

Isabelle's

continental selections

AVOCADO TOAST • \$20

Soft egg, radish, sunflower seeds, vinaigrette, sourdough.

COCONUT OATMEAL • \$16

Almonds, seasonal fruit, golden raisins, Vermont maple syrup.

SEASONAL FRUIT PLATE • \$17

The best that the market has to offer, vanilla crème.

YOGURT PARFAIT • \$16

Honey-vanilla yogurt, housemade granola, fresh berries.

SMOKED SALMON • \$24

Dill cream cheese, egg, capers, lemon, red onion, choice of rye, sourdough, or bagel.

SOFT-BOILED EGGS • \$16

Toasted sourdough, coriander salt.

CHEF'S SELECTION OF FRESHLY BAKED PASTRIES

Cultured butter, housemade seasonal preserves, local honey.

\$22



SWEXAN SIGNATURE BREAKFAST

Two farm eggs any style, potato galette, choice of applewood smoked bacon, sausage, or country ham, choice of toast, orange juice, French press coffee.

\$29

specialties

FARM EGG OMELETTE • starts at \$20

Build your own.

CLASSIC EGGS BENEDICT • \$22

Smoked country ham, hollandaise, English muffin, potato galette.

STEAK SANDWICH • \$24

Skirt steak, mojo aioli, charred onion jam, ciabatta.

SPINACH & MUSHROOM QUICHE • \$20

Mixed mushrooms, roasted tomato, chèvre.

BELGIAN WAFFLE • \$18

Cultured butter, strawberry, vanilla crème, Vermont maple syrup.

BREAKFAST SANDWICH • \$18

Scrambled egg, bacon, muenster cheese, avocado, tomato, ciabatta, potato galette.

BREAKFAST MENU

Monday - Friday
7:00 a.m. – 11:00 a.m.