

SMOOTHIES AND JUICES 11

MANGO MADNESS

vanilla yogurt, mangos, pineapple juice, honey

MORNING SUNRISE

peach yogurt, banana, apricot nectar, orange juice

ANTI-OXI-SMOOTHIE

soy, banana, blueberry, strawberry, acai

BREAKFAST

GREEK YOGURT AND ROASTED PINEAPPLE 10

blueberries, house made granola, sliced bananas

SMOKED SALMON & MINI BAGEL 17

sprouts, red onion, fresh dill, quick pickles, tobiko cream cheese, boiled hen egg

BUTTERMILK PANCAKES 16

seasonal berry compote

*plain buttermilk or gluten free available

THAI AVOCADO TOAST 17

wheat boule, sunny-side up egg, Thai salad, chili honey-lime

ADD SPAM 4

PUMP-UP PROTEIN

almond milk, peanut butter, oats, banana, cinnamon

REJUVENATING GREEN JUICE

spinach, kale, cucumber, apple, pineapple, ginger

SAVORY DUTCH BABY 18

Chicken apple sausage, caramelized Bermuda onion, cheddar cheese

BENEDICT AT THE INN 18

poached eggs, toasted English muffin, smoked country ham, seasoned home potatoes, classic hollandaise

HUEVOS RANCHEROS 17

two eggs over easy, Spanish chorizo, avocado, corn tortilla, black beans

BELGIAN WAFFLE 15

seasonal jam, powdered sugar

CLASSIC FRENCH TOAST 16

brioche custard, seasonal compote, powdered sugar

SALADS

Add: Jidori chicken breast 8 | Baja prawns 11 | organic salmon 9 | flat iron steak 14

“THE ROYCE” SALAD 13

red leaf, avocado, bacon, red sorrel, house made ranch

HEIRLOOM TOMATO & BURRATA 14

pesto vinaigrette, balsamic reduction

ORGANIC MARY’S CHICKEN COBB SALAD 18

Applewood bacon, egg, avocado, tomato, cucumber, Oregon blue dressing

HAMACHI PROTEIN BOWL 22

pickled cucumber, avocado, edamame, carrot, sesame seed, scallion, shoyu

MISO GLAZED FILET LETTUCE WRAP 18

butter lettuce, shiso leaf, daikon, carrot, nuoc cham vinaigrette

ENTRÉES

THE INN BURGER 18

Angus beef, house-made thousand island, lettuce, tomato, onion, brioche bun

REUBEN 16

smoked corned beef, Swiss cheese, sauerkraut, thousand island dressing, marble rye

ANCHO CRUSTED AHI 18

smoked paprika aioli, lettuce, tomato, avocado, grilled sourdough

CHAR SUI DUCK TACOS 16

72 hour marinade, wild mushroom salsa, micro cilantro

BAJA FISH TACOS 15

grilled red snapper, cabbage, crema, pico de gallo, corn blended tortilla

AU JUS SLIDERS 16

Angus beef, caramelized onions, Swiss cheese

OPEN FACE MEATLOAF 21

bacon wrapped house-made meatloaf, bourbon BBQ sauce, crispy onion strings, grilled sourdough

VEGETABLE CURRY BOWL 22

Malaysian curry, seasonal vegetables, brown rice
Jidori chicken breast 8 | Baja shrimp 11

ANCHO CREAM CAVATELLI PASTA 24

sautéed peppers and onions
Jidori chicken breast 8 | Baja shrimp 11

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions