



# BREAKFAST

**Avocado Toast 13**  
Fresh smashed avocado seasoned with diced tomatoes on multigrain along with two eggs any style.  
Add smoked salmon \$5

**Traditional Breakfast 15**  
Choice of pancake or French toast, two eggs, and choice of meat.

**Short Rib Tostada 19**  
Two corn tostadas layered with short rib, roasted corn, pico de gallo, two eggs up, drizzled with house made queso.

**Avocado Bowl 15**  
Two poached eggs on a bed of multigrain toast and fresh tomatoes topped with avocado and feta cheese.

**Benedicts** All Benedicts come with seasoned potatoes. Grilled vegetables by request.  
*Eggs Benedict come with Two poached eggs topped with hollandaise along with its unique combination.*

**Classic 16**  
Shaved Canadian ham on a grilled English muffin.

**Short Rib Quesadilla 18**  
Roasted short rib, cheddar quesadilla topped with hollandaise and house-made mild pepper sauce.

**Steak 18**  
Seared tender steak, dusted with Cajun seasoning.  
Pair with old fashioned for \$26 | Add mushroom & onion \$3

**Omelets** All omelets come with potatoes & toast. Grilled vegetables by request.

**Downtown 15**  
Filled with potatoes, peppers, onions, bacon, and cheddar cheese.

**Go Green 15**  
Egg whites, filled with spinach, broccoli, asparagus, and garlic.

**Smoked Salmon 16**  
Cajun seasoning, arugula, red onion, feta

**Skillets** All skillets come with choice of toast on bed of seasoned potatoes.

**Sunrise 17**  
Roasted butternut squash, sautéed mushrooms, spinach with two eggs poached.

**Farmhouse 18**  
Sautéed Brussels sprouts, sausage & onion, two eggs up, drizzled with hollandaise.

**Chorizo 18**  
Chorizo, sautéed onions, house made queso, avocado, mini sweet peppers, two poached eggs.


**Sweet Eats** All available  Gluten Free for \$1 extra each (1).

**Pancakes** One 7 | Two 10  
Choice of: Plain | Blueberry | Chocolate Chip  
**French Toast** One 7 | Two 10

<b>Seasonal Pancakes 15</b>	<b>Pecan Pie French Toast 15</b> Maple drizzle, house made pie crumble, cinnamon brown sugar butter.
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## Sides

<b>Seasoned Potatoes 6</b>	<b>Bacon 7</b>	<b>Toast 3</b>
<b>Grilled Vegetables 6</b>	<b>Sausage 6</b>	Multigrain   Rye   Sourdough   Gluten Free

Please inform your server of any allergies or concerns.  Gluten free options available.  
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*Plate share charge of \$3. Prices Subject to Change. A 20% gratuity is added to parties of 6 or more.



## LUNCH

### Sandwiches

Choice of mixed greens or fresh cut fries.

#### Harvester Wrap 15

Sautéed brussel sprouts, bacon, mozzarella, chickpeas, fig balsamic, red onion, goat cheese.

#### Chorizo Melt 16

Chorizo, cheddar, pico, black bean salsa, lime crema on grilled sourdough.

#### Smoked Salmon B.A.T. 18

Smoked salmon, bacon, arugula, mozzarella cheese and tomato with garlic aioli on grilled multigrain.

#### Smash Burger 18

Bacon, crispy onion, sliced tomato, arugula, house sauce.

### Bowls

#### Chicken Grain Bowl 19

Fresh grilled chicken breast, tomato, fire roasted corn, quinoa, avocado, sliced radish, and house sauce.

#### Steak Bowl 19

Seared steak, black bean salsa, quinoa, avocado, red onion, sliced carrots, goat cheese, pico de gallo, lime crema, served with a lightly fried tortilla.

### Salads

#### Chic-ado 16

Mixed greens, fresh grilled chicken breast, sliced avocado, diced tomato, fire roasted corn, and feta cheese with our house balsamic.

#### Autumn 15

Roasted butternut squash, pecans, green apple, red onion, goat cheese, cinnamon maple vinaigrette.

### Sides

#### Fresh Cut Fries 6

#### House Made Tortilla Chips 7

served with pico de gallo

#### Mixed Greens 5




## CURATED FOR RIGHT NOW

[www.freshbreakfastlunch.com](http://www.freshbreakfastlunch.com)



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Owned and Operated by The Kaltsas Group

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