

STARTERS

HATCHMOLE

Signature mashed avocado topped with pico, served with fried plantain chips

\$15.95

EMPANADAS

Chicken, Beef, Corizo

\$5.95

CHEESE EMPANADA

\$4.95

OH HONEY PARFAIT

Greek vanilla yogurt mixed with house granola, agave, and fresh seasonal fruit

\$9.95

STRAIGHT FROM THE GRIDDLE

FLUFF CAKE FLIGHT

A taste of our favorite fluff cakes on one plate, Liam's Fav -Nutella whip, Oreos, and fresh fruit; Classic Savy -pecan mascarpone and candied pecans; Panquesito- sweet

\$22.50

QUE CHURRO

Belgian waffle brushed with butter, coated in cinnamon sugar, drizzled with caramel sauce, topped with house whip cream and seasonal fruit

\$14.95

JAM N' TOAST

Challah bread dipped in a cinnamon vanilla batter, cornflakes and fried, stuffed with a sweet cream mascarpone, topped with guava jam, seasonal fruit and house granola

\$19.50

HATCHELDS

AVO TOAST (SPICY)

Seasoned mashed avocado, Soft scrambled ricotta eggs, red pepper aioli, scallions, served on a sour dough bread with mixed greens topped with a balsamic glaze

+Add lox \$7.95

+Add bacon \$4.95

+Add skirt steak \$9.95

\$16.50

CHICKEN SCOOP

Buttermilk fried chicken breast, Belgian waffle, a scoop of homemade bacon jam, maple mustard syrup, powdered sugar topped with a sunny side egg

\$22.50

HATCHATARIAN

Grilled eggplant, fried tomatoes, Mozzarella, fresh basil, spinach, and garlic mayo spread on a grilled herb panini served with French fries

\$17.95

LOX BENEDICT

Smoked salmon, sauteed spinach, two poached eggs, topped with a smoked hollandaise sauce on an English muffin served with a side of mixed greens

\$18.95

MAIN CHICS (HATCH FAVORITES)

SKIRT STEAK & EGGS	\$29.50	BIRRIA EGGSTRA BOUT IT	\$19.95
Marinated skirt steak and two fresh eggs, served any style, topped with a chimichurri sauce served with seasoned potatoes		French style omelet filled with shredded birria beef, shaved onions, topped with queso fresco, crema, pico and tortilla strips served with a side salad	
VEGGIE OMELTE	\$16.95	HATCHSHUKA	\$18.95
Mushrooms, spinach, tomatoes, onions, served with seasoned <i>potatoes and toast</i> <i>+add cheese \$1.00</i>		Vegetarian one pan- egg dish with egg plant, a hearty spiced tomato sauce, onions, peppers, agave, topped with feta, crema and fresh dill, served with herb garlic buttered sour dough <i>+chicken \$6.95</i> <i>+skirt steak \$9.95</i> <i>+chorizo \$5.95</i>	
FIESTA SCRAMBLE BOWL	\$16.95	TURNIP THE BEET	\$17.95
Three fresh eggs scrambled, Chorizo, Monterey jack cheese, jalapeños, peppers, onions, pickled radish, avocado, and fresh cilantro served with seasoned potatoes, pico, queso fresco, Mexican crema, and corn tortillas (Pork)		Roasted golden and red beets, roasted parsnips and carrots, mixed greens, almond silvers, goat cheese, tossed in a pistachio vinaigrette, beet puree <i>+chicken \$6.95</i> <i>+skirt steak \$9.95</i> <i>+lox \$8.95</i>	
FARMERS PLATTER	\$15.95		
Three fresh free range eggs (any style) with one choice of meat and toast, served with seasoned potatoes			

LIL' CHICKS (12 and under only)

CHICKLICKIN' FINGER	\$9.95
GRILLED CHEESE	\$9.95
FINGER FRENCH TOAST	\$8.50
SIMPLY MINI PANCAKES	\$8.50

CAFE & DRINKS

BOTTOMLESS COFFEE
(Regular or Decaf)

\$4.50

HOT CHOCOLATE

\$3.95

MATCHA LATTE

\$6.95+

VANILLA CHAI
**Add Espresso Shot +\$1.95*

\$6.95

LATTE

\$5.95+

**ORGANIC UNSWEETENED
ICED TEA**

\$4.95

CAPPUCCINO

\$5.50+

**FRESHLY SQUEEZED
ORANGE JUICE**

\$6.00

ORGANIC LOOSE LEAF TEA
(ASK FOR SELECTION)

\$4.50

**FRESHLY SQUEEZED
LEMONADE**

\$6.00

ESPRESSO

\$2.95

MILK

\$2.95 +

ADD FLAVOR
*(Vanilla, Amaretto, Caramel,
Mocha, Hazelnut, Lavender)*

\$.50

FOUNTAIN DRINKS

\$2.95

SPRING SPECIALS (NO MODIFICATIONS)

TIRAMISU LATTE

\$7.50+

Espresso, cocoa powder, Amaretto syrup, house vanilla syrup, mascarpone cream, topped with vanilla cold foam and a lady finger, recommend iced

**PASSIONATE FROM
MILES AWAY (MOCKTAIL)**

\$9.95

Passionfruit puree, coconut milk, lemon juice, house mint syrup, triple sec, garnished with a sugar rim and dehydrated pineapple
**pairs well with tequila ,rum or bubbly*

DULCE DE LECHE CAFE

\$6.95+

Espresso, dulce de leche, served hot or iced with cold foam topped with caramel

**BLUEBERRY HAZE
(MOCKTAIL)**

\$9.50

House blueberry lavender syrup, ginger, lemon juice, ginger ale soda, garnished with salt rim, blueberry compote and a dehydrated lemon
**pairs well with gin or vodka*

LAVENDER LONDON FOG

\$7.50

Organic Earl Grey tea, topped with a house vanilla lavender oat milk cold foam, recommend iced

**MAMAS DIRTY LITTLE
SECRET
(MOTHERS DAY ONLY)**

\$7.95

Espresso, Chai, house mocha, amaretto, sweet marsvapone, topped with cold foam over ice rimmed with crushed oreos