



# REPUBLIK

## Breakfast

Served 7 am to 7 pm

### Delicious Toasts

#### Avocado Toast

Cage Free 7 Minute Egg, Hass Avocado smash, Goat Cheese, Extra Virgin Olive Oil, Cherry Tomato, Toasted Country Bread 11.50

#### Asada Toast

Sliced Skirt Steak drizzled in Aujillo Sauce, Avocado Smash, Radish, Red Onion, Tomato, Cilantro over Country Bread 12.50

#### Soft Scrambled Egg Toast \*Hot

Cage-Free Scrambled Egg, Parmesan Cheese, Cherry Tomato, Sliced Avocado over Country Bread 7.95

+ Add Bacon 2.5

#### Prosciutto Burrata Toast

Prosciutto Reserve Label, Fresh Burrata Cheese, Tomato, Parmesan Cheese, Arugula on toasted Ciabatta Bread 12.95

+ Add Avocado 1.5 / 7 Minutes Egg 2

#### Salmon Cucumber Toast

Natural Smoked Salmon, Cucumber, Capers, Onion, Cream Cheese, Country Bread 10.50

+ Add 7 Minutes Egg 2

### Vegetarian & Vegan Toast

#### Hummus Avocado Toast [Vegan]

Homemade Hummus over, Hass Avocado smash, Paprika, Cherry Tomato, Extra Virgin Olive Oil, Sesame Seeds, Country Bread 9.95

+ Add 7 Minutes Egg 2

#### Peanut Butter Ricotta Toast [Vegetarian]

Fresh Ricotta Cheese, Peanut Butter, Cinnamon, Fresh Raspberries and Banana over Fig Rye Toast with Crushed Hazelnut 7.95

#### Mascarpone Fig Toast [Vegetarian]

Mascarpone Cheese, Clover Honey, Fresh Berries, Crushed Hazelnut over Walnut Fig Bread 7.95

#### Artisanal Bagel & Creme Cheese

Plain or Sesame Artisanal Hand Made Bagel. 5.95

+ 7 Minutes Egg 2.5

+ Cucumber .75

+ Egg Sald 4

+ Tomato .75

+ 2 Scrambled Eggs 3.5

+ Salmon 5

+ Goat Cream Cheese 1

### Organic Fresh Bowls

#### Yogurt Parfait [Gluten Free]

Fresh Mixed Berries, Organic Straus Yogurt, Honey, Gluten Free Granola Drizzled with Coconut Cream 10.50

#### Black Coconut Chia Pudding [Vegan & Gluten Free]

House made Organic Coconut Pudding, Mixed Berries, Chia Seeds, Roasted Almond, Cacao Nibs, Gluten Free Granola, Vanilla Beans, Activated Coconut Charcoal 11.95

### Breakfast Favorites

#### Breakfast Burrito two ways \*Hot

Cage Free Scrambled Eggs, Pampelona Chorizo, Rosemary Potato, Mozzarella Cheese, Parmesan, Cilantro in Spinach Flour Tortilla, Side of Salsa 11.95

(Make it Vegetarian replacing Chorizo for Zucchini)

#### French Toast

Egg battered Brioche with mix Berries, Maple Syrup, Sugar Powder Cinnamon and Mascarpone Whipping Cream 13.75

#### Smoked Salmon Sandwich

All Natural Smoked Salmon, Goat Crème Cheese, Cherry Tomato, Onion, Capers, Arugula over Toasted Country Bread with Fresh Melon 15.75

+ Add Avocado 1.5 + 7 Minutes Egg 2 + Bagel 2

#### Cauliflower Flatbread \*Hot [Gluten Free]

Prosciutto, Crème Fraiche, Mozzarella, Parmigiano-Reggiano, Tomato, Arugula 15.75 (Substitute Smoke Salmon for 2.5)

+ Add Avocado 1.5 / 7 Minutes Egg 2

### Quiches \*Hot

served with Arugula Salad

**Lorraine:** Ham, Guerrier Cheese and Chives 11.95

**Wild Mushroom:** Kale, Wild Mushroom, Basil and Garlic 11.95

**Spinach Feta:** Caramelized Onion, Fresh Spinach, Feta Cheese with Almond Flour Crust 11.95 [Gluten Free]

## Sandwiches & Panini's

\*\* Served with Mixed Greens or Substitute Fruit for \$3

#### Chicken Pesto Panini \*Hot

All Natural Chicken, Homemade Pesto Aioli, Havarti Cheese, Spinach, Sundried Tomato in Pressed Country Bread 12.95

#### Tuna Melt Panini \*Hot

Ahi Tuna, Tomato, Celery, Scallion, Mustard, Mayo, Red Onion, Havarti Cheese in Pressed Country Bread 12.50

#### Grilled Chicken Sandwich

Chicken, Havarti Cheese, Butter Lettuce, Tomato, Chipotle Mayo in Ciabatta Bread 12.95

#### BLT Wrap

Bacon, Lettuce, Tomato, Mustard Mayo Dressing, Organic Spinach Tortilla. Side of Hummus. 9.95

## Salads

#### California Caesar Salad

Grilled Bacon, Hass Avocado, Cherry Tomato, Romaine Lettuce, Parmigiano Reggiano, Croutons and Homemade Caesar Dressing 12.95

#### Grilled Peach Salad

Grilled Peach, Mix green, Fresh Mozzarella Cheese, Fresh tomato, Basil, Balsamic Vingrette Dressing 12.95

Avocado \$1.5

7 minutes Egg \$ 2

Bacon (2pcs) \$ 2.5

Prosciutto \$ 5

Smoked Salmon \$ 7