



# BREAKFAST

Served 6 am – 11 am daily

## COMBOS

Served with seasoned potatoes or golden hash browns, as well as your choice of toast, pancakes or English muffin. Add fruit for \$3

### AMERICAN GOTHIC BREAKFAST 10

Two eggs any style with choice of bacon, ham, sausage or turkey link.

### SCULPT YOUR OWN THREE EGG OMELETTE 12

Ham, turkey, tomato, mushroom, sausage, peppers, jalapeño, avocado or spinach.

Choice of one cheese:

Monterey Jack, Cheddar, Swiss, Blue Cheese, Milton Creamery Prairie Breeze

## BOWLS

### GREEK YOGURT BOWL 8

A mosaic of Greek yogurt topped with seasonal berries, almond granola and local honey drizzle.

### DYNAMIC POWER BOWL 12

Start your day off right with this healthy mix of tricolored root vegetables, spinach, lean turkey, avocado, cheese and eggs.

### HICKORY SMOKED SALMON BOWL 12

Get your Omega-3 fix with our healthy smoked salmon bowl. Tricolored root vegetables topped with peppers, pickled red onions, heirloom tomatoes, feta cheese, hickory smoked salmon and eggs.

### SOUTH OF THE BORDER BOWL 12

Viva la cuenco! This Mexican influenced bowl starts with crispy sweet potatoes. We top it with housemade chorizo, eggs, queso, cilantro and jalapeno remoulade.

### THE FARM BOWL 12

Rise and shine like a farmer with a loaded bowl! Our hearty bowl has bacon, sausage, onions, pepper, potatoes and American cheese.

## SIGNATURE DISH

### CINNAMON ROLL PANCAKES 10

Three buttermilk pancakes with cinnamon swirl and gooey glaze and served with your choice of bacon, ham, sausage or turkey link.

## CLASSICS

### CHEESY EGG SANDWICH 12

Two fried eggs, cheddar, asparagus, and chipotle aioli on brioche with hash browns and served with your choice of bacon, ham, sausage or turkey link.

### IMPASTO AVOCADO TOAST 12

Housemade East Coast bread, with choice of bacon, ham, sausage or turkey link.

Pick your options!

- Soft egg and bacon crumble
- Smoked salmon and onion
- Roasted tomato and basil puree
- Pico de gallo and queso
- Feta herb

### CORNED BEEF HASH 12

Housemade corned beef, seasoned potatoes, green and red peppers, and onion served with two eggs, any style.

### FARM HOUSE 7

Buttermilk biscuits topped with a rich milk sausage gravy.

### CRUNCH BERRY OATMEAL 8

Creamy rolled oats with almond granola and seasonal berries. An exuberant start to your day!

### NUTELLA STUFFED FRENCH TOAST 11

Brioche bread stuffed with Nutella cream cheese, drizzled with strawberry coulis and cinnamon walnut butter.

### SMOKED SALMON 11

This classical mosaic includes smoked salmon, capers diced tomatoes, red onion and cream cheese served on a toasted bagel with a side of hash browns.

## BEVERAGES

### ORANGE JUICE 3

### GRAPEFRUIT JUICE 3

### 2% OR SKIM MILK 3

### SODA 2

### COFFEE CUP / POT 3/12

### HOT OR ICED TEA 2.5

18% gratuity added to tab of 8 or more.

Our chef would be happy to accommodate any special requests due to food allergies or vegetarian needs.

CUSTOMER ADVISORY: Eating raw or under-cooked meat, eggs, or seafood poses health risks to everyone but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with a compromised immune system. Thorough cooking of such animal foods reduces the risk of illness.