

breakfast.

served all day

scrambles \$ 10.00

three eggs, served over potatoes

1. ham, mushroom, caramelized onion, spinach

2. marinated chicken, roasted tomato, red onion, arugula

3. goat cheese, spinach, red onion, tomato jam

4. zucchini, roasted tomato, red onion, spinach, mushrooms

5. bacon, mushrooms, emmenthaler, arugula

6. seasoned black beans, cheddar, spinach, red onion, salsa

7. bacon, red onion, arugula, pesto, tomato jam

★ rooster slinger

andouille sausage, breakfast potatoes, fried eggs & sausage gravy over thick-cut toast

(have it over a biscuit or French Toast for \$2)

(add pork loin steak for \$4.00)

*also available vegan or vegetarian

\$ 10.00

biscuits and gravy

(sausage or vegetarian)

half \$4.00

whole \$7.00

🔥 french toast or pancakes

original \$8.00

specialties \$9.50

nutella
chocolate chip
cinnamon raisin
berries & creme fraiche
★ caramelized bananas & nuts
bacon, cheddar, asiago

🔥 finnish pancake

a traditional custard pancake served with syrup & house-made jam

\$ 7.50

🔥 house-made granola

choose two toppings, each additional 50¢

[strawberries, bananas, nuts, spiced apples]

served with milk or creme fraiche or substitute yogurt for \$1

cup \$ 3.50 bowl \$ 5.50

brunch burger

two biscuit sandwiches, breakfast sausage, egg, fontina, includes a side of breakfast potatoes \$ 11.00

★ ham & jam biscuit

two biscuit sandwiches, ham, jam, fontina, egg, includes a side of breakfast potatoes \$ 11.00

brunch.

the farmer's platter

3 eggs, breakfast potatoes, bacon, sausage, toast, housemade jam \$ 12.00

★ pork steak and eggs

pork loin steak, 2 eggs any style, potatoes, toast and jam \$ 12.50

a la carte.

eggs 1 \$2.00 2 \$3.00 3 \$4.00

breakfast potatoes \$ 2.00

bacon \$ 3.50

breakfast sausage

- pork, chicken or vegan \$ 3.50

house made toast & jam - white, wheat, sourdough, focaccia \$ 3.00

mixed greens \$ 2.00

fruit \$ 2.50

house chips \$ 2.00

🔥 - vegetarian ★ - house & customer favorites

order any crepe as an omelette: add \$1.00

order any crepe as egg white omelette: add \$2.00

gluten free vegan crepe shell available: no charge

breakfast crepe.

🔥 egg #1
emmenthaler or cheddar
\$ 8.00

🔥 egg #2
with baby arugula & goat cheese
\$ 8.50

★ egg #3
with bacon & emmenthaler or vermont cheddar
\$ 9.00

★ egg #4
with cheddar, potatoes, & house made salsa
\$ 9.00

🔥 spiced black bean
with seasoned & refried beans, egg, white cheddar & house made salsa
\$ 9.50

g.b.l.t.
goat cheese, bacon, tomato & romaine
\$ 9.00

🔥 fresh fruit
yogurt mousse, strawberries, blueberries & basil
\$ 9.50

blueberry coulis
sweet cream cheese, fresh blueberries, granola & mint
\$ 9.50

savory crepe.

mo.made german style sausage #1

mo. sausage & vermont cheddar

\$ 9.00

★ mo.made german style sausage #2

mo. sausages, spiced apples & cheddar

\$ 9.50

bacon #1

with blue cheese, mushrooms arugula & caramelized onions

\$ 9.50

bacon #2

with vermont cheddar & caramelized onions

\$ 9.00

bacon #3

with oven roasted tomatoes & goat cheese

\$ 9.00

roasted ham

with emmenthaler & fontina (add egg for \$1.00)

\$ 8.00

smoked salmon

wild caught Alaskan smoked salmon, capers, red onion, dill creme fraiche, served chilled

\$ 12.00

🔥 goat cheese #1

★ with mushrooms, basil, & oven roasted tomatoes

\$ 9.00

🔥 goat cheese #2

with mushrooms, fresh spinach & tomato jam

\$ 9.50

🔥 three cheese

emmenthaler, fontina, asiago, oven roasted tomatoes & fresh basil

\$ 9.00

★ marinated spicy chicken

with egg, fontina & arugula (add guacamole for 75¢)

\$ 9.00

smoked sirloin #1

with caramelized onions & blue cheese

\$ 10.00

smoked sirloin #2

with mushrooms, asiago & caramelized onions

\$ 11.00

★ smoked sirloin #3

with caramelized onions, arugula, goat cheese & tomato jam

\$ 12.00

sweet crepe.

add a scoop of ice cream for \$ 1.50 vanilla, bailey's, or raspberry sorbet

chocolate chip

with brown sugar \$ 5.00

with Grand Marnier \$ 7.00

★ Nutella®

original \$ 5.00

with bananas \$ 6.00

with strawberries \$ 7.00

with both \$ 8.00

★ s'more

cookie crumbs, marshmallow & dark chocolate

\$ 7.00

roasted apples

with cinnamon & brown sugar

\$ 6.00