

## PANTRY STAPLES

<b>FRESH FRUIT PLATE</b> (V) <i>seasonal fruit, agave</i>	14
<b>WHIPPED YOGURT PARFAIT</b> (⌘) <i>greek yogurt, mesquite honey, flax seed crisp, granola, berries</i>	12
<b>ACAI BOWL</b> (GF) <i>blueberries, sundried fruit, pistachios, freeze-dried strawberries, lime posset</i>	14
<b>CHIA SEED PUDDING</b> (⌘) <i>coconut milk, vanilla granola, nutella, freeze-dried honey, banana pudding</i>	13
<b>AVOCADO TOAST</b> * <i>arugula, heirloom tomato, preserved lemon, crispy prosciutto, fried egg</i>	19

## HERITAGE GRAINS

<b>CONTINENTAL</b> <i>house-made ancient grain bar, seasonal fruit, green kale smoothie</i>	15
<b>HAYDEN MILL'S CORN GRITS</b> * <i>blue corn grit's, coddled egg, chorizo, cotija cheese, cilantro chimichurri, pico de gallo, chicharron</i>	18
<b>AZ GRAIN BOWL</b> * <i>hayden mills barley, farm eggs, sweet potato, avocado, black kale, shaved radish, herb quark</i>	17

## FAVORITES

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

## THE STONE HEARTH

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

V = Vegan, GF = Gluten Free, ⌘ = Well & Being

⌘ creations are crafted with care in partnership with our Well & Being Spa, designed to marry the best of culinary flavor with premium fuel for your body

\* These menu items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase for food borne illness

## COMFORT

<b>CRÈME BRULÉE OATMEAL</b> <i>lemon curd, cultured cream, goji berry, burnt sugar crust</i>	13
<b>PURPLE BARLEY PANCAKES</b> <i>late harvest berries, vanilla whip cream, barrel aged maple syrup</i>	18
<b>ANCIENT GRAIN WAFFLE (V)</b> <i>kamut flour, quince, coconut butter, toasted pepitas, puffed grains</i>	16
<b>CORNED BEEF HASH *</b> <i>beef brisket, crispy yukon potatoes, charred cabbage, herb hollandaise, soft poached eggs</i>	21
<b>CINNAMON BUN</b> <i>pecan caramel or cream cheese frosting</i>	8

## 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

## BEVERAGES

<b>COFFEE</b> <i>seattle's best</i>	6
<b>SPECIALTY COFFEE</b> <i>latte, cappuccino, mocha, americano</i>	8
<b>COLD BREW</b> <i>in partnership with press coffee</i>	7
<b>LOT 35 TEA</b> <i>english breakfast, jasmine, earl grey, berry, chamomile, peppermint</i>	6
<b>JUICE</b> <i>orange, grapefruit, apple, pineapple, tomato</i>	7
<b>SMOOTHIES</b> <i>very berry, green kale, peanut butter banana</i>	9
<b>KOMBUCHA</b> <i>ginger lemon, pink lady, pomegranate</i>	7
<b>LEMONADE</b> <i>tart berry, prickly pear, classic</i>	9

## COCKTAILS

<b>MIMOSA</b> <i>sparkling wine, orange juice, citrus, bitters</i>	12
<b>BLOODY MARY</b> <i>titos vodka, hot sauce, pickles, olives, lemon</i>	12
<b>SONORAN SPRITZ</b> <i>sparkling wine, aperol, amaro</i>	11

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