Citron

SPECIALTIES

Santa Barbara Smokehouse Salmon 14
Capers, Confit Tomatoes, Sliced Cucumbers, Viceroy Garden Lemon, Whipped Cream Cheese Bagel

Steak and Eggs 22
Flat Iron Steak, Local Organic Brown Eggs any Style, Homemade Steak Sauce, Fingerling Potatoes

California Burrito 10
Local Organic Brown Eggs, White Cheddar, Soy Rizo, Roasted Tomato Salsa. Finished
with Charred Scallions, Hass Avocados, Fingerling Potatoes

Huevos Rancheros 9
Local Organic Brown Eggs any Style, Corn Tortillas, Pinto Beans, Tomatillo Salsa,
Queso Fresco

Omelet or Frittata 12
Made to order with your choice of three ingredients: Peppers, Onions, Mushrooms, Zucchini, Spinach, Soy Rizo, Black Forest Ham, Chicken Apple Sausage, Bacon, Cheddar, Swiss, Goat Cheese
(egg whites only also available)

Citron Breakfast 12
Farm Eggs any Style, Potatoes, Bacon, Ham, or Chicken Sausage, Choice of Toast

Citron Continental 8
Breakfast Pastries, Choice of Fresh Juices, Coffee or Tea

Pancakes 10
Lemon Ricotta Cheese Pancakes, Topped with Fresh Berries Compote

Breakfast Sandwich 10
Local Organic Brown Eggs any Style, Country Ham, Bacon, or Chicken Sausage Cheddar, in a Toasted Brioche Bun

Brulee Grapefruit 10
Viceroy Garden Grapefruit, Cottage Cheese

ALL THINGS BENEDICT

Eggs Benedict 12
Arugula, Ham

Eggs Royale 14
Smoked Salmon

Oscar Benedict 16
Asparagus and Crab

OVEN BAKED GOODS

Chocolate Croissant 3

Butter Croissant 3

Blueberry Muffin 3

FRUITS AND GRAINS

Seasonal Fresh Fruit 8

Irish Oats 8
Prepared as you like, with Honey, Berries, cinnamon, milk, or water.

Berries 8

Yogurt Parfait 10
Homemade Granola, Seasonal Berries

SIDES

Breakfast Potatoes 3

Two Eggs any Style 4

Chicken Apple Sausage 4

Apple Wood Bacon 4

Country Ham 4

Bagel and Cream Cheese 4

Yogurt 4

Fruit 4

Pancakes 4

English Muffin 2

Toast (rye, wheat, sourdough) 2

EXECUTIVE CHEF WARREN CORDOBA

WE ARE COMMITTED TO PURVEYORS THAT SUPPORT LOCAL, ORGANIC AND SUSTAINABLE FARMING PRACTICES
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES
20% GRATUITY APPLIES TO PARTIES OF 6 OR MORE
CORKAGE FEE $ 30 MENU AVAILABLE 7 AM- 11 AM