

- FRESH FROM THE OVEN -

(LA PROVANCE BAKERY) Served with Whipped Honey Butter

Sugar Brioche \$6

Blueberry Muffin \$6

Cheese Danish \$6

Dulce De Leche Muffin \$6

Guava Danish \$6

Chocolate & Hazelnut Muffin \$6

\$25 WARM PASTRY BOARD 5 Pastry Selections, Honey Butter, Seasonal Fruit Jam

- STARTERS -

Chipotle Deviled Eggs \$8

Chipotle, Xnipec, Tres Chile Oil

Maia Guacamole \$10

Onion Petals, Serrano, Habanero Ash

Breakfast Tacos \$11

Soft Scrambled, Avocado Puree, Pork Belly

Tortilla Salad \$12

Chili Garlic Dressing, Black Beans, Roasted Corn

Dragon Fruit Yogurt Bowl \$11

Fresh Fruit, Macerated Strawberry, Cinnamon Granola

- MAINS -

Chilaquiles \$14

Cochinita de Pollo, Avocado Puree, Spicy Mayo

Tajin Chicken & Corn Buttermilk Waffles \$16

Buttered Maple Syrup, Tajin, Lime

Huevos Motulenos \$16

Mole Guatemalteco, Maduros, Refried Beans

Campesino Proper Breakfast \$23

2 eggs, Thick-Cut Bacon, Chorizo, Home Fries, Beef Steak Tomato

Crab Eggs Benedict \$20

Tobasco Hollandaise, Sauteed Spinach

Egg White Omelette \$15

Oaxaca, Spinach, Home Fries

Maia Burger \$18

White Cheddar, Salsa Macha, Frissee

Chicken Enchiladas \$16

Pinto Bean Puree, Sour Cream, Oaxaca

Huevos Divorciados \$16

Salsa Roja, Salsa Verde, Refried Beans

Chorizo Molletes \$15

House Made Chorizo, Refried Beans, Oaxaca, Pico De Gallo

- SIDES -

Thick Cut Bacon \$6

Home Fries \$6

Avocado \$6

Chorizo \$6

Mixed Fruit Bowl \$6

Refried Beans and Chips \$6

- DESSERTS -

Pumpkin Seed Crepes \$13

Pepitas, Pumpkin Butter, Lime Macerated Strawberries

Cornbread French Toast \$14

Buttered Maple Syrup, Honey Butter

Flan \$10

Vanilla Crema, Fresh Fruit

Mexican Chocolate Waffle \$13

Hot Chocolate, Spiced Sugar, Vanilla Ice Cream