## libations

**FRESH SQUEEZED JUICE 8**
orange, grapefruit, carrot, apple
pineapple

**BLENDED JUICE 10**

**high c:**
strawberry, mango
pineapple, kiwi

**v1889:**
tomato, cucumber, bell pepper
celery, carrot

**bruce banner:**
beets, blueberries
ginger, apple, spinach

## grains, fruits, pastries

**MULTIGRAIN OATS 15**
compressed strawberries, puffed brown
rice, almonds, dark chocolate

**COLD CEREAL 6**
milk: regular, rice, soy, almond
add sliced banana or raisins 1
add berries 2

**HALF RUBY RED GRAPEFRUIT 5**

**SEASONAL FRUIT** cup 6 / plate 11

**SEASONAL BERRIES** cup 7 / plate 12

**TRIO OF BREAKFAST PASTRIES 12** fresh
baked, seasonal selection

**WARM CROISSANT 5**
plain or almond

## entrées

**PROSPECT OMELETTE 22**
organic eggs*, fra'mani smoked ham
spinach, shiitake mushrooms, chèvre
house-made multigrain toast

**HUEVOS RANCHEROS 22**
organic eggs any style*, corn tortillas
cheddar & pepperjack cheese, refried
black beans, sour cream, pico de gallo
ranchero & tomatillo sauce

**EGGS BENEDICT 23**
soft poached organic eggs*, nueske
canadian bacon, english muffin
chive hollandaise, asparagus

**HOUSE-SMOKED SALMON 22**
cucumber, tomato, red onion,
caperberry salsa, cream cheese, bagel

**BLUEBERRY PANCAKES 19**
citrus butter, vermont maple syrup
*also available gluten free*

**JEROME BREAKFAST 21**
organic eggs any style, choice of breakfast meat:
apple-wood smoked bacon, fra'mani smoked ham, house-made pork sausage
or green chili-chicken sausage, breakfast potato or sliced tomato &
avocado, house-made multigrain toast

SPLIT PLATE CHARGE $3.00 PER ITEM
20% SERVICE CHARGE ADDED TO PARTIES OF SIX OR MORE
9/2019 *CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
SPECIAL REQUESTS GRACIOUSLY ACCOMODATED, BUT MAY CAUSE A DELAY IN SERVICE
denotes vegetarian denotes gluten free