

SEASONAL BREAKFAST MENU

Featuring locally-sourced organic ingredients whenever possible.

ENTRÉES



HAWAIIAN PARFAIT

A tulip glass of thick luscious vanilla yogurt layered with coconut granola, organic pineapple, bananas, strawberries and mango sauce.



DOCTOR BIRCHER - BENNER'S MUESLI

A cold cereal of rolled oats soaked in soy milk and tossed with bananas and berries.

NORTH COAST EGGS BENEDICT

A housemade English muffin topped with heirloom tomatoes, steamed spinach, poached organic eggs, and saffron hollandaise sauce. Served with breakfast potatoes and fresh fruit.



TOFU SCRAMBLE (Gluten-free option)

Sautéed tofu with portobello mushrooms, spinach, tomatoes and smoked Swiss cheese. Served with breakfast potatoes and fresh fruit.

BAAT

A thick slice of toasted country sourdough, served open face and topped with BGI millionaire's bacon*, arugula, avocado and a sliced heirloom tomato. Served with breakfast potatoes and a fruit cup.

BGI CLASSIC BREAKFAST

Our signature dish. Two organic eggs (any style) served with BGI millionaire's bacon* or Roundman's apple/alderwood smoked ham, breakfast potatoes, toast and fresh fruit.

CHEF'S OMELET OF THE DAY

Three organic eggs filled with seasonal ingredients. Served with breakfast potatoes, toast and fresh fruit.



(An egg white omelet is also available)

CHEF'S GRIDDLE CAKE OF THE DAY

Served with fresh fruit.

ON THE SIDE

Toast: Whole wheat, sourdough or rye

BGI millionaire's bacon*, Roundman's apple/alderwood smoked ham, breakfast potatoes

BEVERAGES

Organic Juices – Freshly squeezed orange or grapefruit; lightly sweetened cranberry; Anderson Valley apple

Mango Lassi – Tropical bliss made with puréed mango, yogurt and lime

Coffee – BGI special blend of organic, shade-grown dark roast and decaffeinated French roast coffees

Assortment of organic teas

A thick, rich French Callebaut hot chocolate flavored with pure Tahitian vanilla

*Millionaire's bacon contains brown sugar and mild red pepper flakes

GRATUITIES ARE GRACIOUSLY ACCEPTED