



Morning Menu

BAKED GOODIES

Everything in our dessert case is made right here in our own bakery.

Check the case or ask your server to find out what our bakers have created this morning.

we use delicious, wholesome, hormone and additive-free milk from breckenridge farm in everson. our coffee comes from independently owned caffe umbria in seattle. all blends available for purchase in 12 oz. packages; please ask your server.

DRIP COFFEE the terra sanna blend is certified fair trade and 100% organic; it has a chocolaty aroma and soft, earthy undertones. the mezzanotte decaf blend is also available. bottomless cup 3

HOT TEA choice organic teas include: green-dragon well, moroccan mint, black- celtic breakfast, earl grey with lavender, herbal- licorice peppermint, chamomile spearmint, rooibos vanilla, and northwest blackberry. teapot small 3 large 4.5

ESPRESSO

The Gusto Crema blend is a classic Italian espresso that produces a thick golden crema and a distinctly European flavor profile. Mezzanotte decaf is roasted to a medium dark finish.

Our tall and grande drinks are all double shots!

ESPRESSO
doppio 3.5

CAFFE MOCHA
Short 4.5 Tall 5 Grande 5.5

CAFFE AMERICANO
Tall 3.5

CAPPUCCINO
Short 4.5 Tall 5

CAFFE LATTE
Short 4 Tall 4.5 Grande 5

CAFFE VIENNESE
Short 4.5 Tall 5 Grande 5.5

Choice of milk: whole or non-fat
Breve or Coconut milk .5/.75/1 extra shot add 1 Torani syrup add .5

SPICED APPLE CIDER
Tall 4.5 Grande 5

CHAI LATTE
Short 4 Tall 4.5 Grande 5

HOT HONEY LEMONADE
Tall 4.5 Grande 5

LONDON FOG
Tall 4.5 Grande 5

JUICE

APPLE, ORANGE, OR GRAPEFRUIT JUICE small 3 large 4

BREAKFAST CROISSANT

All of our hot breakfast sandwiches are made to order on a lightly toasted croissant and served with a side of cantaloupe.

CLASSIC CROISSANT

ham, egg frittata and melted cheddar on a croissant. 11

CALIFORNIA CROISSANT

egg frittata, melted swiss, fresh sliced avocado, sprouts, tomato, and lettuce. 11

NORTHWEST CROISSANT

wild-caught smoked salmon, egg frittata, red onion, melted swiss, and basil pesto cream cheese. 12

QUICHE

baked right in our own kitchen, our quiches feature a fluffy filling and flaky pastry crust, or a delicious gluten-free potato crust. all quiches are served with a side of cantaloupe.

ask your server for today's selections.

quiche served with bread. 10

quiche served with your choice of a housemade muffin or croissant 12

BBAT SANDWICH

bacon, basil, avocado, tomato with aioli on your choice of toasted artisan wheat, sourdough, or rye bread. whole 12 half 7.5

add a scrambled egg for 1.5

Sides

TOAST

artisan wheat, sourdough, or rye with raspberry jam. 3

HOMEMADE MUFFIN

ask your server about today's flavors. 3.5

FRUIT CUP

seasonal fruit 4

BACON

two slices 3

MUFF -EGGS

our delicious muff-eggs include one scrambled egg served on a toasted whole wheat english muffin with the following:

CLASSIC MUFF-EGG

bacon, and melted cheddar. 8

PORTABELLA MUFF-EGG

balsamic-marinated portabella mushroom, melted havarti, fresh basil and sun-dried tomato pesto. 8

- add fresh sliced avocado for .75

BAGELS

our bagels come to us fresh daily from the bagelry in downtown bellingham.

choose from plain, whole wheat, sesame seed, salted rosemary, or an everything bagel.

A BAGEL WITH...

toasted or not. choose your spread: plain cream cheese, pesto cream cheese, sun-dried tomato pesto, hummus, peanut butter and/or raspberry jam, melted cheese ~ swiss, cheddar, havarti, or smoked gouda.
whole 5 half 3.5

SMOKED SALMON MELT

wild-caught, pacific northwest smoked salmon with cream cheese, red onion, and melted swiss, topped with a balsamic reduction. tomato and sprouts on side. whole 14 half 8.5

SMOKED SALMON BAGEL

the cold version—a spread of cream cheese with our smoked salmon, sliced red onions, and topped with capers. tomato and sprouts on the side. whole 14 half 8.5

- consuming raw or under-cooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.