

gallery

CAFÉ

BREAKFAST - HOT

Breakfast Avocado Toast (HK)	\$8.95
Organic sprouted multigrain toast topped with sliced avocado, grilled tomatoes, spinach, and egg	
Croissant Sandwich	\$5.25
Stacked apple-wood smoked bacon or maple sausage, cheddar cheese, fluffy scrambled eggs on a flaky croissant	
Vegetable and Egg Wrap	\$5.75
Scallions, peppers, mushrooms, Monterey Jack cheese, salsa, and scrambled eggs wrapped tight in a tortilla, served with fruit salad	
Breakfast Special of the Day	MKT
Best Oatmeal Ever (HK)	\$5.00
Steel-cut oats, cinnamon, ginger, cardamom, maple syrup, almond milk, walnuts, and blueberry compote	

BREAKFAST - COLD SELECTIONS

Yogurt Thrive 5 Parfait	\$3.75
Thrive 5, a special blend of granola created by Watermark chefs, combined with creamy yogurt and local honey	
Fresh Fruit	\$3.95

SMOOTHIES

Chocolate Laced Blueberry Cherry Smoothie (HK)	\$5.85
Yogurt, banana, cherries, blueberries, cocoa powder, almond butter, and sea salt	
Triple Berry Protein Shake (HK)	\$5.95
Almond milk, whey protein powder, sunflower butter, blueberries, raspberries, blackberries, ground flax seeds, lemon juice, and honey	

SOUPS

French Onion Soup	\$8.00
Classic French onion soup topped with a croûton and a blend of Swiss and Gruyere cheeses	
Soup of the Day	MKT

QUICHE SELECTIONS

Leek, Lemon and Feta Quiche (HK)	\$8.75
Leeks, extra virgin olive oil, half and half, eggs, feta cheese, zest of lemon, kosher salt, black pepper, all baked in a tender flaky pie crust. Served with a side salad of assorted greens and a light dressing	
Quiche of the Day	MKT

Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness

SALADS

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- Bistro Salad \$9.00
Grilled chicken breast, apples, oranges, celery, dried cranberries, candied pecans, goat cheese, mixed greens with a raspberry vinaigrette
- Key Lime Mango Crab Cake Salad \$10.00
Lump crab cake on a bed of arugula with red onions, sweet bell pepper, cucumber, mango, and radish finished with a key lime dressing and topped with a dollop of key lime aioli
- Chinese Chicken Salad (HK) \$9.00
Chicken breast, Napa cabbage, carrots, mung bean sprouts, cucumber, scallion, radish, toasted sesame oil, lime, soy sauce, mint, Thai basil leaves, and sesame seeds

SANDWICHES

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- Turkey BLT \$7.50
Sliced turkey with bacon, lettuce, tomato and mayonnaise on a toasted croissant
- Crab Cake \$15.00
A warm lump crab cake on a toasted buttered Brioche bun with Old Bay mayonnaise, arugula, and marinated slaw
- Grilled Chicken on Flatbread \$9.00
Grilled marinated chicken breast on flatbread, finished with Boston bibb lettuce, sliced cucumbers, red onions, and a tangy yogurt sauce
- Curried Chicken Salad (HK) \$9.00
Roasted organic chicken, granny smith apples, dried cranberries, scallions, celery, Greek-style yogurt, mayonnaise, lime juice, curry, ginger, and sea salt served on a whole wheat pita with baby salad greens
- House Salad or Fresh Potato Chips \$1.75

SWEETS

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- Ridiculously Good Triple Chocolate Brownie (HK) \$3.95
Three types of chocolate, blended with almond flour, cane sugar, and cinnamon baked into one terrific brownie
- Blondie Bar \$2.95
Our own Blondie bars made with brown sugar, eggs, chocolate chips, and vanilla
- Over-sized Cookie \$3.00
The perfect treat, a large cookie baked daily by the chef

BEVERAGE

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| Caramel Macchiato \$4.75 | Cappuccino \$4.15 |
| Café Latte \$4.15 | Coffee & Decaf \$2.75 |
| Espresso / Double \$2.45 / \$2.75 | Juice \$2.50 |
| Hot Tea, Black or Herbal \$2.50 | Soda \$1.50 |

 **Rebecca Katz** (HK) *A healing kitchens nourishing recipe for health and vitality*

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