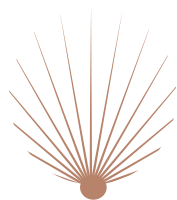
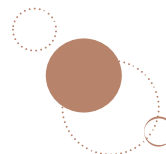


Breakfast Driven

Overnight Oats <i>pb, gf, n</i>	\$ 16
blackberry jam, coconut cream, pistachio crumble	
Greek Yogurt Bowl <i>v, gf</i>	\$ 18
grilled seasonal fruit, honey, gluten free granola	
Buttermilk Pancakes <i>v</i>	\$ 18
whipped mascarpone, mixed berry coulis	
Breakfast Sandwich	\$ 18
bacon, egg, aged white cheddar, sweet peppers, herb aioli	
Avocado Toast <i>v</i>	\$ 22
poached eggs, crispy quinoa, citrus vinaigrette	
Three Egg Omelet <i>v, gf</i>	\$ 22
spinach, caramelized onion, herb goat cheese	
Pan Con Tomate <i>v</i>	\$ 22
grilled peasant bread, ricotta, hard fried eggs, salsa verde	
Altair Breakfast	\$ 26
three eggs any style, grilled sourdough, hashbrowns, chicken and apple sausage	



Sides \$10

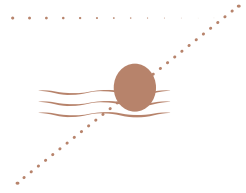
White or Wheat Toast (\$4) <i>v</i>
Three Eggs Any Style <i>v, gf</i>
Altair Breakfast Potatoes <i>v, gf</i>
Berry Salad <i>pb, gf</i>
Chicken and Apple Sausage <i>gf</i>
Bacon <i>gf</i>

pb-plant based

v-vegetarian

v-vegetarian

n-contains nuts



Pastries \$7

- Butter Croissant *v*
- Almond Croissant *v*
- Apple Croissant *v*
- Chocolate Croissant *v*
- Ham & Cheese Croissant
- Blueberry Muffin *v*
- Chocolate Muffin *pb*
- Almond-Blueberry Muffin *pb*



- | | |
|---|------|
| Pumpkin Dinner Roll <i>v</i> | \$14 |
| cultured butter, honeycomb | |
| Garden Greens <i>n</i> | \$22 |
| roquefort blue cheese, spiced nuts, candy snap grapes, bacon lardon | |
| Altair Cheeseburger | \$22 |
| raclette, caramelized onions, butter lettuce | |
| Delicata Squash <i>v</i> | \$24 |
| citrus ricotta, pomegranate hibiscus, pumpkin seeds | |
| Hamachi <i>gf</i> | \$24 |
| jalapeño, yuzu vinaigrette, pomelo | |
| Peak Fall Vegetables <i>pb, gf</i> | \$26 |
| beluga lentils, parsley oil, citrus vinaigrette | |
| Wild Mushroom Ravioli <i>v</i> | \$34 |
| sherry, brown butter, shallots, porcini | |
| Steak & Eggs <i>gf, n</i> | \$38 |
| jalapeño chimichurri, pistachio romesco, onion jus | |

Seasonally Inspired

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions

Desserts \$14

Chocolate Brownie *v*

chantilly cream, cocoa nib croquant, caramel, mint oil



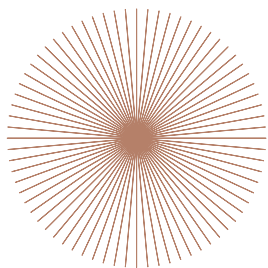
Hazelnut Tiramisu *v, n*

chocolate mousse, crème café

Berry Tart *v*

whipped buttermilk, honey vinaigrette

Coffee & Tea



Espresso	\$4
Macchiato	\$5
Cortado	\$5
Cappuccino	\$5
Caffe Latte	\$5
Flat White	\$5
Drip Coffee	\$5
Chai Latte	\$6

Earl Grey	\$5
English Breakfast	\$5
Organic Green	\$5
Ginger Turmeric	\$5
Raspberry Herbal	\$5
Mint Verbena	\$5
Rooibos Chai	\$5
Pomegranate Oolong	\$5

Digestifs

Rammazotti	\$ 14
Cynar	\$ 14
Averna	\$ 14
Grand Marnier	\$ 18
Hennessy XO	\$ 60

Dessert Wine

Michele Chiaro Moscato d'Asti	\$ 14
Dry Sack Amontillado Sherry	\$ 14
T.F 10 Year Old Tawny Port	\$ 14
Barton & Guestier Sauternes	\$ 14