### Pastries
- Gluten Free Available
- Butter Croissant
- Chocolate Croissant
- Almond Croissant
- Porchetta & Smoked Mozzarella Croissant
- Stuffed Croissant
- Muffins
- Bomboloni
- Tarts
- Cookies
- Cinnamon Twist
- Baker Special
- Seasonal & Holiday Offerings

### Toasts
- On Italian country bread with breakfast potatoes or house salad (GF Toast + $2)
- Avocado Caprese $12
- Avocado, Tomato, Burrata, Basil, Olive Oil, and Balsamic
- Emilian $12
- Bacon, Mozzarella, 2 Eggs Any Style

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### Omelettes
- Served with potatoes & toast or English muffin (GF Toast + $2)
- Farmer’s Market $13
- Organic seasonal vegetables
- South Park $13
- Ham, bell pepper, cheddar cheese

### Benedicts
- Served with breakfast potatoes
- Classic $12
- Housemade English muffin, Canadian bacon, poached eggs, hollandaise, cheese
- Caprese $13 Veg
- Housemade English muffin, burrata mozzarella, tomato, basil, poached eggs, pesto hollandaise
- Crab $14
- Housemade English muffin, crab cake with lobster sauce
- Salmon $14
- Housemade English muffin, salmon, hollandaise, lemon and dill

### Hotcakes, French Toast & Belgian Waffles
- Buttermilk Pancakes $9
- Served with maple butter
- Ricotta Corn Cakes (GF) $11
- Served with maple syrup and whipped honey mascarpone
- Breakfast Combo $14
- 2 pancakes, 2 eggs any style, bacon or sausage, and roasted potatoes
  (Sub GF corn cakes + $2)
- Brioche French Toast $13
- With cinnamon honey butter, maple syrup and seasonal fruit
- Belgian Waffles $13
- Belgian cinnamon roll waffles with salted browned butter cream cheese
- Apple Pie Pancakes $12
- Our buttermilk pancakes topped with a warm mound of cinnamon apples, pie crumble and whipped cream
- Piggy Pancakes $12
- With bacon and maple butter

### Favorites
- I Love NY $11 (GF + $2)
  - Homemade everything bagel with cream cheese, chives, tomatoes, red onions, smoke salmon, and capers
- Monte Cristo $12
  - Buttery Brioche, prosciutto cotto and Swiss cheese, (Over easy egg + $1)
- Sausage Burrito $9
  - Sausage, potatoes, avocado, potatoes, cheddar jack cheese
- Sosrino & Potato Burrito $8 (V)
  - Soy chorizo with potatoes and house-made pico de gallo

### English Muffin Sandwich
- $10
  - Egg, Canadian bacon, smoked mozzarella, avocado

### Savory Croissant
- $9
  - House-made croissant with hot smoked salmon, eggs, mozzarella

### Panini
- On housemade focaccia
  (GF Toast + $2)
- Porchetta $9
- Prosciutto, arugula, sliced tomatoes, provola
- Vegetarian $9
- Mixed grilled vegetables, mozzarella
- Caprese $9
- Fresh mozzarella, prosciutto, di panna, basil, diced tomatoes

### Soup/Salad
- Zuppa de Giorno $7
  - Soup of the day Served with slice of fresh bread
- Chopped Salad (V Available) $13
  - Red quinoa, carrots, cucumber, tomatoes, onions, celery, bell pepper, tomato, provola, capers, sun-dried tomatoes, lemon and olive oil
- Quinoa Salad (V) $13
  - Red quinoa, sun-dried tomatoes, carrots, cucumber, cherry tomatoes, red cabbage, roasted cauliflower, red beans, parsley, vinaigrette

### Sides
- Bacon
- Sausage
- Avocado
- Side Salad

### Drinks
- Bacon
- Sausage
- Avocado
- Side Salad

### Beverages
- Americano
- Espresso
- Latte
- Cappuccino
- Specialty Latte
- Cold Brew
- Iced Tea
- Hot Tea
- Honey Lavender
- Lemonade
- San Pellegrino
- Yerba Mate
- Soda
**RED WINE**

- **CHIANTI CLASSICO** $12
  COLLAZZI ‘BASTIONI’, Tuscany

- **PINOT NOIR** $12
  GOLDEN WEST, Washington

- **MERLOT** $10
  ALEXANDER VALLEY VINEYARDS

- **CABERNET SAUVIGNON** $12
  NOBLE TREE, Sonoma

- **SUPER TUSCAN** $11
  SAN POLO ‘RUBIO’, Tuscany

- **MALBEC** $10
  FINCA DECERO, Mendoza

- **RED BLEND** $11
  QUEST BY AUSTIN HOPE, Paso Robles

**WHITE & ROSE**

- **ROSE** $10
  PLANETA, Sicily

- **PINOT GRIGIO** $10
  ALTA LUNA, Veneto

- **SAUVIGNON BLANC** $11
  MOMO, Marlborough, New Zealand

- **CHARDONNAY** $12
  DAOU, Paso Robles

- **CHENIN BLANC/VIOGNIER** $10
  PINE RIDGE, Napa Valley

**SPARKLING**

- **PROSECCO** $10
  VILLA SANDI, Veneto

- **ROSE SPARKLING** $12
  PAUL BUISSE, Loire Valley

- **MOSCATO D’ASTI** $10
  COPPO, Piedmont

**BEER**

- **ROTTATING DRAFT**
  Inquire with your server

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**3015 JUNIPER ST. SAN DIEGO, CA 92104**

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