

ENTREES - SAVORY

Egg Breakfast (DF) 7

Two eggs cooked to order, choice of protein, starch, and bread.

Cheddar Biscuit Breakfast Sandwich (D) 7

Choice of protein, two triangle hashbrowns, one over-hard fried egg, white cheddar, and red onion, on house made cheddar biscuit.

Classic Breakfast Bagel Sandwich (D) 7

Choice of protein, one over-hard fried egg, chive cream cheese, sliced tomato, arugula, and red onion, on bagel.

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

Half or full order. Country sausage gravy, split biscuit, and two eggs cooked to order.

Quiche of the Day (D) 8

Butter pastry crust, eggs, and mixed greens salad.

Avocado Toast (DF/VE) 7

Rustic white bread, avocado, lemon vinaigrette, sliced radish, microgreens, and sumac.

Vegan Grits (GF/DF/OF/VE/Nuts) 7

Creamy grits, house cashew milk, nutritional yeast, roasted forest mushrooms, kale, and roasted tempeh "croutons."

Add Egg 2

ENTREES - SWEET

Pancake Breakfast (D) 6

Two blueberry buttermilk pancakes, two eggs cooked to order, and choice of protein.

Scottish Oatmeal (GF/D/VG/Nuts) 6

Brown sugar, toasted walnuts, maple syrup, and butter.

Add bananas and berries 1

Yogurt and Granola Parfait (GF/D/VG) 6

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

CHEF'S SPECIALS

Canadian Bacon Country Benedict (D) 11

One biscuit, split and griddled, with Canadian Bacon, two over easy eggs, bacon-rosemary gravy, and choice of starch.

Ricotta Crepes (D/VG) 7

Eggs, flour, ricotta cheese, milk, sugar and vanilla. Served with fruit compote of the day.

SIDES

Vegetable of the Day

(GF/DF/OF/VE) 1

One Egg 2

Caesar Salad (D) 3

Garden Salad (GF/DF) 3

Two Pancakes (D) 4

Starch:

Triangle Hashbrowns 1

Potatoes O' Brien 1

Mixed Fruit 2

Daily Dessert 3

Protein:

Bacon (2) 3

Sausage Link 3

Sausage Patty 3

Vegan Sausage Patty 3

Slice of Bread 1

Choice of Buttermilk,

Sourdough, Nine-Grain, Rye,

English Muffin, Biscuit,

Gluten-Free Bread,

Gluten-Free English Muffin +1

WINE

WHITE WINE

glass / bottle

Pike Road Chardonnay	\$ 6 / \$ 18
Terra Alpina Pinot Bianco	\$ 6 . 5 0 / \$ 19
Peyrassol La Croix Rosé	\$ 6 . 7 5 / \$ 2 0
Jeio Prosecco	\$ 6 / \$ 18
Non Alcoholic Oddbird Rosé	\$ 6 / \$ 18

RED WINE

glass / bottle

Disruption Red Blend	\$ 6 / \$ 18
Into the Woods Cabernet	\$ 7 / \$ 2 1
Elk Cove Pinot Noir	\$ 10 / \$ 3 0

BEER

ON TAP

Rotating selection of beer and cider

BOTTLES & CANS

Coors Light	\$ 2
Blue Moon Belgian Ale	\$ 3
Guinness Stout	\$ 3
Non Alcoholic Athletic IPA	\$ 3

COCKTAILS

List of spirits available on request.

Mr Burns Martini	\$ 6
Tanqueray Gin, vermouth, olive brine, shaken, rocks	
Margarita	\$ 6
Tequila, lime, agave, sea salt, rocks	
NW Old Fashioned	\$ 9
Bourbon, Alpine bitters, honey simple syrup, on the rocks with orange and cherry	
Bloody Mary	\$ 7
Spicy Bloody Mary mix, tomato juice, vodka	
Mimosa	\$ 7
Orange juice, prosecco	

OTHER

Coffee - Regular or Decaf

Hot Tea	1
Iced Tea	1
Lemonade	2
Arnold Palmer	2
Pink Lady	2
Juice - Orange, Cranberry, Apple, V8, Low Sodium V8	2
Milk - Whole, 2%, Skim, Lactose Free, Oat, Soy, Almond	2

All items containing alcohol are priced by the dollar.
They will be billed to your account and require a signature.
All other items will be charged as points.