



BREAKFAST SERVED  
8:00 – 11:00 AM

**Honey Whipped Greek Yogurt Bowl 15**

mixed berries, crushed almonds, flax seed, cinnamon, toasted rolled oats

**Overnight Oats 14**

steel cut rolled oats, chia & flax seed dust, mixed nuts, berry syrup

**Cinnamon Roll French Toast 17**

griddled in orange scented batter, berries, sugar dust, almond brittle  
vermont maple syrup

**Farmer's Omelet\* 19**

scrambled eggs, baby spinach, herbs, wilted grape tomatoes  
roasted wild mushrooms, aged cheddar cheese

**The Sweet Grass\* 23**

scrambled eggs, melted jack cheese, farm fresh sausage patty, open faced  
on a buttermilk biscuit served with IOP home fries

**Smoked Salmon Sammy 19**

hickory smoked salmon, cucumber, sprouts, pickled red onion  
cream cheese, crushed avocado, toasted croissant  
pineapple & strawberries

\*tofu substitute available upon request

**Avocado Toast 15**

sourdough, cherry tomatoes, chia & flax seed dust

**À LA CARTE**

IOP home fries 6	two eggs scrambled 7
sourdough toast 4	griddled tofu 4
farm fresh sausage patty 7	crushed avocado 4
pecan-wood smoked bacon 7	fresh fruit 7
buttermilk biscuit & jam 6	

**BEVERAGES**

**Mimosa \$12**

classic with orange juice  
bellini with peach  
poinsetta with cranberry

**Michelada \$12**

draft lager in tajin rimmed pint glass  
bloody mary mix, hot sauce, lime juice

**Sangria Spritz \$14**

red or white wine, cocchi americano  
lemon juice, sparkling water

**Coffee or tea \$4**

**Juice \$5**

apple, orange, grapefruit, tomato  
cranberry, pineapple

\*checks left open will incur a 20% tip

Thalita Costa Smith – Chef de Cuisine Tabitha Tavenner – General Manager

\*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions.

Please advise your server if interested.