



ENTREES

CHEF'S SPECIALS

Pancake Breakfast (D) 6

Two cornmeal pancakes with spiced maple syrup, 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, assorted vegetables, and choice of bread.

Quiche of the Day (D) 8

Butter pastry crust, eggs, american, smoked cheddar, gruyere cheese, leek, red onion and mixed greens salad.

Yogurt and Granola Parfait (GF/D) 6

Greek yogurt, house-made gluten-free granola, mixed berries, and seasonal fruit.

Crepes (D) 7

Cinnamon apple crepes, with cinnamon cream cheese butter.

Chorizo Rojo Chilaquiles (GF/D) 9

Chorizo, one Sunnyside up egg, Rojo sauce, cheese, tomatoes, tortilla chips, and green onions. Topped with optional sour cream.

SIDES

Vegetable of the Day

(GF/DF/OF/VE) 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