



REPUBLIK

Breakfast

Served 7:00 am to 4 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

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 3

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 3.5

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 3

Salmon Cucumber Toast

Natural Smoked Salmon, Cucumber, Capers, Onion, Cream Cheese, Country Bread 10.50
+ Add 7 Minutes Egg 3

Mascarpone Fig Toast *[Vegetarian]*

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

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]*

Artisanal Bagel & Creme Cheese

Plain or Sesame Artisonal Hand Made Bagel. 5.95

+ 7 Minutes Egg 3

+ Egg Sald 4

+ 2 Scrambled Eggs 3.5

+ Goat Cream Cheese 1

+ Cucumber .75

+ Tomato .75

+ Salmon 5

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 *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)

Breakfast Croissant

Black Forest Ham, Two Cage Free Sunny Side Up Eggs, Heirloom Tomato, Wild Baby Arugula, Mustard Mayo, House baked Croissant. 12.75

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 3 + 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 3

Eggs & Sausage Plate

Two Cage Free Fried Eggs, Turkey Sausage, Rosemary Potato, sliced Tomato and a side of Country Bread. 13.50

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

2 Scrambled Eggs 3.95

Bacon (2pcs) \$ 3.5

Prosciutto \$ 5

Smoked Salmon \$ 7

Brioche Toast, Butter & Seasonal Jam \$ 5