

BREAKFAST

On A Sweet Note

Buttermilk Pancake 18.95

Seasonal fruit compote, Warm maple syrup

- + chocolate hazelnut 3.95
- + banana & walnut 3.95
- + Fresh Berries 3.95

Fonio Pancake (gf/v) 18.95
Fonio batter, Seasonal Fruit Compote

Brioche French Togst 18.95

caramelized banana, candied walnut, whipped cream, warm maple syrup

Mawa's Granola Parfait (gf) 18.95

Mawa's GrainFreeNola, Greek yogurt, banana, seasonal berries - sub vegan/dairy free yogurt

Mawa's Specialties

Croque Madame 20.95

Black Forest Ham, sunny-side-up egg, gruyere, Mornay sauce

Croque Forestiere 20.95

Mushroom, sunny-side-up egg, cheese, Mornay sauce - sub vegan cheese and tofu

Smashed Avocado (v) 20.95

Smashed avocado, pico de gallo, everything bagel, country potatoes - choice of scrambled eggs or tofu

Maine Smoked Salmon Plate 22.00

Salmon, pickled shallots, hard boiled egg, tomato, capers, cream cheese, everything bagel - sub gluten free bread 2.50

West African Millet Porridge (v) 15.00

Rolled Millet, cinnamon, GrainFreeNola, seasonal fruit compote, warm maple syrup

Pastries

Butter Croissant	6.95
Pain Au Chocolat	6.95
Warm Banana Bread	6.95

Eggs & Company

American Breakfast* 20.00

Two local organic eggs – any style, TenderBelly bacon or sausage, country potatoes, choice of toast

Farm Omelette* 22.00

Exotic mushrooms, spinach, braised onions, oven roasted tomatoes, country potatoes, rustic bread - add chèvre 3.00

Huevos Rancheros (gf) 22.00

Chorizo, black beans, spicy chipotle sauce, cheese, corn tortilla, avocado

choice of scrambled eggs or tofusub vegan cheese

Sweet Potato Hash (gf/v) 22.00

Sweet potato, spinach, bell peppers, onion, black beans, avocado, spicy chipotle sauce

- choice of scrambled eggs or tofu

- add chorizo 4.95

Spanish Frittata 24.95

Potato, bell pepper, onion, chimichurri, served with side of greens

Parisienne Omelette 22.00

Fine herbs, boursin cheese, baguette, served with side of greens

Mawa's Benedicts

Vegetarian Benedict* (gf) 22.95

Heirloom tomatoes, spinach, avocado, softpoached eggs, potato latke, hollandaise, served with side of greens

Classic Benedict* (gf) 22.95

Black Forest Ham, soft-poached eggs, potato latke, hollandaise, served with side of greens

Smoked Salmon Benedict*(gf) 24.95

Salmon roe, beefsteak tomatoes, softpoached eggs, potato latke, hollandaise, served with side of greens eatAspen.com



BREAKFAST

8 to 10:30 a.m.

COFFEE | TEA | COCOA

Coffee locally roasted by Bonfire

- + coconut milk 1.00
- + almond milk 1.00
- + organic syrup (vanilla, hazelnut, caramel, chocolate) 1.00

Drip Coffee	5.95
Espresso Single	2.95
Espresso Double	3.65
Cappuccino	3.25
Latte	4.25
Americano	4.65
Cold Brew Coffee	5.95
Chai Tea Latte	3.25
Lavender Matcha Latte (v)	4.25
Two Leaves & A Bud Tea	3.85
Hot Apple Cider	8.00
MK's Valrhona Hot Chocolate + whipped cream 2.00	10.00

Bon Appetit!

Menu created by owner and James Beard Award nominated Executive Chef Mawa McQueen

Breakfast Sides

Fruit Cup Seasonal fruit & berries	8.00
Potato Latkes Sour cream & applesauce	10.00
Two Organic Eggs* Cooked any style	6.95
Tofu Scramble With spices	6.95
Country Potatoes	7.95
Black Forest Ham	6.95
Pork Sausage	6.95
Chicken Sausage	7.95
Cherrywood Bacon	7.95
Heirloom Tomato	5.00
Half Avocado	5.00
Vegan Butter	1.95
Vegan Soft Cheese	2.95

Local Love on the go

Egg & bacon sandwich + drip coffee	15.95
Pastry + any specialty coffee drink	10.95

Refreshers

Green Juice	9.95
Carrot Ginger Juice	9.95
Freshly Squeezed Orange Juice	8.95
Pineapple Ginger	14.00
Watermelon Acqua Fresca	8.95
Hibiscus Iced Tea	8.95
Mimosa w/ Freshly Squeezed Orange	14.00
Juice	
Champagne, Moët & Chandon, Brut,	28.00
Split	
Bloody Mary w/ Accoutrement	14.00
Coke	4.50
Diet Coke	4.50

+ homemade marshmallow 2.00 + liquor of your choice MP