

Covina rustica

Ala Carte Menu Served from 7:00 to 10:00 Daily

Starters

Acai Bowl: Mixed Berry Smoothie, House Made Granola, Fresh Fruit, Bee Pollen
\$7/\$13

Selection of Tree & Vine Ripened Fruits, Seasonal Berries & Low Fat Yogurt
\$11

Today's Selection of Breakfast Bakeries, Preserves & Farm Butter
\$13

Selection of Seasonal Berries
\$9

Entrée Selections

Organic Steel-Cut Oatmeal, Kiln Dried Fruit & Brown Sugar
\$7

Buttermilk Pancakes, Seasonal Berries & Vermont Maple Syrup
\$12

Scottish Smoked Salmon, Toasted Bagel, Traditional Condiments
\$18

Sugar Brioche French Toast, Sliced Bananas, Chocolate Hazelnut Sauce
\$15

Mediterranean Breakfast Baguette, Shaved Serrano Ham, Skillet Baked Farm Eggs,
Manchego Cheese, Sliced Tomatoes & Basil
\$15

Two Farm Fresh Eggs Any Style, Skillet Potatoes, Apple Smoked Bacon, Ham or
Chicken Sausage, White or Wheat Toast
\$11

Build Your Own Omelet with Skillet Potatoes & Choice of Peppers, Mushrooms, Onions,
Tomatoes, Bacon & Ham, White or Wheat Toast
\$12

Egg White Frittata with Spinach, Goat Cheese, Cherry Tomatoes & Arugula
\$14

Eggs Benedict: Toasted English Muffin, Country Ham, Charred Asparagus & Lemon
Hollandaise
\$15

Huevos Rancheros: Two Eggs Over Easy on a Corn Tortilla with Salsa, Black Beans,
Cheddar Cheese, Bacon & Sour Cream
\$15

Sides

1 Egg Any Style
\$4

Ham, Bacon or Sausage
\$3

Skillet Potatoes
\$3

Toast, English Muffin or Bagel
\$3

Beverages

\$3.50

Orange Juice, Apple Juice, Cranberry Juice, Tomato Juice, Skim Milk, Soy Milk,
2% Milk, Hot Tea, Hot Chocolate, Coffee, Pepsi, Mountain Dew, Dr Pepper, Sierra Mist
\$6.00

Cappuccino, Latte, Espresso, Mixed Berry Smoothie