

# Weekend Brunch

## *Salmon Benedict*

Sustainably raised salmon filets star in this delicious twist on a classic Eggs Benedict, topped with our Hollandaise and served on house made crumpets. Served with roasted potatoes and fresh fruit / \$26 (GF Available)

## *California Eggs Benedict*

Perfectly poached eggs join bacon, avocado and grilled tomatoes atop freshly baked crumpets. Served with roasted potatoes and fresh seasonal fruit / \$24 (GF Available)

## *Brioche Pain Perdu*

Our decadent French Toast, with crême anglaise and wild berry compote, is sliced thick and topped with real whipped cream / \$21

## *Hash Brown Quiche*

Crispy hash browns, ham, jalapeno and onion join eggs and cheese in this crustless quiche, topped with Hollandaise. Served with seasonal fruit and a freshly baked crumpet / \$21 (GF)

## *Garden Frittata*

Farm fresh eggs are baked with sauteed zucchini, mushrooms and grilled onions, then topped with sliced tomatoes, creating this Italian-style omelet. Served with roasted potatoes, fresh seasonal fruit, and a freshly baked crumpet / \$21

## *Farmhouse Scramble*

Fresh eggs, Applewood smoked bacon, and onions are scrambled together with cheese. Served with our house salsa, roasted potatoes, fresh seasonal fruit, and a crumpet / \$21 (GF)

## *Quiche Lorraine*

A handmade, flaky crust stars in this crowd favorite, filled with bacon and Swiss cheese. Served with fresh fruit, roasted potatoes, and a freshly baked crumpet / \$22

## *Fresh Vegetable Quiche*

Our classic quiche is filled with zucchini and mushrooms, then baked to a golden brown. Served with fresh fruit, roasted potatoes, and a freshly baked crumpet / \$22

## *Omelet du Los Rios*

Classic three-egg omelet, filled with wild arugula, bacon, goat cheese and cherry tomatoes. Served with fresh fruit, roasted potatoes, and a freshly baked crumpet / \$24 (GF)

## *Sides*

Farmer's Market Fruit Bowl / \$10

Freshly Baked Scone w/ Raspberry Preserves and  
Early California Cream / \$8

Homemade Crumpet w/ Raspberry Preserves and  
Butter / \$4

Breakfast Meats (Bacon, Ham, or Sausage) / \$6

Two Farm Fresh Eggs (any style) / \$8

Roasted Potatoes / \$7

## *Beverages*

Loose Leaf Tea Service (per person) / \$8

Coffee Service (per person) / \$5

First Press Pomegranate or Guava Juice / \$8

Orange Juice / \$5

Mimosas / \$9

Mimosa Flight / \$18

Ultimate Bloody Mary / \$15

Lavender Lemonade / \$15

Thank you for joining us at The Tea House on Los Rios - we aim to make every experience extraordinary. We appreciate your understanding that all guests dining with us have two hours to enjoy their time, as well as a minimum charge of \$20 per guest.

Please advise your server of any dietary restrictions or allergies prior to ordering, and we will do our very best to accommodate. A 20% gratuity is included on parties of six or more for your convenience.