



Brunch: Sunday, 11 am - 2 pm

ENTREES

Pancake Breakfast (D)	6
Two buttermilk pancakes, two eggs cooked to order, and choice of protein.	
Croissant Breakfast Sandwich (D)	7
Toasted croissant, fried egg, cheddar cheese, and thinly sliced ham.	
Egg Breakfast	7
Two eggs cooked to order, choice of protein, starch, and bread.	
Chicken Fried Steak (D)	9
Chicken fried steak, country sausage gravy, two eggs cooked to order, choice of starch, and bread.	
Biscuits and Gravy (D)	4/6
Country sausage gravy, split biscuit, and two eggs cooked to order.	
Tempeh Hash (GF/DF/VE)	7
Tempeh, potatoes, peppers, onions, seasonal vegetables, and choice of bread.	
Quiche of the Day (D)	8
Butter pastry crust, eggs, cheese, and mixed greens salad.	
Yogurt and Granola Parfait (GF/D)	6
Greek yogurt, house-made gluten-free granola, mixed berries, and seasonal fruit.	

CHEF’S SPECIALS

Smoked Salmon Benedict (D)	11
English muffin, smoked salmon, poached egg, Hollandaise and choice of starch.	
Blueberry Oatmeal Bake (D)	7
Pecans, oats, cinnamon, nutmeg, butter, eggs, maple syrup, and blueberries.	

SIDES

Steamed Vegetable Medley	1
Egg Cooked to Order	2
Caesar Salad (D)	3
Garden Salad	3
Two Pancakes	4
Triangle Hashbrowns	1
Potatoes O’ Brien	1
Bacon (2)	3
Sausage Link	3
Vegan Sausage Patty	3

BREAD

1 Credit per slice	
Buttermilk, Sourdough, Nine-Grain, Rye, English Muffin, Biscuit, Gluten-Free Bread, and Gluten-Free English Muffin	

DESSERTS

Chef’s Choice	3
Fruit of the Day	2

BEVERAGES

Bloody Mary	7
Mimosa	7