

# EGGS

## EGGS BENEDICT\*

applewood smoked ham, two poached eggs, toasted English muffin topped with citrus hollandaise & chives served with rosemary potatoes. **20.75**  
*add salad 4 fruit 4 Florentine 3 bacon 4 quinoa cake GF 4*

## THE ITALIAN BENEDICT\*\* GF

prosciutto, pesto, & two poached eggs on top of polenta patties, topped with citrus hollandaise & cilantro micro greens served with rosemary potatoes **22**  
*add salad 4 fruit 4 Florentine 3 bacon 4 quinoa cake GF 4*

## SMOKED SALMON BENEDICT\*

smoked salmon, two poached eggs on a toasted English muffin topped with fried capers, paprika & citrus hollandaise served with rosemary potatoes **24.5**  
*add salad 4 fruit 4 Florentine 3 bacon 4 quinoa cake GF 4*

## GREEK FRITTATA GF

ground sausage, kalamata olives, roasted artichoke hearts, spinach, tomatoes & feta cheese cooked with three eggs in a cast iron skillet served with rosemary potatoes **21** *egg whites +3*

## VEGGIE FRITTATA GF

mushrooms, onions, bell peppers, spinach & Beechers white cheddar cooked with three eggs in a cast iron skillet served with rosemary potatoes **20.5**  
*egg whites +3*

## TWO CAGE FREE EGGS\*

cooked to order, your choice of house made sausage or applewood smoked bacon, & your choice of toast: wheat, sourdough, or English muffin served with rosemary potatoes **18.75**

## BREAKFAST TACOS

three 4in tacos with chorizo, salsa verde, scrambled eggs, cotija cheese, pickled red onions, & cilantro lime crema garnished with cilantro micro greens served with rosemary potatoes **19**

## OMELETTE OF THE DAY GF

three egg omelette, chef's choice of filling, with rosemary potatoes & your choice of our house salad or fruit **21**  
*egg whites +3*

# SWEET 'n SAVORY

## DUTCH BABY

house made skillet baked German pancake topped with either:

- maple glaze, bacon & powdered sugar **18.5**
- berry compote, goat cheese & powdered sugar **19.5**
- Peanut butter whip, caramel, chocolate sauce, & powder sugar\*\* **18.5**

## BUTTERMILK RICOTTA PANCAKES

house made pancakes with butter & maple syrup served with applewood smoked bacon **16**  
*add berry compote or apple topping +3.5*

## SEASONAL FRENCH TOAST\*\*

ask server for flavor; served with applewood smoked bacon **19**

## BRIOCHE DIPPED FRENCH TOAST

topped with butter & powdered sugar served with applewood smoked bacon & maple syrup **18.5**  
*add berry compote or apple topping +3.5*

## AHC WAFFLE\*\*

our non-dairy Belgian style waffle with the choice of sides; bacon, sausage, egg, fruit, or non-dairy yogurt with granola **16** *extra waffle +4 PB&J topping +3.5*

# BOWLS

## CHORIZO HASH\* GF

chorizo, your style of eggs, cilantro lime crema, jalapeno pico de gallo, & cotija cheese topped with cilantro micro greens served on a bed of rosemary potatoes **19**

## CAPTAIN TRAVIS' SCRAMBLE GF

three eggs scrambled with house sausage, red onion, kalamata olives, spinach, mushrooms & Beechers white cheddar on a bed of rosemary potatoes topped with cilantro micro greens **21**

## THE DAVINCI SCRAMBLE GF

three eggs scrambled with chicken sausage, mama lils peppers, spinach, artichoke, mushrooms, & beechers white sharp cheddar on a bed of rosemary potatoes topped with cilantro micro greens **23**

## ROASTED ROOT VEGGIE HASH V GF

carrots, sweet potato, parsnip & fingerling potatoes roasted with garlic, onions and herbs topped with cilantro micro greens **18.5**  
*add two poached eggs\* 6 add bacon 4 sausage 4 chorizo 4*

## YOGURT\*\*

topped with fresh fruit, house made granola & honey drizzle **14.75** *dairy free 2 V*

## OATMEAL\*\* V

candied pecans, fresh sliced apples, brown sugar & dried cranberries **14.25**

# STUFFED BISCUITS

## THE CLASSIC

sausage, scrambled egg & mozzarella cheese in a biscuit topped with house made sausage gravy & chives served with rosemary potatoes **19**

## BACON AND BEECHER'S\*

candied applewood smoked bacon, Beecher's white cheddar & caramelized onions in a biscuit topped with a sunny side up egg served with rosemary potatoes **21**  
*add sausage gravy 2*

## ROASTED GARLIC AND SUN-DRIED TOMATO

wild mushroom, roasted garlic, sun-dried tomatoes, spinach, red onion, & scrambled eggs in a biscuit topped with parmesan cream sauce & cilantro micro greens served with rosemary potatoes **19.75**

## VAN GOGH SUNRISE BISCUIT\*

mama lils peppers, Mama Lils aioli, caramelized onions, gruyere, & ham in a biscuit topped with parmesan cream sauce & sunny side egg topped with cilantro micro greens served with rosemary potatoes **21**

## APPLE PIE BISCUIT

house made apple pie filling drizzled with caramel sauce & topped with cinnamon whip cream served with fresh fruit **18**

# SANDWICHES

*substitute sides with a house salad 4*

## BREAKFAST CROISSANT

breakfast sausage, two over hard eggs, two pieces of bacon, gruyere cheese, & mama lils aioli served with rosemary potatoes **22**

## BREAKFAST CLUB

sourdough bread, gruyere cheese, roasted garlic aioli, two over-hard cage free eggs, applewood ham, bacon, turkey, arugula & tomato served with rosemary potatoes **22**

## AHC CRISTO

applewood smoked bacon, two over-hard cage free eggs, fig compote, cream cheese spread between two pieces of sourdough French toast topped with powdered sugar & served with rosemary potatoes **20.5**

## BRIOCHE CROQUE MADAME\*

natural smoked ham & gruyere cheese on house made brioche topped with parmesan cream sauce & a fried egg served topped with cilantro micro greens served with rosemary potatoes **21**

## TURKEY, BACON & BRIE

sourdough bread, brie cheese, grilled applewood smoked turkey, bacon, arugula & cranberry chutney served with potato chips & house made pickles **20.5**

## CHICKEN SALAD CROISSANT

house made chicken salad in a croissant with avocado, arugula, Mama Lils peppers served with potato chips & house made pickles **21.5**

# SALADS

## THE ART HOUSE\*\* GF

mixed greens tossed in balsamic vinaigrette topped with bleu cheese, cashews, & balsamic glaze  
sm **9** lg **16**  
*add chicken breast +7 smoked salmon +6.5*

## COBB SALAD GF

fresh greens topped with bacon, tomato, hardboiled egg, avocado, blue cheese & a side of house made ranch **16**

## QUINOA CAKE SALAD\* GF

two curry spiced quinoa cakes, over mixed greens with toasted coconut, Mama Lils peppers, curried coconut dressing, & red chili oil topped with a sunny side up egg **19**  
*sub avocado for egg V add avocado +4*

## HARVEST SALAD\*\* GF

Arugula tossed in balsamic dressing topped with turkey, diced apples, candied pecans, blueberries, goat cheese & drizzled with balsamic glaze **19**

# COMFORT

## CURRY CHICKEN POT PIE

chicken, mushroom, red onion, bell pepper, broccoli, garam masala & ginger topped with a puff pastry **18**

## MAC N CHEESE

fusilli pasta, Beecher's white cheddar cheese sauce & crumb crust **15**

# PIZZAS

## BREAKFAST PIZZA\*

garlic oil base, parmesan, mozzarella, prosciutto, house sausage, grilled onion, & three cage-free eggs finished with fresh chives **24**

## MARGHERITA

red sauce, roma tomatoes, parmesan, & fresh mozzarella topped with fresh basil **20.75**  
*add protein +4*

## WILD MUSHROOM

garlic oil base, roasted portobello, shitake, cremini & chanterelle mushrooms, goat cheese, & grilled onion topped with fresh basil & crispy capers **22**  
*add protein +4*

## MICHELANGELO PIZZA

garlic oil base, mozzarella, bacon, pepperoni, chicken, mama lils peppers, chives & drizzled with honey sriracha garlic sauce **24**

## CHORIZO BREAKFAST PIZZA

garlic oil base, mozzarella, parmesan, cotija, jalapenos, chopped bacon, chorizo, pepperoni, & scrambled eggs finished with mama lils aioli **24**

# YOUR PIZZA

## BUILT OFF THE BRICK

*Includes one sauce, one cheese, one topping 20 each additional topping: meat 4, cheese 3, veggie 2 gluten free crust +6*

**SAUCES**-red sauce, pesto\*\*, garlic oil

**CHEESES**- mozzarella, parmesan, goat cheese, bleu cheese, white cheddar, feta, vegan +2

**MEATS**-ham, pepperoni, house made sausage, bacon, prosciutto

**VEGGIES**-tomato, mushrooms, spinach, red onion, grilled onion, kalamata olive, jalapeño, artichoke, mama lils peppers

# SIDES

## TOAST 2

**SINGLE EGG GF 3.5**

**APPLEWOOD SMOKED BACON 6.5**

**HOUSE MADE SAUSAGE 7**

**ROSEMARY POTATOES V GF 4**

**SIDE ROOT VEGGIE HASH V GF 6**

**QUINOA CAKES V GF 5.5**

**SINGLE PANCAKE 3**

**FRUIT PLATE V GF 10**

**FRUIT CUP V GF 5**

**CHICKEN BREAST GF 7**

**CHICKEN SAUSAGE 7**

**CINNAMON ROLL 9.5** +2 candied bacon on top

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of food-borne illness.

\*\*Contains nuts

V please tell your server if you wish this item to be made v (vegan) or GF (gluten free)

Minimum of 20% gratuity will be added to parties of 6 or more