



BREAKFAST MENU

7:00AM — 11:00AM

RISE AND SHINE

MORNING “BANANA SPLIT” PARFAIT 15
Choice of Greek yogurt or Acai Sorbet | Fresh berry
Compote | Toasted Coconut | Almond | Honey

SEASONAL FRUIT PLATE 14
Seasonal Melons | Fresh Berries

VESPERA TOAST 16
Choice of Avocado Smash or Whipped Feta
Pea Tendril | Micro Citrus Herbs |
Sumac Onion | Roasted Tomato | Watermelon Radish

SEASONAL LOX CARPACCIO 24
Hard Boiled Egg | Shaved Onion | Cucumber | Tomato
Caper Vinaigrette | Cream Cheese | Choice of Bagel

STEEL CUT OATMEAL 15
Multigrain Raisin Honey | Brûléed Banana

PASTRY BASKET 12
Assorted 3 House-baked Pastries

CLASSIC AMERICAN BREAKFAST 32
Two eggs any style | Seasoned Breakfast Potato Medley | Choice of Applewood
Smoked Bacon, Chicken Sausage or Canadian Bacon | Choice of Sourdough,
Wheat, White, Rye or Gluten Free Toast | Butter & Jam | Choice of Freshly
Brewed Coffee or Hot Tea | Choice of Fresh Squeezed Orange Juice or Grapefruit

MAIN COURSES

VESPERA CLASSIC 21
Two eggs any style | Seasoned Breakfast Potato Medley | Choice of Applewood Smoked Bacon, Chicken Sausage or Canadian
Bacon | Choice of Sourdough, Wheat, White, Rye or Gluten Free Toast

TOASTED HAM AND CHEESE SANDWICH 24
Emmental Bechamel | Dijon Aioli | Sliced Ham | Sunny Up Egg | Cornichon

TRUFFLE EGG SANDWICH 32
Soft Scrambled Egg | Foraged Mushroom | Feta | Bacon Jam | Kale

EGGS BENEDICT 28
Toasted English Muffin | Grilled Canadian Bacon | Hollandaise Sauce

BREAKFAST BURRITO 21
Fried Egg | Chorizo Potato Hash | Oaxaca Cheese | Salsa Macha *contains peanuts and sesame seeds |
Served with Avocado Salsa

BUTTERMILK PANCAKES 19
Butter | Maple Syrup

FIRST THINGS FIRST

FRESHLY BREWED SPEARHEAD COFFEE 6
Regular / Decaffeinated

SPECIALTY COFFEES 7
Americano, Cappuccino, Café Latte

HOT BREWED TEA 6
Earl Grey, English Breakfast, Mint, Green, Chamomile

FRESH SQUEEZED JUICES 8
Orange / Grapefruit / Apple Cider

FRUIT JUICES 6
Cranberry / Pineapple

HAPPY OCCASIONS

SHELLEY’S BLOODY MARY 15
Absolut, Bloody Mary Mix, Olive, Lime

MIMOSA 16
Orange, Cranberry, Grapefruit

LA MARCA PROSECCO 14

BAILEY’S COFFEE 16
Bailey’s Irish Cream, Spearhead Coffee

IRISH COFFEE 16
Choice Of Sprit, Spearhead Coffee

*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs.*

*We are proud to partner with local farms and specialty vendors from San Luis Obispo County;
Talley Farms, Arroyo Grande / Edna’s Bakery, San Luis Obispo / Alle-Pia Fine Cured Meats, Atascadero / Central
Coast Seafood, Atascadero / Morro Bay Oyster Co. Morro Bay/ Doc Burnstein’s Ice Cream, San Luis Obispo*

18% Gratuity will be added automatically to the bill for parties of 6 and above.