



BREAKFAST SERVED
8:00 – 11:30 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	two eggs scrambled 7
sourdough toast 4	griddled tofu 4
farm fresh sausage patty 7	crushed avocado 4
pecan-wood smoked bacon 7	fresh fruit 7
buttermilk biscuit & honey 6	

BEVERAGES

alcohol beverages available after 10:00 am

Mimosa \$12
classic with orange juice
bellini with peach
poinsettia 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.