

pantry staples

- FRESH FRUIT PLATE** 14   
seasonal fruit | agave
- WHIPPED YOGURT PARFAIT** 12   
greek yogurt | mesquite honey | flax seed crisp  
granola | berries
- AÇAI BOWL** 14   
blueberries | sundried fruit | pistachios  
freeze-dried strawberries | lime posset
- CHIA SEED PUDDING** 13   
coconut milk | vanilla granola | nutella  
freeze-dried honey | banana pudding
- AVOCADO TOAST \*** 19  
arugula | heirloom tomato | preserved lemon  
crispy prosciutto | fried egg

heritage grains

- CONTINENTAL** 15  
house-made ancient grain bar | seasonal fruit  
green kale smoothie
- HAYDEN MILL'S CORN GRITS \*** 18  
blue corn grits | coddled egg | chorizo  
cotija cheese | cilantro chimichurri  
pico de gallo | chicharrón
- AZ GRAIN BOWL \*** 17  
hayden mills barley | farm eggs | sweet potato  
avocado | black kale | shaved radish | herb quark

favorites

- AMERICAN BREAKFAST \*** 20  
two eggs any style | crispy yukon potatoes  
artisan bread | choice of : bacon | ham steak | sausage
- LOCAL OMELET** 19  
chorizo | cheddar | pico de gallo | caramelized onion  
passilla chile | cilantro chimichurri  
crispy yukon potatoes
- FIELD OMELET** 17   
egg white | green garlic | crow's dairy goat cheese  
steadfast farms greens | abby lee tomato | fresh fruit
- STEAK & EGGS BENEDICT \*** 19  
two poached eggs | prime rib | onion jam  
herb hollandaise | crispy yukon potatoes  
house-made english muffin
- CHICKEN SOPES \*** 18  
house pulled chicken | poached farm eggs | masa cake  
cabbage | crema | pico de gallo | cotija cheese  
cilantro
- IRONWOOD SAMMY \*** 17  
bacon | farm egg any style | avocado | aged cheddar  
arugula | spicy mayo | crispy yukon potatoes  
house-made english muffin

- JUICE** 7  
orange | grapefruit  
apple | pineapple | tomato
- SMOOTHIES** 9  
very berry | green kale  
peanut butter banana
- KOMBUCHA** 7  
ginger lemon | maca berry  
pomegranate
- LEMONADE** 7  
tart berry | prickly pear


b

- e COFFEE** 6  
seattle's best
- v e SPECIALTY COFFEE** 8  
latte | cappuccino | mocha  
americano
- r a COLD BREW** 7  
in partnership with passport  
coffee
- g e LOT 35 TEA** 6  
s english breakfast | jasmine  
earl grey | berry | chamomile  
peppermint

cocktails

- MIMOSA** 12  
sparkling wine | orange juice | citrus | bitters
- BLOODY MARY** 13  
titos vodka | hot sauce | pickles | olives | lemon
- SONORAN SPRITZ** 12  
sparkling wine | aperol

the stone hearth

- PINK LADY APPLE TOAST** 17   
cranberry walnut bread | hibiscus poached apples  
almond butter | dried figs | smoked almonds
- NUTELLA TOAST** 17  
wildflower ciabatta | fresh banana | toasted hazelnuts  
brown sugar meringue | raspberry
- SMOKED SALMON TOAST** 18  
lemon cream cheese | roasted pepper | caper | lemon zest  
charred eggplant | hard boiled farm egg

comfort

- CRÈME BRÛLÉE OATMEAL** 13  
lemon curd | cultured cream | goji berry  
burnt sugar crust
- PURPLE BARLEY PANCAKES** 18  
late harvest berries | vanilla whip cream  
barrel aged maple syrup
- ANCIENT GRAIN WAFFLE** 16   
kamut flour | quince | coconut butter  
toasted pepitas | puffed grains
- CORNED BEEF HASH \*** 17  
beef brisket | crispy yukon potatoes  
charred cabbage | herb hollandaise  
soft poached eggs
- CINNAMON BUN** 8  
pecan caramel or cream cheese frosting

add ons

one egg *	5	grits	8	short stack	8
bacon	6	oatmeal	6	banana bread	5
sausage	6	cereal	8	yogurt	4
ham steak	7	tomato	4	toast	5
potatoes	5	avocado	6	muffin	5