



# marston's café

## A LA CARTE

<b>House-Made Granola Parfait</b> with dates, sorghum syrup, fresh berries & greek yogurt	8
<b>Smoked Salmon</b> with toasted bagel, red onion capers & cream cheese	12
<b>Steel Cut Oatmeal</b> , currants & warmed low-fat milk	7
<b>Low-Fat Organic Yogurt</b> 6 with Seasonal Berries	10
<b>Seasonal Fresh Fruit</b>	7
<b>Assorted Cereal</b> with chilled milk	6

## SIGNATURE ITEMS

<b>*Classic Eggs Benedict</b> , poached eggs, Beeler's Canadian bacon, English muffin, hollandaise	14
<b>*Adams St. Eggs Benedict</b> , pulled chicken & sweet potato hash, poached eggs, onions, peppers, chipotle hollandaise	15
<b>Brioche French Toast</b> with Sugar Man Maple syrup, berries	13
<b>Classic Buttermilk Pancakes</b> , Sugar Man Maple syrup	12
<b>Pinon Puffed Amaranth Pancakes</b> , agave-fig nectar	13
<b>Mushroom Omelet</b> , Crow's Dairy goat cheese, herbs, breakfast potatoes, toast	14
<b>*Beeler's Ham Egg White Omelet</b> , mushrooms, spinach, red onions, gruyere cheese & served with Greek yogurt and seasonal berries	15
<b>*Hickmann's Eggs</b> , herbed breakfast potatoes & a choice of Tender Belly bacon, Schreiner's sausage or honey cured ham, toast	16
<b>*Huevos Rancheros</b> , two sunny-side up eggs on vegetarian black beans, corn tortillas, cotija cheese, sliced avocado & mild grilled tomato salsa	15
<b>*Prime Flat Iron Steak &amp; Hickmann's Eggs</b> , two eggs any style with herbed potatoes, toast	18

## SIDES

Danish pastry	4	Herbed potatoes	4
Croissant	4	Schreiner's sausage	5
Fresh baked muffin	4	Tender Belly bacon	6
Bagel with cream cheese	5	Honey Cured ham	6

We are dedicated to using the highest quality, artisan ingredients from the local bounty of the Sonoran Desert

An additional 18% Gratuity will be added to parties of 6 or more.

**\*Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions**

