

Glazed Warm Cinnamon Roll 3.49

Steelcut Oats with Butter 3.99

Toast with Butter 1.99

Honey-Glazed Ham 2.99

Signature Potatoes 3.49

Biscuit & Peppercorn Gravy 3.99

(Multigrain, Sourdough, Brioche, Rye)



LUNCH COMBINATIONS \$9.99

Any Half Flatbread or 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 9.99

CAESAR SALAD Chopped romaine, focaccia croutons, grated parmesan cheese and roasted garlic parmesan dressing 9.99

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 10.99

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 9.99

Top any salad with free-range, hormone-free chicken add 3.99

Cup of Heirloom Tomato Soup 3.99

FLATBREADS

BLACKENED CHICKEN FLATBREAD

Toasted flat bread with adobo spiced chicken, fire-roasted artichokes, sautéed peppers, basil, smoked provolone cheese and ranch 9.99

SHRIMP AND SAUSAGE FLATBREAD

Toasted flat bread with shrimp and sausage, smoked provolone cheese, basil, sundried tomatoes and paprika hollandaise 10.99

CAPRESE FLATBREAD

Toasted flat bread with blistered cherry tomatoes, basil leaves, fresh mozzarella, olive oil, sea salt, black pepper and aged balsamic 9.99

HANDHELDS

Served with root vegetable chips

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

DOUBLE CHEESEBURGER Two beef patties with american cheese, lettuce, tomato, spicy pickles and paprika aioli served on a whole wheat bun 12.49

CLASSIC B.L.T Thick-cut applewood bacon on toasted wheat bread with arugula, beefsteak tomatoes and paprika aioli 11.49

HUMMINGBIRD TURKEY WRAP Oven-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 11.99

GRILLED HAM AND CHEESE Honey glazed ham, melted cheddar and swiss on toasted sourdough bread 10.99

CHAMPAGNE & COCKTAILS \$8

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

MORNING SUNRISE BELLINI Prosecco, peach puree

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

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

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

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

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

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

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

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

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

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 buttered toast

PANCAKE BREAKFAST Three silver dollar pancakes served with maple syrup and fresh grapes

CEREAL Selection of individual boxed cereal served with whole milk and buttered toast

CHEESY EGGS Two cage-free eggs scrambled with sharp cheddar cheese served with buttered toast

DOUGHNUT WAFFLE Doughnut waffle with butter and maple syrup served with fresh grapes

FRENCH TOAST STICKS Brioche French toast cut into sticks served with maple syrup and fresh grapes

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

GRILLED CHEESE Griddled sourdough bread with american cheese served with root vegetable chips

* 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.