

### Scrambles

*with a side of toast and hashbrowns or polenta fries*

Ultimate Veggie Artichoke Hearts, Mushrooms, Tomato, Spinach, Onions	7.95
Meat Lovers: Chorizo and Ham with Carmelized Onions	8.95
Seasonal: Heirloom Tomato, Basil and Feta	9.50
Gourmand Oyster Mushrooms, Robbiola, Truffle Oil, Arugula	9.95
Andalu Extravaganza 5-Egg Scramble served on Polenta Fries, topped with Cambazola fondue, arugula	9.75
<b>keep it comin'</b>	<b>14.95</b>

### Brunch Classics

*with hashbrowns or polenta fries*

Eggs Benedict <i>optional -- top with Cambazola fondue</i> with hashbrowns or polenta fries, and fruit	9.95
crab cakes benedict	11.95
house cured salmon	10.50
Pain de Mie French Toast, side of Mixed Fruit	7.95
add sauteed mixed berries	1.00
add a scoop of ice cream	1.00
Corned Beef Hash topped with two poached eggs, choice of toast	8.75

### Andalu Classics

Ahi Tuna Tacos (4) with Chili Lime Vinaigrette and Mango Salsa	9.25
Sliders with Basil Aioli (3) and Shallot Rings	8.95
Cambazola Cheese Fondue with Fuji Apples and Asian Pears	10.50
Curly Polenta Fries with Spicy Tomato Vinaigrette	4.95
Fresh Donut Holes with Castillian Hot Cocoa	5.95

### Waffles

*with a side of fresh fruit and hashbrowns or polenta fries*

Two waffles with butter and maple syrup	7.95
Berries -- Sauted Mixed Berries add a scoop of ice cream	8.95 1.00
Savory Topped with Chopped Ham, Cambazola Fondue	9.75
Combo Waffles with Scrambled Eggs, choice of Meat	10.25

### Butcher Shop

Plain Bacon	2.95	Chorizo	2.95
Brown Sugar Bacon	2.95	Bangers	2.95
Spiced Bacon	2.95	Breakfast Sausage	2.95
Combo of 3	7.45		

### Salads and Light

Burrata Cheese with Grilled Bread Salad, Basil Vinaigrette	8.95
Fig and Dried Cherry Salad with Balsamic Vinaigrette, Mixed Greens, Roquefort	8.50
House Cured Salmon with Whipped Cream Cheese, Capers and Red Onion on a sesame Katz bagel, with a side salad	9.50
Fruit Bowl Fresh Melon and Tossed with Mint Simple Syrup	6.75
Greek Yogurt with Granola and Figs, Spoon of Honey	7.95