

# DELLA FATTORIA

## B R E A K F A S T

### TOAST AND TOPPERS

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<b>Avocado on Seeded Wheat Toast</b>	\$9.00
<b>Rancho Gordo Beans on Rosemary-Meyer Lemon Toast</b>	\$8.00
<b>Egg Salad on Campagne Toast</b>	\$8.00
<b>Smoked Salmon, Cucumber and Housemade Cream Cheese</b> on Seeded Wheat Toast	\$12.00
<b>Savory Toast Trio</b> One each of Beans, Salmon & Cream Cheese, and Egg Salad Substitute Avocado for One + \$2.00	\$12.00
<b>Hot Buttered Toast with Housemade Jam</b> Two pieces each Campagne and Seeded Wheat	\$6.50

### ORGANIC RANCH EGG OPTIONS

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<b>Egg Salad on Campagne Toast</b>	\$8.00
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#### POACHED EGGS

#### **Egg(s) on Campagne and Seeded Wheat Toast**

One Egg Serving \$6.50      Two Eggs Serving \$8.00

Add Havarti Cheese, per egg +\$1.00

Add Hobb's Applewood-Smoked Bacon +\$3.00

#### **Stacey's Breakfast Salad \$14.00**

with Hobb's Applewood-Smoked Bacon, Three Eggs, Hearty Greens,  
Avocado, and Housemade Hot Sauce

#### **Two Eggs in Sautéed Veggie Nest**

Of Baby Spinach and Aromatic Vegetables

Add Caramelized Pork Belly +\$4.50

#### **Ham, Egg and Cheddar Cheese Della Breakfast Sandwich \$10.00**

with Fried Fingerling Potatoes

#### OMELET

#### **Classic Ham and Gruyère Cheese**

with Fried Fingerling Potatoes

\$12.00

### OATS, NUTS, FRUITS & WAFFLES

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<b>Hot Oatmeal Brulée with Cream</b>	\$8.50
<b>Della Granola with Straus Vanilla Yogurt</b> (contains almonds and pecans)	\$9.00
<b>Brussels Waffle with Maple Syrup</b>	\$8.00

### CURRENT COMFORT FOOD SPECIALS

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<b>Creamy Polenta with Two Poached Eggs and Breadcrumbs</b>	\$10.00
<b>Classic Corned Beef Hash with Potatoes and Eggs</b>	\$15.00
<b>Chicken-Fried Steak</b> with Poached Eggs, Fried Fingerlings and Sausage Gravy	\$16.00

# DELLA FATTORIA

## SIDES

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<b>Seasonal Fresh Fruit Plate</b>	\$6.00	
<b>Fresh Della Bread and Sweet Butter</b>	\$3.00	
<b>Hot Buttered Toast and Housemade Jam</b>	\$3.50	
<b>Ciabatta Cinnamon Toast</b>	\$3.00	
<b>Toast with Havarti –or– Cheddar Cheese</b>	\$5.00	
<b>Della Bakery Breakfast Pastries:</b>		
Croissant \$4.00	Biscuit \$3.00	Blueberry Muffin \$3.00
Petite Pastry Trio (Pain au Choc, Kouign-Amann & Danish) \$10.00		
<b>One Poached Egg</b>	\$2.00	
<b>Fried Fingerling Potatoes</b>	\$5.00	
<b>Housemade Fire-Roasted Catsup</b>	\$2.00	
<b>Caramelized Pork Belly</b>	\$4.50	
<b>Housemade Blood Orange-Onion Marmalade</b>	\$2.00	

## BEVERAGES

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<b>MIMOSAS</b>	\$10.00	<b>BEER</b>	\$4.00
Honey Lavender Hibiscus		Stone   IPA	
Blood Orange Sunrise		North Coast   Pilsner	
Organic Meyer Lemon		Ace Joker   Hard Cider	
Ruby Red Grapefruit			

## COFFEES

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### BREWED COFFEE

House Coffee	\$3.00
Café au Lait	\$3.50
Cold Brew	\$4.50
Red Eye	\$4.00

### ESPRESSO

Espresso	\$3.00
Americano	\$3.50
Macchiato	\$3.50
Cappuccino	\$3.75
Latte	\$4.25
Mocha	\$5.00

### SPECIALTY DRINKS

Honey Lavender Latte	\$5.00
House Made Chai Latte	\$4.50
Honey Cinnamon Capp.	\$4.25
Salted Caramel Capp.	\$4.25

### LONDON FOG

**BUILD YOUR OWN** \$1.00

Add one of the following to any drink.

- Vanilla
- Honey Lavender
- Caramel
- Chocolate
- Whip Cream

## TEAS

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**SELECTED TEAS** \$4.50

### BLACK

- Earl Grey
- English Breakfast
- Rose Congou

### GREEN

- Japanese Sencha
- Chinese Jasmine

### HERBAL

- Peppermint
- Egyptian Chamomile
- Paradise Rooibos
- Tisane | Hot or Iced

## MADE IN HOUSE

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- Black Iced Tea
- Hibiscus Iced Tea
- Lemonade | Lavender Lemonade
- Arnold Palmer
- Orange | Grapefruit Juice

## FROM THE BOTTLE

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- Mexican Coca-Cola
- Aranciata | Limonata Soda
- Pellegrino 500mL | 750mL | \$5.00

## MILK CHOICES

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- Straus Whole or Non-Fat Milk
- Almond Milk \$0.50
- Soy Milk \$0.50