



BREAKFAST SERVED
8:00 - 11:30 AM

Honey Whipped Greek Yogurt 15

mixed berries, crushed almonds, chia & flax seed, cinnamon, homemade coconut granola

Overnight Oats 14

steel cut rolled oats, chia & flax seed dust, mixed nuts, berry syrup

Belgian Waffle 17

pearl sugar waffles, berries, sugar dust, almond brittle
vermont maple syrup

Stuffed French Toast 18

texas toast, vanilla pastry cream, banana, caramel sauce

Farmer’s Omelet* 19

scrambled eggs, baby spinach, wilted grape tomatoes
roasted wild mushrooms, cheddar cheese

The Sweet Grass* 23

scrambled eggs, melted jack cheese, sausage patty
buttermilk biscuit, IOP home fries

Open Face Smoked Salmon Sammy 20

hickory smoked salmon, cucumber, sprouts, pickled red onion
cream cheese, crushed avocado, toasted sourdough
*tofu substitute available upon request

Avocado Toast 15

sourdough, cherry tomatoes, chia & flax seed dust
add side of two eggs any style - 7

À LA CARTE

IOP home fries 6

sourdough toast 4

farm fresh sausage patty 7

pecan-wood smoked bacon 7

buttermilk biscuit & honey 6

two eggs 7

griddled tofu 4

crushed avocado 4

fresh fruit 7

BEVERAGES

alcohol sales begin after 10:00 am

Mimosa \$12

classic with orange juice

bellini with peach

poinsettia with cranberry

Coffee or tea \$5

Juice \$5

apple, orange, grapefruit, tomato

cranberry, pineapple

Michelada \$12

draft lager in tatin rimmed pint glass

bloody mary mix, hot sauce, lime juice

Sangria Spritz \$14

red or white wine, cocchi americano

lemon juice, sparkling water

*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.