



BRUNCH MENU

Polish Beni

Toasted english muffin bread topped with griddled kielbasa & two poached eggs. Finished with a hollandaise

Chicken and Waffles Basket

Popcorn chicken and buttermilk mini waffles tossed with butter and maple syrup.

Spice it up and ask for Sambal Chili Pepper maple syrup

Frittatta

Roasted local tomato and goat cheese baked in a savory egg custard served with tater tot hash brown (GF, V)

French Toast of the Week

Ginger Peach Stuffed French toast
Thick cut house bread french toasted stuffed with farm fresh ginger peach filling topped with butter and local maple. Served with a tater tot hash brown. (V)

Cinnabun of the week

Fresh baked blueberry cinnamon bun topped with cream cheese frosting(V)

COCKTAILS

Bloody Mary 12

Mimosa 10

Peach Bellini 10

More Cocktails & Coffees

Available on back

15 **Breakfast Sammy** 10
Bacon, egg and cheese on a fresh made buttermilk biscuit. Served with a side of tater tot hash browns

14 **Avocado Toast** 8
Fresh-baked english muffin pullman loaf toasted and topped with smashed avocado and everything bagel seasoning (V)

House Toast 4
Fresh-baked english muffin pullman loaf toasted and served with butter and flaked sea salt (V)
Add Local Jam 1.50

Sides
13 Bacon 3.5
Tater Tot Hash Brown 3.5
Poached/Fried Egg 3/2

Flatbreads

Chef Special: Ask about the flavor of the moment 14-

8 **BBQ Chicken and Bacon:** Red sauce and mozz jack blend topped with bbq chicken chunks and bacon. 15-

Roasted Tomato: Red sauce and a mix of mozz and jack topped with roasted tomatoes and home made ricotta 14-

Classic: Red sauce and a mix of mozzarella and jack cheese 13-

(Vegan and GF Available)