



BEACH PLUM KITCHEN

BREAKFAST & LUNCH



Breakfast Platters (serves 6-8)

sub egg whites add: \$6

Farm Fresh Cage Free Eggs Platter - \$45.00 served with breakfast potatoes or fresh fruit medley and choice of bread

Carnitas and Eggs - \$70.00 all-natural braised Duroc pork with fresh avocado, salsa fresca, tomatillo salsa, black beans & corn tortillas

New York Steak & Eggs - \$90.00 all-natural USDA choice New York strip steak served with breakfast potatoes or fresh fruit and choice of bread

Wild Smoked Salmon Scramble-\$85 cage-free scrambled eggs with grape tomatoes, red onion, broccolini & fresh dill. Served with breakfast potatoes or fresh fruit & choice of bread

Machaca Green Chilaquiles - \$65 marinated shredded beef, tortilla chips, tomatillo salsa, onions, cilantro, sour cream, salsa fresca, cotija cheese, with eggs any style

Ben's Breakfast Burrito - \$45.00 scrambled cage-free eggs with natural cheddar cheese, breakfast potatoes, spicy black beans, roasted poblano peppers, tomatillo salsa & salsa fresca - **add any protein \$10**

Breakfast Biscuit Sandwich - \$55.00 scrambled cage-free eggs, baby spinach, applewood smoked bacon, tomato jam & smoked mozzarella cheese. Served with breakfast potatoes or fresh fruit

Machaca Hash - \$65.00 braised machaca, breakfast potatoes, roasted garlic, red bell peppers & fresh herbs. Topped with cage-free eggs as you call them & your choice of bread

Corned Beef Hash - \$65.00 lean corned beef, breakfast potatoes, roasted garlic, red bell peppers & fresh herbs. Topped with cage-free eggs as you call them & your choice of bread

Spinach & Mushroom Hash - \$55.00 our spin on this classic dish with breakfast potatoes, roasted garlic, red bell peppers & fresh herbs. Topped with cage-free eggs as you call them & your choice of bread

Bagels & Smoked Wild Salmon - \$70.00 with red onions, capers, and cream cheese.

Catering & Events Menu

Old-fashioned Buttermilk Pancakes - \$45.00 with whipped butter & maple syrup

Lemon Ricotta Buttermilk Pancakes - \$55.00 with blueberry lemon jam & maple syrup

Strawberry Shortcake Pancakes - \$60.00 with fresh strawberries, vanilla crème anglaise, whipped cream, shortbread crumble & maple syrup

Gluten-free Pancakes - \$60.00 with maple syrup

Raspberry Mascarpone French Toast - \$55.00 Sadie rose challah & housemade raspberry syrup

Coconut-Almond French Toast - \$55.00 Sadie rose challah, banana, whipped butter & maple syrup

Old-fashioned Brussels Waffles - \$50.00 with whipped butter, seasonal berries & maple syrup

Buttermilk Fried Chicken & Waffle - \$70.00 with maple syrup, whipped butter

Bread choices - housemade coffee cake, housemade muffins, housemade biscuits, english muffin, Sadie Rose sourdough, Sadie Rose rye, Sadie Rose multigrain, or gluten-free bread (add \$1.50 per order)

Protein choices - carnitas, machaca, pork sausage, turkey sausage, pork loin, applewood smoked bacon, chicken andouille sausage

Beverages

Fresh Squeezed Orange or Grapefruit Juice - \$30.00
Box serves 10.

Fresh Lemonade or Housemade Iced Tea - \$25.00
Box serves 10. Includes with cups, sweeteners, lemons

Organic Fair-Trade Coffee = \$30.00 Box serves 10.
Regular or decaf. Includes cups, cream, and sweeteners

Bottled Still or Sparkling Water - \$2.00 each

Lighter Side (serves 6-8)

Housemade pistachio-apricot granola - \$35.00 our own blend served with milk & berries

Quinoa & Coconut Porridge - \$40.00 served with berries

Steel-cut Oatmeal - \$40.00 served with milk, brown sugar & berries

Sandwich Platter (pick 5) - \$60

(sub gluten free bread on any sandwich for \$1.50 each)

House-roasted Turkey Club with applewood smoked bacon, leaf lettuce, sliced tomato and mayo

BLTA applewood smoked bacon, avocado, leaf lettuce, mayo on sadie rose sourdough.

Grass-fed All Natural Cheeseburger toasted Sadie rose bun with sliced tomato, leaf lettuce, caramelized onions & tomato jam

Crispy Chicken Biscuit cornflake crusted all natural chicken, apple wood smoked bacon, sliced tomato, leaf lettuce & basil-green goddess sauce

New England Lobster Roll (+\$7 each) tender claw & knuckle meat with fresh tarragon mayonnaise

Lunch Platters (serves 6-8)

Buttermilk Fried Chicken Salad - \$60 organic field greens, baby kale, tomatoes, english cucumbers, shredded carrots, avocado, seasoned croutons & creamy basil-green goddess dressing

Beach Plum Salad - \$45 organic field greens, baby kale, grape tomatoes, english cucumbers, golden raisins, quinoa, toasted almonds & wasabi vinaigrette (Add crispy chicken or oven-roasted turkey \$15 or smoked wild salmon \$25)

Carnitas or Machacas Tacos - \$65 all-natural braised Duroc pork or braised Angus beef with corn tortillas, avocado, salsa fresca, tomatillo salsa, onions, cilantro & a side of black beans

Chicken Fried Chicken - \$70 with country gravy, home-fried potatoes & fresh fruit medley