

CUSTOM HOUSE

AVILA BEACH, CALIFORNIA

BREAKFAST MENU

Breakfast Served 8:00am - 11:30am 7 Days a Week

SAVORY

BACON & EGGS

Two eggs any style, applewood smoked bacon, hash browns, choice of toast. \$16.50

EGGS BENEDICT

Two eggs poached medium, Canadian bacon, sauteed spinach, English muffin, hollandaise, hash browns. \$17.50

CRAB CAKE BENEDICT

Two eggs poached medium, house made crab cake, sautéed spinach, English muffin, hollandaise, hash browns. \$23.50

BREAKFAST BURRITO

Scrambled eggs, bacon, onions, peppers, potatoes, jack cheese, ranchero sauce, avocado salsa, pico de gallo, sour cream. \$16.50

BREAKFAST TOAST

Two eggs poached medium, herbed cheese, roasted wild mushrooms, avocado, maple jalapeño glaze, spicy garlic crunch, sourdough. \$17.50

BREAKFAST BURST CROISSANT

Bacon, tomato, avocado, gruyère cheese, arugula, chipotle aioli, fried over medium egg, fresh fruit. \$16.50

BREAKFAST BURGER

8 oz. beef patty, American cheese, fried egg, tater tots, arugula, habanero bacon jam, brioche bun, side of fruit. \$17.50

CHILAQUILES ROJOS

Tortilla chips, two over medium eggs, avocado, roasted jalapeño crema, pico de gallo, queso fresco. \$14.50 *Add Shredded Turkey or Beef Barbacoa \$5*

PORK BELLY HASH

Two eggs poached medium, breakfast potatoes, onions, arugula, peppers, queso fresco, salsa verde. \$19.75

CHICKEN FRIED STEAK

Southern biscuits, sausage gravy, over medium egg, parsley. \$17.50

HUEVOS RANCHEROS

Two eggs over easy, corn tortillas, salsa, queso fresco, scallions, hash browns, refried beans. \$13.50

SMOKED SALMON & LOX

Shaved red onion, sliced tomatoes, cream cheese, fried capers, Edna's Bakery plain bagel, breakfast potatoes. \$17.50

SWEET

OVERNIGHT OATS

Steel cut Irish oats, honey granola, Greek yogurt, fresh berries, mint, chia seeds. \$14.50

BELGIAN WAFFLE

Brûléed bananas, fresh strawberries, warm maple syrup. \$14.50

AMARETTO DUTCH BABY

Toasted almonds, strawberries, blueberries, powdered sugar, warm maple syrup. \$14.50

BLUEBERRY POPPY SEED PANCAKES

Lemon curd, warm maple syrup. \$15.50

FRENCH TOAST

Three slices cinnamon battered Texas toast, maple syrup, whipped butter, strawberries, powdered sugar. \$12.50

APPLE COBBLER FRENCH TOAST

Two slices battered Texas toast, cinnamon and brown sugar glazed apples, salted butter crumble. \$15.50

OMELETS

Choice of fresh fruit, cottage cheese and tomatoes, breakfast potatoes, or hash browns.

CHORIZO

Peppers, jack cheese, salsa, jalapeno crema. \$16.50

BACON

Tomato, spinach, queso fresco, scallions. \$16.50

MUSHROOM

Tomato, onion, spinach, peppers, avocado, gruyère cheese. \$16.50

HAM

Cheddar, peppers, red onion, parsley. \$16.50

SIDES

FRESH FRUIT	\$3.75
COTTAGE CHEESE & TOMATOES	\$3.75
PANCAKE	\$3.00
HASH BROWNS	\$3.50
BREAKFAST POTATOES	\$3.75
BACON	\$4.25
PORK SAUSAGE	\$4.25
CHICKEN APPLE SAUSAGE	\$4.25
TOAST	\$3.25

Sourdough | White | Wheat | English Muffin | Gluten-Free



In an effort to conserve, water will be served only upon request. Split Plate \$6. Corkage Fee \$15. NO CHECKS PLEASE.

Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions. 03/24