



BREAKFAST

Fall 2019

Welcome to 1 Kitchen. From our on-site, 100% organic garden to our carefully chosen purveyors, we're serving up fresh, local, and sustainably sourced farm-to-table Southern California cuisine.

GRAINS & SEEDS

Gluten-Free Ricotta Pancakes vG GF
Lemon, Pudwill Farms Blueberries,
Hibiscus Syrup, Maple Butter 15

Chia Pudding v GF
Farmers Market Seasonal Fruit, Dates,
Coconut, Almond, Bee Pollen 15

Gluten-Free Oatmeal v GF
Cuyama Orchard Apples, Pudwill Farms
Blueberries, Almond Clusters,
Cinnamon 12

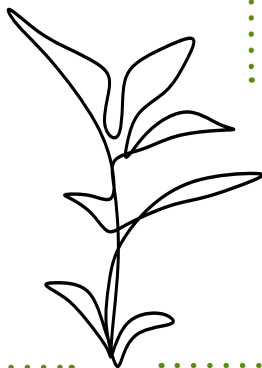
Truffle Fig Ricotta Toast vG
Truffle, Honey, Figs, Hazelnut 17

Lox Over Bagel*
Herb Cream Cheese, Tomato,
Grapefruit, Pickled Red Onion, Arugula 18

Eggs on Avocado Toast*
Pesto, Avocado, Radish, Sprouts,
Multigrain Toast 15

Heritage Pork Fried Rice
Chino Farms Sunny Eggs, Garden Kimchi,
Sesame, Chili Soy 18

Kabocha Squash Waffle
Almond Butter, Pecans, Berries, Maple
Syrup 15
Add Fried Chicken +8



EGGS

1 Breakfast*
Two Chino Farms Eggs, Tomato and
Avocado Salad, Breakfast Potatoes,
Toast, Choice of Bacon or Sausage 19

Egg-White Frittata
Swiss Chard, Mushrooms, Ricotta,
Mozzarella, Tomato and Avocado Salad,
Breakfast Potatoes 18

Cali Egg Sandwich
Bacon, Cheddar, Sriracha Aioli, Avocado,
Tomato, Brioche, Breakfast Potatoes 19

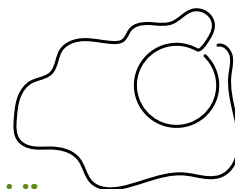
Grain Bowl*
Chino Farms Sunnyside Eggs, Farro,
Quinoa, Radish, Citrus, Sprouts, Crispy
Onion, Cilantro, Parmesan 17

Breakfast Burrito
Eggs, Avocado, Chicken Sausage,
Jack Cheese, Salsa, Breakfast Potatoes 19

Grilled Brandt Beef Ribeye and Eggs
Breakfast Potatoes, Brocolini,
Hot Sauce 19

Omelet Your Way*
Two Eggs, Breakfast Potatoes, Toast
Choose Up to Four: Tomato, Mushroom,
Onion, Peppers, Spinach, Avocado, Ham,
Bacon, Chicken Sausage, Turkey Bacon,
Cheddar, Mozzarella, Goat Cheese 20

Eggs "Benedict"*
Poached Eggs, Spinach, Avocado,
Buttermilk Biscuit, Hollandaise,
Breakfast Potatoes 19



FRUITS

**Seasonal Farmers Market
Fruit Plate** v GF 14

Acai Bowl v GF
Granola, Chia Seed, Flaxseed,
Coconut, Pudwill Farms Seasonal Berries,
Bee Pollen 16

Granola & Greek Yogurt vG GF
Market Fruit Compote, Fresh Fruit,
Coconut 15

Vegan Coconut Yogurt v GF
Granola, Hemp Seed, Flaxseed,
Coconut, Seasonal Fruit 15

SIDES

Seasonal Fruit Bowl 6
Greek Yogurt 5
Coconut Yogurt 6
Breakfast Potatoes 5
Applewood Bacon 6
Turkey Bacon 6
Chicken Sausage 6
Vegan Sausage 6
Avocado 4
Toast Sourdough, Whole Grain 6
English Muffin 6
Bagel 6

vG Vegetarian v Vegan GF Gluten Free ♻️ Zero Waste

A suggested gratuity of 20% will be applied to parties of 6 or more. Please let us know if you have any food allergies and require menu information or other assistance. We will certainly do our best to accommodate your needs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BLUESTONE LANE COFFEE

Drip Coffee Cup 5 / Pot 12

Double Espresso 5

Latte Whole, Skim, 2%, Almond, Soy, or Oat Milk 6

Cappuccino Whole, Skim, 2%, Almond, Soy, or Oat Milk 6

Hot Tea Green, Mint, Oolong, Chamomile, English Breakfast, Earl Grey 5

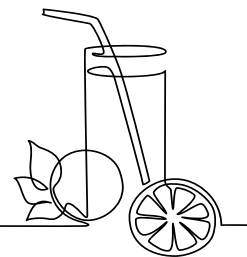
Juice Orange, Cranberry, Apple, Grapefruit 5

Coca-Cola or Diet Coke 4

Sprite 4

Acqua Panna Natural Spring Water 9

Pellegrino Sparkling Water 9



COLD-PRESSED JUICES

Ginger Snap

Fuji Apple, Green Apple, Ginger, Lemon 11

Sunrise

Orange, Carrot, Coconut Water, Lemon, Ginger, Turmeric 11

Super Green

Coconut Water, Cucumber, Celery, Kale, Fennel, Parsley, Lemon, e3live, Spirulina 11

Go Big

Beet, Kale, Carrot, Apple, Wheatgrass, Lemon, Ginger 11

Clover

Kale, Cucumber, Celery, Spinach, Pear, Cilantro, Mint, Lime 11

Celery

Celery, Lemon, Pink Himalayan Salt 11

BUBBLES

Chandon Brut

California 15/gl

Thomas Jefferson Rosé

Limoux, France 16/gl

Veuve Clicquot Brut

Reims, France 190/btl

Veuve Clicquot Rosé

Reims, France 290/btl

Dom Perignon Brut

Champagne, France 500/btl

Krug Brut

Champagne, France 700/btl

WHITE WINE

Talbott Kali Hart Chardonnay

Monterey, California 15/gl

Newton Unfiltered Chardonnay

Napa Valley, California 150/btl

Nobilo Icon Sauvignon Blanc

Marlborough, New Zealand 15/gl

Jolivet Sancerre Sauvignon Blanc

Loire Valley, France 18/gl

Tiamo Pinot Grigio

Veneto, Italy Organic 14/gl

Darioush Viognier

Napa Valley, California 140/btl

ROSÉ

La Chapelle Gordonne

Provence, France 17/gl

Gerard Bertrand Rosé

Limoux, France 16/gl

RED WINE

Black Stallion Pinot Noir

Napa, California 17/gl

Orogeny Pinot Noir

Russian River Valley, California 21/gl

Argyle "Nuthouse" Pinot Noir

Willamette, Oregon 160/btl

Fortress Cabernet

Sonoma County, California 16/gl

Justin Cabernet

Paso Robles, California 18/gl

Newton Skyside Cabernet

Napa Valley, California 200/btl

Caymus "Special Selection" Cabernet

Napa Valley, California 400/btl

Quintessa Cabernet

Napa Valley, California Organic 450/btl

Opus One Cabernet

Napa Valley, California 750/btl

Peju Merlot

Napa Valley, California Organic 17/gl

Trapiche Medalla Malbec

Mendoza, Argentina Organic 16/gl

Brazin Zinfandel

Lodi, California 14/gl

Westwood Legend Blend

Sonoma, California Organic 23/gl

Symmetry Meritage Blend

Sonoma, California 140/btl

Châteauneuf Du Pape

"Haute Pierre" Delas

Rhône, France 160/btl

BEER

Modern Times Fortunate Islands 11

Modern Times Black House 11

Stone IPA 9

Modelo 8

