



BREAKFAST SERVED
8:00 – 11:00 AM

Honey Whipped Greek Yogurt Bowl 15

mixed berries, crushed almonds, flax seed, cinnamon, homemade coconut granola

Overnight Oats 14

steel cut rolled oats, chia & flax seed dust, mixed nuts, berry syrup

Cinnamon Roll French Toast 17

griddled in orange scented batter, berries, sugar dust, almond brittle vermont maple syrup

Farmer's Omelet* 19

scrambled eggs, baby spinach, wilted grape tomatoes
roasted wild mushrooms, aged cheddar cheese

The Sweet Grass* 23

scrambled eggs, melted jack cheese, farm fresh sausage patty, open faced on a buttermilk biscuit served with IOP home fries

Smoked Salmon Sammy 19

hickory smoked salmon, cucumber, sprouts, pickled red onion
cream cheese, crushed avocado, toasted croissant
pineapple & strawberries

*tofu substitute available upon request

Avocado Toast 15

sourdough, cherry tomatoes, chia & flax seed dust

À LA CARTE

IOP home fries 6

sourdough toast 4

farm fresh sausage patty 7

pecan-wood smoked bacon 7

buttermilk biscuit & honey 6

two eggs scrambled 7

griddled tofu 4

crushed avocado 4

fresh fruit 7

BEVERAGES

Mimosa \$12

classic with orange juice

bellini with peach

poinsetta with cranberry

Michelada \$12

draft lager in tajin rimmed pint glass

bloody mary mix, hot sauce, lime juice

Sangria Spritz \$14

red or white wine, cocchi americano

lemon juice, sparkling water

Coffee or tea \$5

Juice \$5

apple, orange, grapefruit, tomato

cranberry, pineapple

*checks left open will incur a 20% tip

*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions.

Please advise your server if interested.