

Specialty Juices	7
Green Machine, Pomegranate, Carrot	
Smoked Salmon	15
New England Smoked Salmon, Black Pepper and Preserved Lemon Whipped Cream Cheese, Vine-Ripened Tomato and Capers, Bagel Chips	
Farmer's Market Fruit Plate	11
Cottage Cheese or Raspberry Dip	
Swiss Muesli	8
Toasted Almonds, Washington State Apples and Pears, Raspberries, Bananas	
Laguna Bakery Basket	9
Home-Baked Chocolate Cinnamon Bun, Oatmeal Raisin Danish Tart, and choice of Blueberry or Flaxseed Muffin. Served With Lemon Curd	
Irish Steel Cut Oatmeal	8
Sun Dried Fruit, Brown Sugar	
California Berry Yogurt Crunch	9
Local California Berries, Raspberry Coulis, Light Yogurt, Granola Crunch	
Cherry Tomato and Roasted Onion Frittata	14
Fingerling Potatoes, Fresh Herbs, Buffalo Mozzarella Cheese	
Benedict	17
Soft Poached Eggs, Canadian Bacon, Hollandaise, Chorizo Dust	

The OC Breakfast	15
Homemade Turkey Sausage Patties, Kashi Grains and Scrambled Egg Whites with Baby Spinach, Tomato Basil Sauce	
Splashes Breakfast	12
Two Eggs Any Style, Bacon, Ham or Sausage, Hash Browns	
Laguna Beach Skillet Scramble	14
Three Farm Fresh Eggs, Sausage, Roasted Roma Tomatoes, Green Onions, Sharp Cheddar Cheese	
Prime New York Steak and Eggs	21
Two Eggs Any Style, Grilled Petit New York Steak	
Three-Egg Omelet	15
Fine Herbs, Swiss Cheese, Forest Mushroom Ragout	
Cinnamon Raisin French Toast	12
Crunchy Pecans and Oats, Blackberry Honey	
Belgium Style Waffles	11
Apple Raisin Compote, Maple Syrup	
Banana Praline Pancakes	13
Maple Syrup	
Buckwheat Blueberry Pancakes	13
Maple Syrup	
Mesquite Flour Pancakes	13
Warm Sugarless Blueberry and Thyme Compote	

EXECUTIVE CHEF LEWIS BUTLER
CHEF DE CUISINE MARVIN BODEN
SOUS CHEF MICHAEL WEBB