



EMBER

MODERN AMERICAN TAVERN

BREAKFAST MENU

All of our eggs are sourced from a cage-free + non-GMO environment.

REFRESHING STARTERS

House-Made Granola Parfait 8
vanilla yogurt, house-made granola,
California berries and candied nuts

Oatmeal 7
raisins, candied pecans, brown sugar and butter

Seasonal Fruit Plate 7
strawberries, blueberries, pineapple,
melon and seasonal accents

SIGNATURES

Bacon Buttermilk Pancakes 11
maple syrup, candied bacon, butter

Classic Buttermilk Pancakes 9
butter, warm maple syrup

Crunchy French Toast 9
cornflake crusted, strawberries,
banana, maple syrup

Eggs Benedict 13
english muffin, country ham,
poached eggs, hollandaise

Ember Eggs Benedict 15
english muffin, lump crab meat,
poached eggs, hollandaise

CLASSICS

Biscuit Egg Sandwich 11
buttermilk biscuit, sausage or bacon, cabot cheddar cheese

Broken Yolk Tacos 13
two tortillas, eggs, black beans, bacon,
colby cheese blend and over-easy eggs

Ember Breakfast 12
two eggs, haystack potato hash, bacon or sausage,
fresh fruit, choice of buttermilk biscuit or toast

Ember Omelet 12
wild mushrooms, fontina cheese, caramelized onions

South of the Border Breakfast Burrito 13
flour tortilla, eggs, sausage and bacon,
manchego cheese, and picanté

SIDES

Applewood Smoked
Bacon 4.75

Country Ham 4.75

Fresh Baked
Muffins 3.75

Haystack Potato
Hash 2.95

Rope Smoked Country
Sausage Links 4.75

Toast 2.50

Toasted Bagel w/
Cream Cheese 4.75

Turkey Sausage 4.75

Cereal 5

SOME LIKE IT COLD

Cranberry Juice 3.75

Grapefruit Juice 3.75

Orange Juice 3.75

Seasonal Fruit and Yogurt Smoothie 6

SOME LIKE IT HOT

Hot Chocolate w/ Whip Cream 2.95

Selection of Bigelow Teas 2.95

Villa Rey French Roast Coffee 2.95

Villa Rey French Roast Decaf 2.95