

MAVEN'S BREAKFASTS

Free range eggs, naturally raised meats and sausages, vegetarian alternatives, many local ingredients, and nothing artificial.

FRIED EGG SANDWICH

\$ 7.50

Two fried eggs with melted farmhouse cheddar on toasted sourdough bread, served with the Maven's skillet potatoes. Add any of the following for \$3: Canadian bacon, applewood smoked bacon, natural ham, veggie bacon or veggie Canadian bacon. Have it on a fresh baked croissant for an additional \$1.75

THE MAVEN'S GOURMET BREAKFAST BURRITO

\$ 8.50

Scrambled free range eggs and skillet potatoes wrapped in a flour tortilla, smothered with your choice of house made red or green chile and melted all natural Monterey Jack cheese. Served with Yucatan black beans, cotija cheese, Mexican crema, and cilantro.

COUNTRY BREAKFAST

\$ 9

Two free range eggs, any style, with the Maven's skillet potatoes, toast, imported preserves, and your choice of Applewood smoked bacon, veggie bacon, turkey sausage, veggie sausage, thick cut ham, Canadian bacon or veggie bacon.

HUEVOS RANCHEROS

\$ 9

Two free range eggs, any style, smothered with your choice of house made red or green chile, and melted Monterey Jack cheese on fresh corn tortillas with Yucatan black beans, cotija cheese, sour cream and cilantro.

EGGSADILLA

\$ 9

Scrambled free range eggs with fire roasted poblano chiles, local Asadero cheese, red onion and fresh cilantro layered between flour tortilla, served with Yucatan black beans, cotija cheese, fire roasted ancho salsa and Mexican crema.

MIGAS

\$ 10

Free range eggs scrambled with corn tortillas, Monterey Jack cheese, Serrano chiles, red onion, locally grown tomatoes and fire roasted ancho salsa, Yucatan black beans with cotija cheese and chopped cilantro served over corn tortillas. Flour tortilla may be substituted upon request.

EGGS FLORENTINE

\$ 11

Two poached local free range eggs with creamy spinach and Hollandaise sauce atop a toasted English muffin, served with the Maven's skillet potatoes

SANTA FE SCRAMBLED TOFU

\$ 11

Tender marinated tofu sautéed with fire roasted poblano chiles, chipotle chiles, baby spinach, locally grown tomatoes, red onions, roasted garlic and cilantro served with Yucatan black beans and the Maven's skillet potatoes

CHILAQUILES

\$ 12

The quintessential Mexican breakfast made fresh with tortilla strips sautéed in red chile topped with two free range eggs any style, queso fresco, avocado, lettuce, locally grown tomatoes and fresh sour cream. Served with Yucatan black beans with cotija cheese

EGGS BENEDICT

\$ 12

Two poached local free range eggs with organic Canadian bacon and Hollandaise sauce atop a toasted English muffin served with the Maven's skillet potatoes. Also available with veggie Canadian bacon

MENAGE A TROIS

\$ 15.50

One each of Eggs Benedict, Eggs Florentine and Eggs Madison served with Maven's skillet potatoes

OMELETTES

Three egg omelettes made with local free range eggs, served with the Maven's skillet potatoes and your choice of toast, flour tortilla or corn tortilla

MEDITERRANEAN

\$8.50

Feta cheese, locally grown tomatoes, garlic and oregano

SANTA FE

\$9

Fire roasted corn, red onions, tomatoes and Monterey jack cheese smothered in green chile

FLORENTINE

\$10

Creamy spinach, mushrooms and Swiss cheese under a blanket of Hollandaise sauce

CALIFORNIAN

\$11

Roasted red peppers, avocado, chipotle chiles, scallions and smoked mozzarella cheese

NOVA SCOTIA

\$13

Smoked Atlantic salmon, red onions, chives and cream cheese

BUILD YOUR OWN OMELETTE

\$7.50

Veggies \$1 each: creamy spinach, mushrooms, bell peppers, scallions, poblano chiles, Serrano chiles, potatoes, tomatoes, red onion, garlic, fire roasted corn, chives, avocado

Smothered in red or green chile \$2.50

Cheese \$2 each: mozzarella, smoked mozzarella, feta, cheddar, Swiss, cream cheese, provolone

Meats \$3 each: Applewood smoked bacon, natural ham, turkey sausage, veggie sausage, veggie bacon

Smoke Atlantic salmon \$6

BELGIAN WAFFLES, PANCAKES AND FRENCH TOAST

Please select one of our homemade toppings: Strawberry Compote, Sweet Peach Compote, Apple Ginger Chutney or Cranberry Orange Chutney. Add pure 100% Vermont maple syrup for \$1.75

MAVEN'S BELGIAN WAFFLE

\$8

Made from scratch with organic flour, the Maven's waffle is delicately crispy on the outside, soft and light on the inside, served with Chantilly cream and your choice of chutney or compote

STRAWBERRY AND CREAM WAFFLE

\$9

A perfect golden waffle made from scratch with organic flour topped with Chantilly cream and fresh strawberries. Add dark chocolate ganache sauce for \$1.50

BUTTERMILK PANCAKES

Short \$8

Tall \$9

Our homemade batter is made from scratch with organic wheat flour and rich buttermilk and then freshly griddled for golden, tall, moist and delicious pancakes. Served with your choice of compote or chutney

MULTIGRAIN PANCAKES

Short \$8

Tall \$9

Oats, corn, buckwheat, whole wheat, flax and spelt make our multigrain pancakes naturally wholesome and delicious. Served with your choice of compote or chutney

COTTAGE CAKES

Short \$9

Tall \$10

Our famous homemade batter creates moist and custardy cottage cheese pancakes featuring the goodness of organic grain with a hint of lemon zest. Served with your choice of compote or chutney

BANANA WALNUT PANCAKES

Short \$10.50

Tall \$11.50

Toasted walnuts and freshly caramelized bananas on our golden buttermilk pancakes made from scratch

PEACH COMPOTE FRENCH TOAST

\$10.50

Two slices of tender cinnamon challah French toast, freshly batter dipped and filled with thick cream and homemade sweet peach compote. Served with our homemade syrup and fresh butter.

HOT and COLD CEREALS

THE MAVEN'S GRANOLA

\$7.50

Choose from one of the Maven's freshly baked gourmet granolas, loaded with nuts and dried fruits, served with fresh milk. Choose soy milk for an additional \$.75

GREAT START BREAKFAST

\$9

Energize your day with yogurt, fresh fruits and berries, your choice of one of the Maven's homemade gourmet granolas and a touch of wildflower honey. This is the fabulous dish selected by Food Network star, Giada di Laurentis for her national show, *Giada's Weekend Getaways*.

OLD FASHIONED OATMEAL

Cup \$4

Bowl \$6

Served with raisins, cinnamon, brown sugar and milk. Choose soy milk for an additional \$.75

SMALL PLATES & FUN STUFF

Chile Cheese Potatoes \$5.50

Applewood Smoked Bacon \$4

Turkey Sausage \$4

Thick Cut Ham \$5

Veggie Canadian Bacon \$3

Red or Green Chile \$3.50

Salsa Verde \$3

Pure Vermont Maple Syrup \$3

Fresh Berry Bowl \$9

Yogurt \$4

Skillet Potatoes \$4

Veggie Bacon \$3

Veggie Sausage \$4

Canadian Bacon \$3

Black Beans w/Cotija \$4

Fire Roasted Ancho Salsa \$3

Single Egg Any Style \$3

Side Pancake \$5

Fresh Fruit Bowl \$6.50

Compote \$3

HOT CHOCOLATES

	<u>Small</u>	<u>Large</u>
Ghiradelli	\$3	\$4
Mexican Chocolate (Mexico)	\$3	\$4
Guittard Semisweet (California)	\$3.50	\$4.50
Guittard Bittersweet (California)	\$3.50	\$4.50
Mayan Chile Chocolate (House Blend)	\$3.50	\$4.50
Italian Hot Chocolate (House Blend)	\$3.75	\$4.75

The Maven's pledge of healthy and delicious food:

- No artificial flavors, preservatives or synthetic additives
- Hormone free chicken, beef, ham and eggs
- Unbleached, non-brominated regionally grown flours
- GMO free certification obtained on many ingredients
- French fries cooked exclusively in polyunsaturated canola oil
- Seasonal fresh ingredients from local producers as often as possible
- No hydrogenated oils. Ever.

"Las cosas claraa y el chocolate espeso."
(Ideas should be clear and chocolate thick)

Spanish Proverb

An 18% gratuity will be added for parties of 6 or more.

Split plating charge: \$1.50



BREAKFAST MENU



MONDAY - FRIDAY

7:00 – 10:45

984 – 1980

www.chocolatemaven.com

Save our planet. . . It's the only one with chocolate!