



LUNCH

Buttermilk Fried Chicken Sandwich (GF) 15

*served with fries or greens
add bacon (+2), sub GF bun (+2),
over greens (+1)*

Buttermilk brined, dredged (GF) and fried chicken breast with arugula, dill pickle slices and herb aioli on a toasted roll

Chicken Wings 15

House brined, roasted and fried wings tossed in choice of buffalo, maple bbq, or sweet sriracha, served with ranch or blue cheese

Crispy Brussels (V) 12

can be made vegan, gluten free
Topped with buttered bread crumbs, sweet tamari, dill crema and pickled red onions

Mediterranean Salad (V, GF) 12

can be made vegan, gluten free
add seared or fried chicken +5,
add steak +8

Mixed greens, honey turmeric vinaigrette, roasted red peppers, red onion, parsley, feta, crispy chickpeas

Dressed Greens Bowl (V+, GF) 5

Bowl of mixed greens tossed in our honey turmeric vinaigrette



BREAKFAST

Classic Breakfast Plate 12

Two eggs any style, choice of bacon, sausage, vegan sausage or mushrooms, served with home fries, choice of toast – English muffin, french country wheat or sourdough

The Basic Egg Sandwich 10

Egg with choice of cheese, American, Swiss or cheddar, on a toasted challah roll, served with home fries

Roasted Red Pepper Egg Sandwich 11

Egg with roasted red pepper salsa, cheddar cheese, herb aioli, arugula on a toasted challah roll, served with home fries

Build Your Own Egg Sandwich 12

Egg with choice of bacon, sausage, or veggie sausage; choice of American, Swiss or cheddar on a toasted challah roll, served with home fries

Steak and Eggs 16

Four ounce sirloin steak, two eggs over easy, English muffin, served with home fries

Classic French Toast 12

Classic challah french toast served with Vermont maple syrup

Classic Eggs Benedict 14

Two poached eggs, griddled ham, hollandaise on a toasted English muffin, served with home fries

Veggie Eggs Benedict 14

Two poached eggs, roasted mushrooms, sliced tomato, hollandaise on an English muffin with home fries

Buttermilk Pancakes 11

Two buttermilk pancakes served with Vermont maple syrup

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.



For kids 12 & under. Add 8 oz milk or juice (+2)

KIDS

Breakfast Plate	8
Two eggs any style served with home fries, sourdough toast	
French Toast	8
Classic challah french toast served with Vermont maple syrup	
Kids Pancake	8
Buttermilk pancake, Vermont maple syrup	



BRUNCH COCKTAILS

Bloody Mary	10
Mimosa	8
White Russian	10
Irish Coffee	10
Coffee Bailey's	10
Espresso Martini	11
Classic Margarita	12
Grapefruit Paloma	12



BEVERAGES

Lemonade	3
Hibiscus Lemonade	3.75
Iced Tea	2.75
Hibiscus Iced Tea	3.50
Fountain Soda	2.75
Coke, Diet Coke, Sprite, ginger ale, club soda	
Juice	2.75
orange, grapefruit, cranberry	
Milk/Chocolate Milk	2.75/3.50
Kid Beverage	2
8oz juice, lemonade, milk or chocolate milk	



ESPRESSO BAR

decaf available

Espresso Shot	(double) 3.75
Americano	3.50
Cappucino	4
Latte	4.25
Mocha Latte	4.75
Chai Latte	4.75



COFFEE & TEA

Coffee	2.75
Iced Coffee	3
Hot Tea	2.75
black, Earl Grey, chai, green herbal (selection)	
Hot Chocolate	3.75

SUBS & SIDES

Sub GF Toast or Bun	2
Add bacon or sausage	3.75
Single Egg, Double Egg	2/4
Dressing, Aioli or Wing Sauce Side	2
Hollandaise Side	2

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