

# FREDERICKS

## BREAKFAST

MONDAY - FRIDAY 6:30AM - 11AM, SATURDAY & SUNDAY 6:30AM - 12PM

### SWEET

PLAIN CROISSANT	6
CHOCOLATE CROISSANT	7
ALMOND CROISSANT	7
BLUEBERRY & CREAM CHEESE DANISH	6
CINNAMON ROLL	8
HOUSE-MADE MUFFINS	5
COFFEE CAKE	6
SEASONAL FRUIT SCONE	6

### FRUITS AND GRAINS

PARFAIT   Organic Yogurt   Granola   Fruit	12
PUDDING <sup>Ⓥ</sup> <sup>ⓄF</sup>   Coconut   Almond   Chia Seed	10
FRUIT CUP <sup>Ⓥ</sup> <sup>ⓄF</sup>   Melon   Pineapple   Berries	10
OATMEAL   Walnuts   Brown Sugar   Raisins Add Fresh Berries 5	12

### SAVORY

BODEGA SANDWICH Bacon   Egg   Cheese   Potato Roll	14
UNION SQUARE SANDWICH Sausage   Hash Brown   Egg   Cheese   Potato Roll	16
HAM & CHEESE CROISSANT Rosemary Ham   Gruyère   Fig Marmalade	18

### SIDES

BREAKFAST MEAT Smoked Bacon, Pork Sausage or Apple Chicken Sausage	8
TOAST Wheat, Sourdough, White or English Muffin	4
BAGEL Choose Plain, Sesame, Poppy or Everything   Cream Cheese	6
BREAKFAST POTATOES	8

### BREAKFAST PLATES

AVOCADO TOAST <sup>Ⓥ</sup> E.V.O.O.   Sea Salt   Sourdough Add Eight-Minute Egg 3	6	18
BELGIAN WAFFLE <sup>Ⓥ</sup> Fresh Berries   Salted Butter   Warm Maple Syrup	7	20
BUTTERMILK PANCAKES <sup>Ⓥ</sup> Mixed Berries   Maple Syrup	8	20
CALIFORNIA SHAKSHOUKA <sup>Ⓥ</sup> Two Poached Eggs   Tomatoes   Peppers Cilantro   Yogurt Add House-Made Lamb Sausage 7	6	21
TWO EGGS ANY STYLE* Choice of Breakfast Meat   Choice of Toast	12	23
CALIFORNIA OMELET* Smoked Bacon   Avocado   Jack   Choice of Toast	10	24
EGG WHITE SCRAMBLE* <sup>Ⓥ</sup> Spinach   Mushroom   Tomato   Choice of Toast	10	23
CLASSIC EGGS BENEDICT* Two Poached Eggs   English Muffin Canadian Bacon   Hollandaise *Egg Dishes Served with Breakfast Potatoes	12	25

### BEVERAGES

COFFEE/DECAF	12oz 5	16oz 6
CAPPUCCINO	12oz 6	16oz 7
CAFÉ LATTE	12oz 6	16oz 7
CAFÉ AMERICANO	12oz 5	16oz 6
ESPRESSO	single 4	dbl 5
COLD BREW	12oz 6	16oz 7
HOT LOOSE LEAF TEA		5.50
FRESHLY SQUEEZED ORANGE JUICE	12oz	8
FRESHLY SQUEEZED GRAPEFRUIT JUICE	12oz	8
DAIRY ALTERNATIVES: ALMOND MILK/OAT MILK		+1

<sup>Ⓥ</sup> VEGETARIAN <sup>ⓄF</sup> GLUTEN-FREE <sup>Ⓥ</sup> VEGAN

Menu items may change due to seasonal availability. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing order, please inform us if a person in your party has a food allergy.

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).