

EGGS

cooked to your pleasure, served with home fries + choice of toast

upgrade side to plain jane brown \$2.75

add protein \$4

bacon, ham, sausage, scrapple

1 egg \$5.5 | **2 eggs** \$7
3 eggs \$8.5

2 eggs + corned beef hash \$11
2 eggs + country fried steak \$13.5

OMELETS

\$11

served with home fries + choice of toast

upgrade side to plain jane brown \$2.75

cowboy

ham, caramelized onion, red pepper, chipotle bbq

chicken artichoke florentine
chicken, artichoke, spinach

BLT

bacon, arugula, tomato, basil pistou

tijuana

avocado, queso fresco, caramelized onion, tomato

cheesesteak

prime rib, caramelized onion, cheddar cheese sacue

jardiniere Vt

artichoke, arugula, roasted tomato

farmhouse

sausage, caramelized onion, roasted tomato, sausage gravy

build your own

pick 3 ingredients, each extra +\$1

| | | |
|-----------|------------------|---------------|
| bacon | avocado | american |
| chicken | artichoke | bleu |
| ham | arugula | cheddar |
| prime rib | carmelized onion | cheddar sauce |
| sausage | jalapeno | goat |
| | kraut | parmesan |
| | raw onion | provolone |
| | red pepper | queso fresco |
| | roasted tomato | swiss |
| | spinach | |
| | tomato | |



BREAKFAST SPECIALTIES

\$12

served with home fries | **upgrade side** to plain jane brown \$2.75

old fashioned donut french toast V

boston cream, espresso dust

southern benedict

sausage links, sausage gravy on white bread

hangover benedict

bacon, ham, american cheese, hollandaise on mini maple pancakes

dutch benedict

scrapple, swiss, hollandaise on an english muffin

bird in a hole fried chicken sandwich

sharp cheddar, bacon-tomato jam

BLT+AE

bacon, lettuce, tomato, mayo, avocado + sunny egg served open faced on grilled sourdough

steak + eggs burrito

shaved ribeye, queso fresco, avocado, chipotle bbq in a flour tortilla

croissant sandwich

lightly fried egg, cheddar, tomato. choice of ham, bacon, sausage

SIDES

free side options | ala carte \$3.5
home fries **V**, grits **Vt**, fresh fruit **V**,
avocado **V**, applesauce **V**,
sliced tomato **V**, half grapefruit **V**

ala carte \$4

grilled cauliflower **V**, side salad **V**,
sauteed spinach **V**, oatmeal

ala carte \$4.5

2 biscuits + sausage gravy,
bowl of fries, corned beef hash, bacon,
ham, sausage, scrapple

toast options | ala carte \$.5

sourdough, rye, wheat, white,
biscuit, croissant, english muffin

HASH BROWNS

add an egg +\$1.5

plain jane brown \$5 **GF V**

always simple, always good

bacon bleu brown \$6.5 **GF**

chopped bacon, bleu cheese

5 alarm brown \$6.5 **GF V**

sriracha, jalapeno, chipotle bbq

fat pig brown \$6.5 **GF**

bacon, ham, sausage

philly brown \$6.5 **GF**

shaved ribeye, caramelized
onion, cheese sauce

GRIDDLES + SKILLETS

pancakes Vt

one \$5.5 | **two** \$8.5 | **three** \$11.5

dinner plate sized cakes

with your choice of topping:

blueberry, strawberry, applesauce, goat
cheese, chocolate chips or nutella
extra toppings +\$.75

french toast \$10.5 **Vt**

three thick slices

with your choice of topping:

blueberry, strawberry, applesauce, goat
cheese, chocolate chips or nutella
extra toppings +\$.75

scrambled egg skillet \$11.5 **GF**

melted cheddar cheese, home fries, red
peppers, caramelized onions cooked in a
skillet with a topping of your choice:
bacon, cheesesteak, chicken, ham,
sausage, or jardiniere **V**



barbara's flight \$10

bloody mary flight ranging in flavors + liquors

schmimosa \$7.25

bubbles + your choice of orange, apple,
cranberry, grapefruit, or pineapple juice

schmimosa schmampl \$25

bottle of bubbles, up to four glasses
+ choice of four juices

BIG gASS bellini \$10

bubbles + peach puree in an
oversized glass

spiked mimosa \$9

deep eddy orange vodka, bubbles
+ orange juice (also available in grapefruit)

morning mojito \$10

oak & palm spiced rum, pama, mint, lime
+ pomegranate soda

st. pomsburg \$3

pomegranate green tea mocktail

gluten free **GF** | vegetarian **Vt** | vegan **V**

SALADS

\$8.75

choice of dressing

caesar, 1000 island, honey mustard,
jalapeno ranch, ranch, balsamic vinaigrette,
roasted tomato vinaigrette

add protein \$5

grilled chicken, fried chicken, tuna

blt GF

arugula, six strips of bacon, tomato

caesar Vt

chopped romaine, parmesan, anchovies,
herbed croutons

house cobb GF

iceberg lettuce, avocado, diced tomato,
chopped bacon, bleu cheese

avocado panzanella Vt

arugula, diced tomato, roasted rep pepper,
herbed croutons, queso fresco, avocado

cauliflower florentine Vt

spinach, charred cauliflower, goat cheese,
sunflower seeds

soup + salad combo \$10.25

choice of any salad with a cup of our
homemade soup

DESSERT

locally made pies \$6.5

rotating selection, ask your server for details!

handmade milkshake \$6.25

whipped cream + cherry on top

ice cream by the scoop \$3

rotating selection, ask your server for details!

BEVERAGES

| | |
|---------------------|-------------------------|
| Kahwa coffee \$2.25 | pepsi products \$2.25 |
| espresso \$3 | orange juice \$3.25 |
| double espresso \$5 | apple juice \$3.25 |
| latte \$3.5 | cranberry juice \$3.25 |
| cappuccino \$3.5 | grapefruit juice \$3.25 |
| hot chocolate \$3 | saratoga still \$ |
| hot tea \$2.25 | saratoga sparkling \$ |
| milk \$3.25 | |

SANDWICHES

\$11.75

served with pickle spear + chips | **upgrade side** to fries or onion rings \$3

BBBLT

lettuce, tomato, mayo + extra bacon,
served on grilled sourdough

1/2 + 1/2

triple decker sourdough, BLT with
mayo on top of grilled cheese

NY rueben

deli thin corned beef, stone ground
mustard, kraut, swiss, 1000 island on
toasted rye

rachel

deli thin turkey, stone ground
mustard, kraut, swiss, 1000 island on
toasted rye

beach drive cheesesteak

shaved prime rib, caramelized onion,
swiss cheese, roasted red peppers on
a toasted hoagie roll

french dip

shaved prime rib, caramelized onion,
provolone on a toasted hoagie roll
with au jus for dipping

turkey club

turkey, bacon, iceberg lettuce, tomato,
mayo between three slices of
toasted white bread

montecristo

deli sliced turkey, deli sliced ham,
swiss cheese on two slices of french
toast, strawberry sauce for dipping

nashville style hot chicken

fried chicken coated in sweet garlic
hot paste, pickles, american on
grilled white bread

grilled chicken parm

grilled chicken breast, provolone,
parmesan, crispy onions, roasted
tomato vinaigrette on a hard roll

fried chicken honey mustard wrap

cheddar, arugula, tomato, honey
mustard in a flour tortilla

spicy chicken salad wrap

jalapeno ranch chicken salad,
spinach, tomato in flour tortilla

BURGERS

\$11.75

served with pickle spear + chips | **upgrade side** to fries or onion rings \$3

house burger

cheddar cheese sauce, lettuce,
tomato, caramelized onion, jalapeno
on a toasted hard roll
make it double +\$3

breakfast burger

bacon, lightly fried egg, american
between two slices of french toast

tuna burger

grilled tuna steak, caramelized
onions, arugula, tomato, dijon mayo
on a toasted hard roll

where's the beef?

Beyond Burger patty, vegetarian
caesar dressed lettuce, tomato, goat
cheese on a hard roll

ON THE LIGHTER SIDE

grilled chicken breast \$10

served with grilled cauliflower +
sauteed spinach

balsamic chicken salad platter \$11

whole avocado stuffed with balsamic
chicken salad on a bed on sliced
tomato + fresh arugula

grilled chicken caesar wrap \$11.25

parmesan, romaine, caesar dressing in
a flour tortilla served with choice of side

vegan independence day wrap \$11.5

chopped Beyond Burger, iceberg
lettuce, tomato, pickle in a flour
tortilla served with choice of side

skinny breakfast wrap \$11

egg whites, goat cheese, spinach, tomato in a
flour tortilla served with choice of side

APPETIZERS

homemade soup of the day

cup \$4.5 | bowl \$7.5

baked avocado + egg \$6.5 GF

bacon-tomato jam

cheese sticks \$7 GF Vt

grilled, NOT fried
with roasted tomato vinaigrette

fried pickles \$6.75 Vt

with jalapeno ranch

onion rings \$6 V

thin cut, old bay

cheese fries \$7 GF

sharp cheddar sauce, sunny egg on top
add crumbled bacon +\$1

taco fries \$7 Vt

iceberg lettuce, diced tomato, jalapenos,
sour cream

MIDNIGHT MIXERS

the last stand \$9

martini with deep eddy vodka, kahlua
+ shot of Kahwa espresso

keep it kaua'i \$9

espolon reposado tequila, blue chair bay
banana rum, rosemary hibiscus syrup + lime

mule in paradise \$9

oak + palm spiced rum, oak + palm coconut
rum, pineapple juice, lime juice+ ginger beer

pomabition \$9

templeton rye, pama, pomegranate soda
+ lemon juice

sunshine city summer \$10

deep eddy orange vodka, deep eddy lemon
vodka, grapefruit juice, pineapple juice, lemon
+ lime

manhattan project \$10

maker's mark bourbon, sweet vermouth,
blackberry brandy, aztec chocolate bitters
+ a filthy black cherry