

BREAKFAST & BRUNCH

LOCAL ARTISAN BREADS

SOURDOUGH 3

BRIOCHE 3

SIGNATURE TOASTS

AVOCADO TOAST* 17

Sourdough, avocado, poached egg,
feta, dukkah, herb oil, micro herbs

SALMON GRAVLAX TOAST* 18

Sourdough, labneh, salmon gravlax, roasted beets,
red onion, capers, pistachio, herb oil

BEETS TOAST 16

Sourdough, labneh, roasted beets,
feta, pistachio, dukkah, herb oil

FALAFEL TOAST 17

Sourdough, arugula, red cabbage slaw, carrot marinade,
falafel, tahini sauce, herb oil, tomato jam

BREAKFAST TOAST* 16

Sourdough, scrambled eggs, bacon,
mozzarella, tomato jam, arugula

SALAD

WM SALAD* 18

Mixed greens, arugula, roasted beets, roasted zucchini,
brie, quinoa, pear, pecans, carrot dressing

FROM THE GRIDDLE

 SOUFFLÉ PANCAKE 22

(20-25 minutes cook time)

Soufflé pancake, banana, cheese cream, maple syrup,
choice of sauce (lemon, mixed berry, tropical)

FRENCH TOAST 18

Brioche French toast, banana, cheese cream, maple syrup,
herb oil, pistachios, *choice of sauce (lemon, mixed berry, tropical)*

FRENCH TOAST WITH
BACON AND EGGS* 22

Brioche French toast, bacon, eggs, cheese sauce

FRENCH TOAST WITH
SALMON GRAVLAX AND AVOCADO* 22

Brioche French toast, salmon gravlax,
avocado, labneh, dill

WELLNESS BOWLS

ACAI BOWL 18

Acai blend, banana, strawberry, blueberry,
granola, honey, cacao nibs

YOGURT BOWL 15

Yogurt, granola, strawberry, blueberry,
raspberry, kiwi, chia seeds, honey

BLUE OVERNIGHT OATS 15

Oats, spirulina, oat milk, honey, strawberry,
blueberry, raspberry, kiwi, chia seeds

For parties of 6 or more a 20% gratuity may be included in your check.

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

Allergy Notice: This menu may contain or come into contact with Eggs, Milk, Wheat, Soy, Peanuts, Tree Nuts, Fish, Shellfish, and Sesame.

BREAKFAST & BRUNCH

ISLAND PLATES

9am-2pm

WESTMAN BREKKIE* 19

Choice of bacon, salmon, or sausage, eggs, mixed greens, roasted beets, roasted zucchini, breakfast potato, sourdough, carrot dressing

OMELET BREKKIE* 19

Gruyère omelet, chives, tomato sauce, mixed greens, champagne dressing

SHAKSHUKA WITH TOAST* 18

Eggs in tomato stew, zucchini, bell pepper, onion, spices, cannellini beans, toast (add chorizo +\$3)

JAPANESE STYLE MORNING MEAL* 16

White rice, miso soup, tsukemono, grilled market fish, mixed greens

WASHUGYU LOCO MOCO* 22

Washugyu beef patty, white rice, hayashi gravy, Brussels sprouts, egg, carrot marinade, red cabbage slaw

WASHUGYU STEAK BOWL* 19

Washugyu flank steak, white rice, arugula, carrot marinade, red cabbage slaw, poached egg, garlic soy



MAHI-MAHI LOCO MOCO* 22

Mahi-mahi, white rice, avocado, edamame, radish, carrot marinade, red cabbage slaw, egg, garlic cream sauce

POTATO PANCAKE WITH SALMON GRAVLAX AND POACHED EGG* 24

Potato pancake, salmon gravlax, poached egg, hollandaise, smoked trout caviar, mixed greens

SIDES

AVOCADO 2.5

GREEN SALAD 3

2 EGGS* 3

FALAFEL 3

BREAKFAST POTATOES 3.5

FRENCH FRIES 3.5

SALMON GRAVLAX* 3.5

BACON 3.5

SAUSAGE 3.5

[@westmancafe](https://www.instagram.com/westmancafe)

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