

# BREAKFAST @ COASTLINE

## STARTERS

HOUSE-MADE BANANA BREAD.....	8
chantilly, brown butter & sea salt	
HOUSE-MADE BISCUITS.....	6
whipped butter, seasonal preserves	
+ nutella 3	
CALIFORNIA FRUIT SALAD.....	10
seasonal market fruit & berries, bee pollen	
SURFER'S SMOOTHIE.....	11
turmeric, date, kiwi, almond milk	
GREEN JUICE.....	11
kale, apple, celery, verbena	

## SPECIALTY EGGS

CLASSIC BENEDICT.....	15
poached egg, canadian bacon, english muffin, lemon hollandaise, hash browns or fruit	
L'AUBERGE BENEDICT.....	18
poached egg, rock crab, heirloom tomato, wilted spinach, hollandaise choron, hash browns or fruit	
FARMERS MARKET OMELET.....	20
arrowhead spinach, wild mushrooms, aged swiss, hash browns or fruit, toast	
PALEO OMELET.....	20
sweet potato, lacinato kale, chorizo, fiscalini cheddar, hash browns or fruit, toast	
EGG WHITE FRITTATA.....	18
button mushroom, leek, cherry tomato, fontina, fruit or toast	
TWO EGGS ANY STYLE.....	16
bacon or sausage, hash browns or fruit, toast	
SHAKSHUKA.....	18
farm fresh eggs, spiced turkish tomato broth, spanish feta, cilantro, grilled artisan toast	
BREAKFAST BURRITO.....	16
scrambled eggs, breakfast potatoes, pico, salsa rojo, oaxacan cheese, charro beans, avocado	
+ chorizo 4	
CHILAQUILES.....	16
two sunny-side up eggs, red onion, avocado, crisp tortillas, salsa ranchera, crema, queso fresco	
+ chorizo 4	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Before placing your order, please inform your server if anyone in your party has a food allergy. Substitutions not listed above can be accommodated for an additional \$3.

Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information, go to [p65warnings.ca.gov/restaurant](http://p65warnings.ca.gov/restaurant).

A 3.5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

## FROM THE GRIDDLE

vermont maple syrup, whipped butter

SOUFFLÉ PANCAKES.....	16
banana, raspberries, cocoa nibs, house made jam, maple syrup	
PAIN PERDU.....	15
brioche, caramelized pineapple, yuzu mascarpone, strawberries, toasted coconut	
BELGIAN WAFFLE.....	15
whipped butter, california dates, praline, miso caramel	



## SO-CAL FARE

AÇAÍ YOGURT AND KARI'S GRANOLA.....	14
greek yogurt, persimmon marmalade, dark fruits, honeycomb, macadamia nuts	
CHIA SEED PUDDING.....	12
matcha, candied apricot, hemp seed, green apple	
STEEL CUT OATMEAL.....	12
heirloom mango, red quinoa, brown sugar, flax seed, almond milk, shiso	
HOUSE-CURED SMOKED SALMON.....	17
citrus cure, lebni cream cheese, tomato, onion, cucumber, dill, choice of bagel	
HAAS AVOCADO TOAST.....	12
aleppo pepper, watermelon radish, preserved citrus, sesame tahini	
+ egg 2.5	
+ crab 8	

## SIDES

TWO EGGS.....	5
APPLEWOOD-SMOKED BACON (3).....	5
CHICKEN APPLE SAUSAGE.....	6
PORK SAUSAGE.....	5
TOAST.....	4
HALF HAAS AVOCADO & SEA SALT.....	4
SEASONAL FRUIT.....	6
SEASONAL BERRIES.....	8
FRESH JUICES.....	6
orange, grapefruit, apple	
BAGEL & CREAM CHEESE.....	7