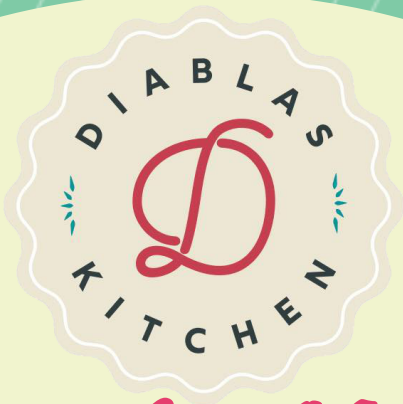


EST



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Daily Menu

Brunch

Simple Plate - Choice of Bacon, Sausage Links, or Ham, 2 Eggs, Breakfast Potatoes, and Choice of Toast (DF)
11.45

Chicken and Waffles - Hand-Breaded Fried Chicken and Bacon on Pearl Sugar Waffle Topped with Maple Syrup. Served with 2 Eggs and Breakfast Potatoes
14.59

Quiche - 1/4 Pan Slice of Quiche Served with Breakfast Potatoes
11.45

Classic Eggs Benedict - Sliced Pit Ham and 2 Poached Eggs on a Fresh English Muffin and Topped with Hollandaise. Served with Breakfast Potatoes
14.59

Biscuits and Gravy - Oat and Smoked Gouda Biscuits with Sausage Gravy. Served with 2 Eggs and Breakfast Potatoes
14.59

Monte Cristo - Turkey, Ham, and Swiss Cheese Between Two Pieces of Egg-Battered Texas Toast. Served with Breakfast Potatoes and Strawberry Maple Dijon
14.59

Avocado Toast - Choice of Toasted Rye or Sourdough Bread Topped with Spring Greens, Shredded Carrots, Sliced Tomatoes, Cucumbers, Red Onions, Avocado, Olive Oil, Balsamic Reduction, and Fresh Herbs (Vegan). Served with a Cup of Fruit
14.59

Soup & Salad

Steak Salad - 8oz Sirloin, Sauteed Zucchini, Squash, Onions, and Peppers, Bleu Cheese Crumbles, Balsamic Reduction and Olive Oil over Mixed Greens
17.69

Raw Taco Salad - Taco "Meat" of Walnuts, Pecans, and Sunflower Seeds, Mixed Greens, Cilantro, Red Onions, Bell Peppers, Radishes, Shredded Carrots, Non-Dairy Sour Cream, Avocado Slices, and Salsa (Vegan)
14.59

Vegetable Fajita Salad - Mixed Greens, Topped with Spicy Sautéed Zucchini, Squash, Mushrooms, Peppers, and Onions, Cherub Tomatoes, Shredded Carrots, and Radishes. Served with Cilantro Lime Vinaigrette (GF,DF)
13.49 (Add Chicken - 15.60, Add 8 oz Filet - 17.69)

Soup & Salad - Bowl of Soup Served with a Side Salad and Homemade French Bread
11.45

Creamy Tomato Basil Soup - Served with Homemade French Bread
Cup: 5.20 Bowl: 8.35

Soup of the Week - Ask Server for Details. Served with Homemade French Bread
Cup: 5.20 Bowl: 8.35

Dressings: Ranch, Bleu Cheese, Creamy Tarragon, Seasonal Vinaigrette(Vegan), 1000 Island, Strawberry Maple Dijon(Vegan), Greek Vinaigrette

Sandwiches, Burgers, & More

Gluten-Free Bread Available Upon Request +1.05. Served with Choice of Side Unless Specified. Make it Brunch Style by Adding 2 Eggs +2.60

Side Options:

Hand-Cut Fries, Sweet Potato Tots, Green Salad, Apple Jalapeno Slaw, or a Cup of Soup

Diablas Reuben - Slow Roasted Corned Beef, Signature 1000 Island Spread, Sauerkraut, and Melted Swiss Cheese on Grilled Marble Rye
14.59

Carolina Chicken - Crisp, Golden Fried Chicken Breast on a Grilled Brioche Bun with Apple Jalapeno Slaw, Carolina Mustard, Bacon, and Melted Swiss
14.59

Adult Grilled Cheese - Swiss, Cheddar, Brie, Five Cheese Blend, and Provolone on Parmesan Crusted Sourdough with Tomato, Spinach, and Pesto
13.55 (Add ham - 15.60)

Patty Melt - A 6 oz Wagyu Beef Patty, Caramelized Onions, Swiss, and Provolone on Grilled Rye Bread
15.60

Ratatouille Grilled Sandwich - Sautéed Eggplant, Zucchini, Red Bell Peppers, and Onions with Sundried Tomato Vegan Cream Cheese and Spinach on House Made Focaccia (Vegan)
14.59

Fish and Chips - Beer Battered and Fried Barramundi and House-Made Fries Served with Wasabi Tartar Sauce
15.60

Cubano - Thin Sliced Ham, Shredded Pork, Pickles, Swiss Cheese, and Mustard Sauce on Grill Pressed Cuban Bread
15.60

Small Appetites

2 Pearl Sugar Waffles - Choice of Chocolate Chip or Regular with Maple Syrup
6.25

Eggs, Bacon, and Toast - 2 Eggs, 2 Slices of Bacon, with Choice of Toast (DF)
8.35

Classic Grilled Cheese and Fries
7.29

Chicken Tenders and Fries (DF)
8.35

Homemade Cinnamon Roll
5.20

Additional Sides

Hand-Cut Fries Sweet Potato Tots Green Salad Apple Jalapeno Slaw Cup of Soup Eggs
Toast/Bagel/English Muffin Waffle Hot Cereal Cottage Cheese with Tomatoes
3.15

Bowl of Fresh Fruit Ham Bacon Sausage
4.20

Additional Sauces

Fry Sauce/Ranch .55 Salsa .55 Extra Dressing .55 Sour Cream .55

Hollandaise/Gravy 1.05 Add Avocado 1.56

Desserts

Check out the Dessert Case for Fresh, Home-Made Sweets

