

MERIDIAN RESTAURANT & BAR

BREAKFAST

AVAILABLE 8:00 AM-12:00 PM

Crab Cake Benedict* poached egg, dungeness crab cake, charred tomato aioli, hollandaise, choice of breakfast potatoes or local greens tossed in honey vinaigrette 25

Eggs Benedict* poached eggs, English muffin, Canadian bacon, hollandaise, choice of breakfast potatoes or local greens tossed in honey vinaigrette 16

Summer Garden Omelette **%** (i) heirloom tomato, oyster mushroom, caramelized onion, choice of breakfast potatoes or local greens tossed in honey vinaigrette 16

Razor Clams & Eggs* i lightly seasoned, flash fried razor clams, two eggs your way, breakfast potatoes 25

Haystack Hash* braised beef, poached egg, caramelized onions, roasted peppers, oyster mushroom, basil 23

Tartine Trio* three varietal, french-style, open-faced sandwiches heirloom tomato, fresh mozzarella, basil pork and pistachio pate, mustard, marinated red onion sliced hard boiled eggs, avocado, crispy capers 17

Brioche French Toast 5 brioche, housemade berry syrup, whipped cream, powdered sugar 14

Classic Breakfast* two eggs your way, three pieces of bacon, breakfast potatoes 15

SIDES

Fruit seasonal fruit selection 5

Bacon thick cut, smoked 5

One Egg any way, organic 2

Toast choice of wheat, sourdough, English muffin or gluten-free 4

Vegan Sequence Vegetarian Dairy-free Sequence Vegetarian
Please inform your server of any dietary restrictions as dishes can be modified.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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