

# breakfast

<b>B</b> <b>Charcoal Buttermilk Pancakes</b> 17	<b>B</b> <b>Avocado Garden Toast</b> 15
Guava-strawberry sauce, whipped cream, mixed fresh berries	Country-style sourdough bread, Ho Farms cherry tomatoes, local radish, Mari's Garden Micro greens, pumpkin seed
<b>B</b> <b>Pork Belly Fried Rice</b> 20	<b>Add:</b>
Bacon fried rice, roasted pork belly, two fried Waialua eggs	<b>Poached Waialua Fresh Egg</b> 4
	<b>Smoked Salmon</b> 5
<b>B</b> <b>Loco Moco</b> 19	<b>Lox &amp; Bagel</b> 17
Wagyu beef patty, bacon fried rice, mushroom gravy, sunny-side up Waialua eggs	Smoked salmon, cream cheese, capers, onion, toasted bagel
<b>Eggs Benedict</b> 21	<b>Oatmeal</b> 11
Two poached eggs, whipped hollandaise, toasted English muffin, country-style potatoes. Choice of: Maple Ham, Portuguese Sausage, Bacon, Tomato Spinach	Steel cut oats, almond milk, fresh berries
<b>Add:</b>	<b>Fruit Bowl</b> <sup>GF</sup> 12
<b>Kalua Pig</b> 3	Seasonal selection of island fruit
<b>Smoked Salmon</b> 5	

## breakfast plates

*Includes country-style potatoes, house-made jams and choice of toast: White, Wheat, or English Muffin*

<b>Basalt Breakfast</b> 19	<b>Avo Veggie Scramble</b> 16
Two Waialua eggs any style, choice of applewood smoked bacon, Portuguese sausage or link sausage	Two scrambled eggs with avocado, spinach, tomatoes

## sides

<b>Half Papaya</b> 6	<b>Egg</b> <b>One 4 Two 8</b>
<b>Toast &amp; Jam</b> 4	<b>Ham</b> 6
<b>Fried Rice</b> 7	<b>Portuguese Sausage</b> 6
<b>Potatoes</b> 6	<b>Link Sausage</b> 6
<b>Bacon</b> 8	<b>Smoked Salmon</b> 10
<b>Pork Belly</b> 8	