



BREAKFAST

CREATE YOUR PLATE

Two Eggs, Your Style | Scrambled, Fried or Omelet, Served with your choice of toast 7
White, Wheat, Sourdough, Raisin, Gluten Free

\$2 each

Maple Sausage
Smoked Salmon
Hawthorne Corned Beef Hash
Applewood Smoked Bacon

Additional Egg
Parmesan Fingerling Potatoes
Cheddar
American

Feta
Swiss
Goat Cheese
Mozzarella

\$1 each

Sautéed Peppers
Sautéed Mushrooms
Caramelized Onions
Cherry Tomatoes

Garlic Spinach
Basil
Grilled Asparagus
Sundried Tomatoes

Pickled Jalapeño
Avocado
Scallions
Pico de Gallo

SIGNATURE ITEMS

Avocado Toast | Open-Faced, Smashed Avocado, Pico de Gallo, Arugula, Sourdough 15

Oatmeal Brûlée | Cinnamon, Brown Sugar, Brûléed Bananas, Whipped Salted Butter 8

Quiche of the Week | Served with Seasonal Fruit, Honey, Mint 13

Açai Bowl | Fresh Berries, Sliced Banana, Shredded Coconut, Açai-Lemon Yogurt 11
Add Granola +1

Classic Breakfast Sandwich | Egg, Cheddar, English Muffin 7
Add Applewood Bacon +2 Substitute Plain Bagel +1

Hearty Hawthorne Breakfast

Three Eggs-Any Style, Applewood Bacon, Maple Sausage, French Toast,
Parmesan-crusting Fingerling Potatoes 17

Gourmet Breakfast Sandwich

Two Medium Eggs, Sautéed Kale, Tomato,
Everything But the Bagel-Seasoned Goat Cheese, Basil-Buttered Bagel 9
Add prosciutto +2

Blueberry Patch Panini | Creamy Brie, Blueberry-Thyme Compote, Baby Spinach, Sourdough
Served with Tender Greens, Honey White Balsamic 15

Before placing your order, please inform your server if a person in your party has a food allergy.

PANCAKES | WAFFLES | FRENCH TOAST

The Original | Whipped Butter, Pure Maple Syrup 12

+1 each

Blueberries
Strawberries
Sliced Banana
Raspberries

Freshly Whipped Cream
Chocolate Chips
Nutella
Strawberry Compote

Chocolate Sauce
Caramel Sauce
Peanut Butter
Vanilla Ice Cream (scoop) +2

A LA CARTE

Classic Oatmeal | Cinnamon Brown Sugar with Raisins or Plain 6

English Muffin | Grilled or Toasted 3

Grilled Muffin | Blueberry or Corn 4

Side Toast | White, Wheat, Sourdough, Raisin, Gluten Free 2

Bagel | Cinnamon-Raisin or Plain, Served with Cream Cheese 5

Fingerling Potatoes | Roasted, Parmesan-Crusted 6

Fresh Fruit | Mixed Fruit, Honey, Mint 7

Yogurt | Low-Fat Greek 5 *Add Granola +1 Add Berries +3*

Bacon, Sausage, or Hash | 5

SEASONAL SIPS

Bloody | New Amsterdam Vodka, Secret House Blend, Celery, Fresh Ground Pepper 13

Early Morning Spritzer | Fleur de Mer Rose, Chambord, Soda Water 12

Grand Mimosa | New Amsterdam Vodka, Sparkling Wine, Cointreau, Fresh Orange Juice 13

Champagne Mule | New Amsterdam Vodka, Sparkling Wine, Ginger Beer, Fresh Lime 12

Tired Traveler Iced Coffee | Kahlua, Baileys Irish Cream 11 *Add Skrewball Peanut Butter Whiskey +1.5*

Serving Hours for Alcoholic Beverages: 8AM Monday-Saturday | 10AM Sunday

BEVERAGES

Regular or Decaf Coffee with refills 3 | Fresh Squeezed Orange Juice 4.5

Whole or Skim Milk 3 | Grapefruit, Apple, Cranberry 3.5

Espresso 4 | Cappuccino/Latte 5 | Tomato or V8 Juice 3.50

Assorted Hot Tea 3 | Hot Cocoa 3