

CITRON A LA CARTE

STARTERS

House Made Basket of Pastries and Biscuits \$15

House jam, WCF honey butter

House Made Granola & Citrus Whipped Yogurt \$15

Garden mint, berries, seasonal fruit, WCF honey

Pure Live Mango Bowl \$15

Kiwi, dragon fruit, berries, toasted coconut, chia seed brittle, garden basil

Green Juice \$12

Kale, spinach, granny smith apple, mint

Turmeric & Carrot Juice \$12

Ginger, pineapple, orange juice



INDULGE

Buttermilk Pancakes \$19

Maple syrup

House Made Brioche French Toast \$19

Bourbon maple syrup, caramelized bananas, blood orange mascarpone, candied pecans

Bobble Waffle \$19

Strawberries, blueberries, maple syrup

Overnight Chia Oats \$16

Cashew butter, banana, berries, toasted coconut, almonds, dried fruit

CEREALS

Oats \$11

Blueberries, walnuts, brown sugar, milk

Kellogg's Wholegrain & Family Favorites \$8

CAGE FREE EGGS

Two Eggs Any Style* \$22

Hash brown potato, choice of bacon, kielbasa, chicken or pork sausage, choice of toast

Farm Vegetable Chatsuka \$22

Chicken sausage, kale, shaved peppers, roasted zucchini, tomato and Calabrian pepper sauce, poach egg, parmesan

Eggs Benedict* \$22

Two poached eggs, English muffin, Canadian bacon, JW potato, hollandaise

Smoked Short Rib Pastrami Hash \$24

Smashed marble potatoes, farm greens, radish, carrots, kale, bunching onion hollandaise, poached egg

Avocado Toast \$20

Street corn salad, pickled onions, farm peppers, citrus crema, tajin dust, micro cilantro, soft poach egg

House Made Biscuits & Sausage Gravy \$20

Hash brown potato, two over easy eggs, grilled kielbasa

Chorizo Birria Tacos \$20

Corn tortilla, Oaxaca cheese, garden herbs, pickled onion, over easy eggs, charred tomatillo salsa

House Bacon & Local Cheddar Omelet \$21

Caramelized shallots, sweet peppers, hash brown potato, toast

Egg White Farmer Omelet \$21

Mushrooms, baby kale, chicken sausage, local Swiss cheese, hash brown potato, toast

Breakfast Sandwich \$20

House made linguica pork sausage, watercress, fried cheese, chimichurri, over easy eggs, marinated tomatoes

Chef's Breakfast \$22

Braised pork belly, blueberry & dark rum jam, grilled arepas, cured egg yolk, shaved jalapenos & radish salad, charred scallion gremolata

BREAKFAST BUFFET

Adult \$34 | Children \$18

BEVERAGES

Coffee \$4

Espresso \$5

Cappuccino \$6

Latte \$7

Juice \$6 - Cranberry, Orange, Grapefruit, Pineapple or Apple

Milk, Chocolate Milk \$5

Hot Chocolate \$5



SIDES

Single Cage Free Egg* \$4

Smoked Bacon \$6

Pork Sausage Links \$6

Chicken Sausage Links \$6

Grilled Ham Steak \$7

Hash Brown Potatoes \$6

JW Potatoes \$6

Side of Toast \$4

Side of Berries \$6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness. All artisan bread products are hand crafted in house and may contain or have come in contact with nuts or nut by-products.

A 20% service charge will be added for parties of 6 or more.