



CRAFT COCKTAILS
FINE SPIRITS

OMELETS & EGGS

served with roasted fingerling potatoes and a choice of toast
add fresh fruit +2.50

omelets may be made with egg whites +2

Classic* \$ 20

Two eggs, choice of meat, choice of toast
upgrade to fresh fruit cup +2.50

South of the Border (GF) \$ 22
chorizo, jalapeno, avocado, queso fresco, crema

BYO Omelet \$ 23
choice of 3: bacon, ham, chorizo, sausage, tomato, onions, spinach, cheddar, mozzarella
+1 per additional ingredient

Greek* (V, GF) \$ 21
spinach, sun-dried tomatoes, feta cheese

Falafel & Veggie Frittata (VG, GF) \$ 16
zucchini, onion, tomato, peppers, spinach, avocado - served with fruit

HANDHELDS & SALADS

CBR Hot Fried Chicken Sandwich \$ 20
swiss cheese, giardiniera spread, crispy brussels

CBR Smash Burger* \$ 22
white cheddar, lettuce tomato, garlic spread

Egg in A Basket Breakfast Sandwich* \$ 18
shaved rosemary ham, white cheddar, arugula

Bitter Greens Caesar (V) \$ 16
kale, watercress, romaine, brioche croutons, soft-boiled egg, parmesan crisps
add grilled or crispy chicken + 8
grilled atlantic salmon salmon + 10
grilled skirt steak + 12

Thai Crunch Salad (VG) \$ 16
cabbage, carrot, edamame, broccoli, sesame glaze, wontons, cashews
add grilled or crispy chicken + 8
grilled atlantic salmon salmon + 10
grilled skirt steak + 12

THE BAKERY

Croissant \$ 5

Pain au Chocolat \$ 5

Blueberry Muffin \$ 5

English Muffin \$ 4

Bagel (everything or plain) \$ 4

Toast \$ 4
choice of: white, wheat, rye, or sourdough

Gluten-Free Toast (GF) \$ 4

BRUNCH

Steak & Eggs* (GF) \$ 32
8 oz. skirt steak, yukon potatoes, two fried eggs, house chimichurri sauce

Fried Chicken & Waffles signature dish \$ 22
corn flake crusted chicken, manchego & black pepper waffles honeycomb, CBR hot honey

Avocado Toast* (V) \$ 19
sourdough toast, smashed avocado, mâché, soft boiled egg
served with fresh fruit

Short Rib Hash* signature dish \$ 24
maple bourbon glazed short rib, asparagus, scallion & edamame - served with two poached eggs

Chilaquiles* (V, GF) \$ 19
black bean puree, salsa verde, queso fresco, radish, fried egg
add chorizo +4
add steak +12

Lobster Eggs Benedict* signature dish \$ 30
poached eggs, english muffin, ham, cayenne hollandaise
served with yukon hash

Bagel & Lox \$ 20
nova scotia smoked salmon, pumpernickel bagel, cucumber, cream cheese, crispy capers, tomatoes
served with fresh fruit

Pancakes (V) \$ 15
choice of blueberry, banana, chocolate or plain

Nutella Waffles (V) \$ 16
with fresh berries and whipped cream

Greek Yogurt Parfait (V) \$ 12
vanilla yogurt, house-made granola, fresh berries

Chia Seed Pudding \$ 12
Coconut Milk, Chia, and cocoa powder

SIDES

Two Eggs Any Style* (V) \$ 6

Pork Sausage* (GF) \$ 5

Chicken Sausage* (GF) \$ 5

Bacon* (GF) \$ 5

Roasted Yukon Gold Potatoes (V, GF) \$ 6

Fries (V, GF) \$ 7

Fresh Fruit (VG) \$ 7

Truffle Fries (GF) \$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
V - Vegetarian, VG - Vegan, GF - Gluten Free.

** An automatic gratuity of 20% will be added to large