

BRUNCH

SALADS, TOASTS & STARTERS

SALAD 9. (VGN,DF,GF*)

Mixed Baby Greens, Tomato, Carrot, Cucumber, Onion, Celery, & Croutons

*Add Chicken, Steak, Mahi or Shrimp

GRILLED CAESAR 12.

Hearts of Romaine, Garbanzo Croutons, Parmesan, Caesar Dressing

GRIDDLE GOAT CHEESE 14.

Beets, House Greens, Tomatoes, Carrots, Onions, Cucumbers, Croutons, Cranberry Vin.

MAKE IT A TOPLESS BURGER 15.

House Blend or Beyond Burger (vgn, gf), on top of a House Salad w/ Balsamic Vin

BANANA BITES 9.

Mini Banana Waffle Bites w/ A Schmeared of Maple Butter, Fall Spices & Toasted Peanuts

FRENCH ONION 7.

Baked Au Gratin

SOUP OF THE DAY

Daily Vegan and Non-vegan

GUACAMOLE & CHIPS 8.

(VGN/GF/DF)

WINGS OR TENDERS

SINGLE 12 DOUBLE 20

Mild, Med., Hot, BBQ, French Toast, or Suicidal

ARTICHOKE DIP 10.

3 Cheeses & Spinach, Fire Baked w/ Flatbread Fingers

WAFFLE STATION

THE CLASSIC 10.

Buttermilk Waffle, Organic Butter, NY Maple

* Add Wild Blueberries or Strawberries 14

S'MORE'S 14.

Chocolate Chip Waffle, Marshmallow, Shaved Dark Chocolate, Graham Cracker Crumbs

*Add Banana & Coconut +2

CHAMPIGNON 15.

Gruyere & Mushroom Waffle, Poached Eggs, Hollandaise & Herbs

BANANA BREAD 13.

Banana Waffle w/ Fall Spices, Walnuts, Chocolate, Butter, Cinnamon Sugar, NY Maple Syrup

A VERY VEGAN WAFFLE 14 .

Coconut & Matcha Waffle, Topped w/ Vegan Butter, Flaked Coconut, Strawberries & NY Maple

WITHOUT EGGS

CHICKEN CLUB 14.

House Pullman, Lettuce, Tomato, Sriracha Mayo, Grilled Chicken, Gruyere, Crispy Bacon & Fries

BURGER 14.

House Ground Black Angus on a Bun w/ Lettuce, Tomato, Choice of Cheese, Aioli, Pickles & Fries

THE BEYOND BURGER 14. (VGN)

Plant Based "Red Meat", Lettuce, Tomato, Onion, Ketchup, Mustard, Daiya Cheese, 7-Grain Bun & Fries

KNUCKLE SANDWICH 15.

Braised Beef Brisket, Kimmelweck baguette, Horseradish Sauce, Au Jus & Fries

3151 18.

Grilled NY Strip, Aged Provolone, Spinach, Crispy Onions, Garlic Baguette & Fries

CLASSICS WITH EGGS

VEGGIE SCRAMBLE 13. (VGN*,DF*,GF*)

Scrambled Local Eggs w/ Broccoli, Tomato, Arugula, Gruyere, Garden Herbs,
Smashed Red Potatoes, Toast

BREAKFAST 15.

Apple Wood Smoked Bacon & Homemade Sausage, 2 E.V.O.O. Fried Eggs,
Smashed Red Potatoes, Roasted Tomato, Shrooms, Toast

CHALLAH FRENCH TOAST 14.

Bathed Overnight in Local Eggs, Cream, & Fall Spices and Topped W/ Cinnamon
Butter, Fresh Strawberries & Whipped Cream, NY Maple Syrup

STUFFED FRENCH TOASTS 15.

-SAVORY-

Stuffed w/Spinach & Artichoke Spread, Finished w/ Aged Provolone, Hollandaise, & Herbs

-SWEET-

Stuffed w/ Bananas & Nutella, Crusted w/ Pistachios, Finished With Organic Butter And Maple

TRADITIONAL EGGS BENEDICT 14.

Eggs Benedict on an English Muffin w/ Apple Wood Bacon, Hollandaise & Herbs.
Serve with Smashed Red Potatoes

FLORENTINE 13.

CHESAPEAKE 16.

VEGAN 14. (DF*)

(Vegan Version Of The Any Of The Above)

AVOCADO TOAST 14. (VGN*, DF, GF*)

Smashed Avocados on Grilled Multi-grain w/ Poached Eggs, Sriracha, Enoki, Garden Herbs

CATTLEMANS EGGS 14.

Crispy Tortilla, Braised Brisket, Cheddar, Fried Eggs, Avocado, Spicy Tomato, Crema, Herbs

STEAK & EGGS 18. (DF)

8oz NY Strip, 2 Sunny Side Eggs, Grilled Tomato & Mushrooms, Smashed Red Potatoes, Toast Points

HAIR OF THE DOG BURGER 16.

House Ground Black Angus, Fried Egg, Hash, Caramelized Onions,
Boozy BBQ & American on a Homemade Bun w/ Fries (Must Be 21)

SHRIMP & GRITS 18.

Sautéed Shrimp, Onions and Peppers in a Spicy Tomato Sauce over Creamy Grits w/ Poached Eggs,
Veggie Succotash, Pickled Onions & Herb Salad

SIDES

Toast w/ Butter 4.

Bacon 5.

2 Local, Organic Eggs 6.

Side Fruit 8.

Smashed Red Potatoes 5.

Cheesy Grits 6.

Vegan Grits 7.

Sausage 5.