


pantry staples

FRESH FRUIT PLATE 

seasonal fruit | agave

WHIPPED YOGURT PARFAIT 

greek yogurt | az mesquite honey | flax seed crisp granola | berries

FAIR TRADE AÇAI BOWL 

blueberries | sundried fruit | pistachios
freeze-dried strawberries | lime posset

CHIA SEED PUDDING 

coconut milk | vanilla granola | nutella
freeze-dried honey | banana pudding

AVOCADO TOAST *

arugula | heirloom tomato | preserved lemon
crispy prosciutto | fried egg

heritage grains

CONTINENTAL

house-made ancient grain bar | seasonal fruit
green kale smoothie

HAYDEN MILL'S CORN GRITS *

blue corn grits | coddled egg | chorizo
cotija cheese | cilantro chimichurri
pico de gallo | chicharrón

AZ GRAIN BOWL *

hayden mills barley | farm eggs | sweet potato
avocado | organic black kale | shaved radish
herb quark


favorites

AMERICAN BREAKFAST *

two eggs any style | crispy yukon potatoes
artisan bread | choice of : bacon | ham steak | sausage

LOCAL OMELET

chorizo | cheddar | pico de gallo | caramelized onion
passilla chile | cilantro chimichurri
crispy yukon potatoes

FIELD OMELET 

egg white | green garlic | crow's dairy goat cheese
steadfast farms greens | abby lee tomato | fresh fruit

STEAK & EGGS BENEDICT *

two poached eggs | black angus prime rib | onion jam
herb hollandaise | crispy yukon potatoes
house-made english muffin

CHICKEN SOPES *

house pulled chicken breast | poached farm eggs
masa cake | cabbage | crema | pico de gallo
cotija cheese | cilantro

IRONWOOD SAMMY *

sugar cured bacon | farm egg any style | avocado
aged cheddar | arugula | spicy mayo
crispy yukon potatoes

JUICE

orange | grapefruit
apple | pineapple | tomato

SMOOTHIES

very berry | green kale
peanut butter banana

KOMBUCHA

ginger lemon | maca berry
pomegranate

LEMONADE

tart berry | prickly pear

b

e COFFEE

v seattle's best

e SPECIALTY COFFEE

r latte | cappuccino | mocha
americano

a COLD BREW

g in partnership with passport
coffee

e LOT 35 TEA

s english breakfast | jasmine
earl grey | berry | chamomile
peppermint

cocktails

MIMOSA

sparkling wine | orange juice | citrus | bitters


BLOODY MARY

titos vodka | hot sauce | pickles | olives | lemon

SONORAN SPRITZ

sparkling wine | aperol

the stone hearth

ORGANIC PINK LADY APPLE TOAST 

cranberry walnut bread | hibiscus poached apples
almond butter | dried figs | smoked almonds

NUTELLA TOAST

wildflower ciabatta | fresh banana | toasted hazelnuts
brown sugar meringue | raspberry

SCOTTISH SMOKED SALMON TOAST

lemon cream cheese | roasted pepper | caper | lemon zest
charred eggplant | hard boiled farm egg

comfort

CRÈME BRÛLÉE OATMEAL

lemon curd | cultured cream | goji berry
burnt sugar crust

PURPLE BARLEY PANCAKES

late harvest berries | vanilla whip cream
barrel aged maple syrup

ORGANIC ANCIENT GRAIN WAFFLE 

kamut flour | quince | house-made coconut butter
toasted pepitas | puffed ancient grain

CORNED BEEF HASH *

black angus beef brisket | crispy yukon potatoes
charred cabbage | herb hollandaise
soft poached eggs

CINNAMON ROLL

pecan caramel or cream cheese frosting

add ons

one egg *

bacon

sausage

ham steak

potatoes

grits

oatmeal

cereal

tomato

avocado

short stack

banana bread

yogurt

toast

muffin