

BasBlue

BREAKFAST MENU

MONDAY - FRIDAY 8:00AM - 11:00AM

BREAKFAST SPECIALS

BREAKFAST BURRITO \$15.00

Fluffy scrambled eggs, crispy potatoes, pepper + onion, chihuahua cheese, and collard chimichurri wrapped tight in a warm tortilla. Add protein to pack in even more flavor.

(CAN BE MADE V/DF)

SAVORY YOGURT BOWL (GF/VG) \$13.00

Light but protein-packed breakfast w/ toasted sourdough, garlic + dill labneh schmear, blistered tomatoes, 2 fried eggs, cucumber, house-pickled onions, hot honey. Add protein to pack in even more flavor.

MUSHROOM TOAST (VG) \$13.00

Open-faced toast with scallion-dill cream cheese, maple garlic shrooms, and microgreens.

BAGELS

NEW YORK BAGELS \$3.00

Blueberry, Plain, Everything and Asiago.

+ CREAM CHEESE

\$1.00

Ask about our fresh pastries from local bakeries.

PERI PERI HASH (GF/DF) \$18.00

Red skin potatoes ,grilled chicken, pepper + onions arugula , peri peri sauce , fried egg

(CAN BE MADE VG/V)

BANANA PUDDING FRENCH TOAST \$13.00

Custard-soaked toast griddled to perfection, topped with banana cream, caramelized bananas, strawberries and a crunchy vanilla wafer, and Ghirardelli caramel

PROTEIN ADD ONS

+ BACON	\$3
+ GRILLED CHICKEN	\$6
+ SHRIMP	\$7
+ VEGAN SAUSAGE	\$4

ADD ONS

+ AVOCADO	\$3
+ EGGS	\$3
+ BREAKFAST POTATOES	\$5

(V) VEGAN | (VG) VEGETERIAN | (GF) GLUTEN-FREE | (DF) DAIRY-FREE

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

* AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE AND TO ALL CONFERENCE ROOMS RESERVATIONS.