

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

Seasonal Pancakes 15 Pecan Pie French Toast 15
Maple drizzle, house made pie crumble,
cinnamon brown sugar butter.

Sides

Seasoned Potatoes 6
Grilled Vegetables 6

Bacon 7 Sausage 6

Toast 3

Multigrain | Rye | Sourdough | Gluten Free



LUNCH

Sandwiches Choice of mixed greens or fresh cut fries.

Harvester Wrap 15

Sautéed brussel sprouts, bacon, mozzerella, 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

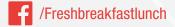
House Made Tortilla Chips 7 served with pico de gallo

Mixed Greens 5



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