

Menu



BREAKFAST

Brisket and Eggs poached eggs, our own signature brisket, sweet potato hash, spicy hollandaise 8.95

The Traditional home fries (red & Idaho potatoes), choice of meat, 2 eggs, toast, our own house sauces 7.95

Shirred Eggs and Toast Fingers eggs baked in heavy cream with herbs & cheese, fruit and toast fingers from our own house sourdough 6.95

Morning Salad arugula, tomato, avocado, fried prosciutto, quinoa, poached egg, spicy hollandaise 8.50

Belgian Waffle belgian waffle with fresh fruit compote, heavy whipped cream 6.95

Breakfast Bruschetta crostini, scrambled eggs, ricotta, leeks, dijon cheese sauce, crumbled bacon 7.25

Breakfast Panini with prosciutto, egg, cheddar cheese, maple cream spread, served with fruit side 7.25

Mustard Seed Scramble eggs scrambled with sautéed red & green peppers, leeks, spinach, garlic and seasonings, topped with feta cheese and served with toast round 7.75

Oatmeal Bake: ask server for today's flavor 6.95

BREAKFAST SIDES

Scone 2.50
Sausage (links or patties) 2.25
Bacon 2.95
Canadian bacon 2.25
Home fries 2.50
Sauce side .50

LUNCH

Autumn BLE bacon, arugula, shallot, fried egg, maple cream spread on sourdough, with daily side 7.95

Black Bean Panini black bean chipotle spread, smoked swiss cheese, spinach, roasted red peppers, red onion, marinated celery strands, cracked pepper, with daily side 6.95

Pastrami Reuben featuring our own from scratch rye bread, pastrami, swiss cheese, sauerkraut, red onion, our own Russian dressing, with daily side 8.25

Brisket Flatbreads two flatbreads filled with our own signature brisket, roasted Brussels sprouts, marinated chopped tomatoes and our own horseradish sauce, with daily side 8.95

Chicken Salad freshly baked chicken with pecans, fruit & mayo served on our freshly baked sourdough or whole wheat wrap, with daily side 7.95

Glazed Pork Sandwich pork glazed in dijon maple sauce with gouda, lettuce, apple, mayo and daily side 8.50

Turkey Wrap our own oven roasted turkey with smoked swiss cheese, cranberry compote, bacon, shallot & spinach on a whole wheat wrap with daily side 7.95

The Staff grilled cheese sandwich with provolone, mozzarella, cheddar, bacon & tomato 7.50

Autumn Cobb Salad spicy pecans, gorgonzola, bacon, hard-boiled egg, apple and avocado over a leafy mix with an apple cider vinaigrette 8.50
Add chicken 1.50

Caesar Salad torn romaine with parmesan, sourdough herb croutons and our own Caesar dressing 7.25

Spinach Salad spinach, red onion, hard-boiled egg, hot bacon dressing 7.95
Add chicken 1.50

Soup cup 3.25, bowl 4.50

Chili cup 3.25, bowl 4.50
(loaded and served with cornbread 5.95)

Pick Two from the lunch menu
½ sandwich, ½ soup, or ½ salad 7.75

BRUNCH

(Served Saturday and Sunday starting at 10:00 a.m.)

Eggs Benedict a brunch classic with poached eggs, Canadian bacon, our own freshly baked English muffin, hollandaise 8.95

Savory Crepes 8.25

Omelette chef's choice filling in baked eggs--ask server for weekend offering 7.95

Cheddar Grits & Southern Shrimp 12.75

Stuffed Baked French Toast 7.50

Shrimp Cocktail 7.50

DRINKS

Iced Tea freshly brewed (refills) 1.75

Lemonade freshly squeezed 1.95

Orange Juice freshly squeezed 2.95

Tomato Juice 1.95

Refreshing Fruit Spritzer sodas made on site from fresh fruit – ask for daily offerings 2.25

Italian Soda fruit spritzer with heavy cream 2.75

Coffee (refills) 1.95

Hot tea (refills) 1.50

BEER and BEER COCKTAILS

The Depota: freshly-squeezed grapefruit juice with Hop Wallop Ale 5.50

The Hopmosa: freshly-squeezed orange juice with Sierra Nevada Kellerweis 5.50

The Michelada: the “hopped up” alternative to a Bloody Mary, mixed with our house ale,

Anchor Steam Lager 6.00

Young's Double Chocolate Stout 5.50

House Ale – Anchor Steam Lager 4.25

Sierra Nevada Kellerweis 4.50

Pilsner Urquell 4.25

Hop Wallop Ale 5.00

DESSERTS

(All Baked on Premises.)

Ask server for daily offerings

CHILDREN'S MENU

AVAILABLE