



BREAKFAST

Egg Selection	15
<i>Two Eggs Any Style with choice of; Bacon, Sausage or Black Forest Ham Served with Roasted Yukon Gold Potatoes & choice of Toast</i>	
The Spring Omelet	16.5
<i>Swank Farms Asparagus, Baby Spinach, Padrón Pepper, Spring Onion, Basil, Wild Mushrooms, Served with Roasted Yukon Gold Potatoes</i>	
Castroville Omelet	18
<i>Grilled Artichoke Heart, Baby Spinach, Rock Shrimp, White Cheddar, Served with Roasted Yukon Gold Potatoes</i>	
Ricotta Frittata	16.5
<i>Sundried Tomato, Spinach, Artichoke Hearts, Fennel, Thyme Served with Roasted Yukon Gold Potatoes</i>	
Chile Relleno & Eggs	19
<i>Corned Beef & Ricotta Stuffed Poblano Chile, Two Eggs, Chipotle Hollandaise Served with Roasted Yukon Gold Potatoes</i>	
Breakfast Burrito	14
<i>Cage Free Eggs, Choice of Meat: Chorizo Bilbao, Bacon, or Sausage, Roasted Yukon Gold Potatoes, Pepper Jack Cheese, Salsa Roja</i>	
Breakfast Sandwich	14
<i>Cage-Free Eggs, Black Forest Ham, Sourdough, White Cheddar Cheese, Salsa Roja, Served with Roasted Yukon Gold Potatoes</i>	
Flat Iron Steak & Eggs Chilaquiles	21
<i>4 oz Angus Beef, Two Eggs, Mole, Avocado, Black Beans</i>	
Eggs Benedict	17
<i>Two Poached Eggs, Canadian Bacon, English Muffin, Sun-Dried Tomato Hollandaise Served with Roasted Yukon Gold Potatoes</i>	
The Clement Benedict	18.5
<i>Two Poached Eggs, Smoked Salmon & Spinach on an English Muffin Sun-Dried Tomato Hollandaise Served with Roasted Yukon Gold Potatoes</i>	
Buttermilk Pancakes	14
<i>Three Pancakes Topped with Seasonal Berries, Chantilly Cream & Maple Syrup</i>	
Belgian Waffle	14.5
<i>Seasonal Berries, Chantilly Cream & Maple Syrup</i>	
Honey Toast	14
<i>Buttery Brioche, Jake's Meadowfoam Honey, Huckleberry Jam, Blueberries & Chantilly Cream</i>	
Cinnamon Raisin French Toast	14.5
<i>Seasonal Berries, Chantilly Cream & Maple Syrup</i>	
Hot Irish Oatmeal	11
<i>Served with Brown Sugar, Cream & Dried Fruit Medley</i>	




Healthy Start	14.5
<i>Seasonal Berries, Wild Flower Honey, Organic Granola & Low Fat Greek Yogurt</i>	
California Seasonal Fruit & Berry Plate	14
<i>Served with Wild Flower Honey & Low Fat Greek Yogurt</i>	
Bagel & Lox	16
<i>Smoked Salmon, Sliced Tomatoes, Capers, Red Onions & Cream Cheese</i>	

Substitutions: Berries \$4.00, Sliced Fruit, Tomato, Spinach or Avocado- \$3.00

ACCOMPANIMENTS

Choice of; English Muffin, White, Wheat, Rye, Sourdough or Gluten Free Toast	5
One Egg, any style/ Two Eggs, any style	5/5.5
Roasted Breakfast Potatoes	5
Black Forest Ham, Canadian Bacon or Apple-Wood Smoked Bacon	5.5
Chorizo Bilbao (1 piece grilled)	5.5
Chicken-Apple Sausage (3 pieces)	6
Yogurt	6
Fresh Bakery Basket (Croissant, Assorted Danishes)	10
Fresh Seasonal Berries	10
Fresh Seasonal Melon	10
Bagel with Cream Cheese	6

BEVERAGES

 Coffee, Decaffeinated Coffee, Selection of Dammann Teas or Hot Chocolate	5
Cappuccino/ Double Cappuccino	5/6
Espresso/ Double Espresso	5/6
Café Latte	5.5
Café Mocha	5.75
Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice	5
Tomato Juice and V-8 Juice	5
Strawberry & Banana Smoothie	7

Water supplies are limited on California's Central Coast, so we serve water only upon request.

The C is proud to comply with Monterey Bay Aquarium's Seafood Watch program and support local farms, organically-grown ingredients and sustainability