

+ luminaria +

restaurant & patio

BREAKFAST

All American 22

Two Eggs Your Way, Potatoes, Choice of Thick Cut Bacon, Pork or Turkey Sausage, Virginia Ham
Artisan Toast, Juice, Coffee

FRUITS, GRAINS & SMOOTHIES 12

Market Fruit Plate: Melons, Pineapple, Fresh Berries, Honey Yogurt

Nutberry Oatmeal: Irish Steel Cut Oats, House Granola & Seasonal Berries

House-Made Granola: Fresh Fruit & Berries, Greek Honey Yogurt

Green Monster Vegan Shake: Spinach, Cucumber, Soy Milk, Strawberry, Banana

Supercharged Smoothie: Chia Seed, Banana, Strawberry, Honey, Greek Yogurt

GRIDDLE & IRON 14

Blue Corn Piñon Pancakes Apple Compote

Pumpkin Waffles Ginger Cream, Candied Pecans, Warm Maple Syrup

Blueberry Buttermilk Pancakes Butter, Warm Maple Syrup

TRADITIONAL & MORE

Three Egg Omelet 16

Choice of Three Items: Ham, Bacon, Onions, Peppers, Green Chile, Spinach,
Tomato, Mushrooms, Swiss Cheese, Goat Cheese, Cheddar Cheese;
Homestyle Potatoes, Artisan Toast

Spa Omelet 16

Egg Whites, Spinach, Tomatoes, Fresh Mozzarella, Organic Greens, Balsamic

Carnitas Hash 14

Homestyle Potatoes, Peppers, Onions, Two Fried Eggs, Green Chile

Eggs Benedict 16

English Muffin, Asparagus, Thick Cut Virginia Ham, Lemon Hollandaise

Toasted NY Bagel & Lox 16

Hard Boiled Egg, Tomato, Capers, Red Onion, Cream Cheese

Pablo's Burrito 16

Griddled Eggs, Bacon, Cheese, Red Chile Potatoes, Melted Cheeses

Huevos Rancheros 15

Two Eggs Over Easy, Corn Tortilla, Black Beans, Red or Green Chile

SIDES 5

Artisan Style Toasted Breads, Butter & Preserves

Smoked Bacon, Chorizo, Pork or Turkey Sausage

Homestyle Potatoes

Two Eggs Your Way

Executive Chef Arturo Urreola
Restaurant Manager, Francisco Fabara