

BRUNCH

SALADS, TOASTS & STARTERS

SALAD 9. (VGN,DF,GF*)

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

GRILLED CAESAR 12.

Hearts of Romaine, Garbanzo Croutons, Parmesan, Caesar Dressing

GRIDDLE GOAT CHEESE 13.

Beets, House Greens, Tomato, Carrot, Onion, Cucumber, Croutons, Cranberry Vin.

MAKE IT A TOPLESS BURGER 15.

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

APPLE TOAST 9.

Homemade Apple Butter, Grilled Crostini, Gouda, Cider Poached Currants, Herb Salad

MILK & HONEY 7.

Grilled Baguette, Homemade Ricotta, Organic Honey, Toasted Walnuts, Shaved Orange & Mint

BANANA BITES 9.

Mini Banana Waffle Bites w/ a Schmeer of Maple Butter, Fall Spices & Toasted Peanuts

FRENCH ONION 6.

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 9.

3 Cheeses & Spinach, Fire Baked w/ Flatbread Fingers

FROM THE IRONS:

THE CLASSIC 10.

Buttermilk Waffle, Organic Butter, NY Maple

S'MORE'S 14.

Black Cocoa Waffle, Marshmallow Variations, Shaved Dark Chocolate, Graham Cracker Crumbs

*Add Banana & Coconut +2

CHAMPIGNON 15.

Gruyere & Mushroom Waffle, Poached Eggs, Dirty Hollandaise & Herbs

CHICKEN & WAFFLE 19.

Double Brined & Dipped Chicken, Scallion & Cheddar Waffle, Spicy Maple

BANANA BREAD 13.

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

A VERY VEGAN WAFFLE 14 .

Coconut & Matcha Waffle, topped w/ Vegan Butter, Flaked Coconut, Berries & NY Maple

ENTREES W/O EGGS

CHICKEN CLUB 14.

House Pullman, Lettuce, Tomato, Aioli, 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 13. (VGN)

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

3151 18.

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

CLASSICS WITH EGGS

VEGGIE SCRAMBLE 12. (VGN*,DF*,GF*)

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

BREAKFAST 14.

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

CHALLAH FRENCH TOAST 13.

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

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

3151 BENE 12.

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

FLORENTINE 12.

CHESAPEAKE 13.

VEGAN 12. (DF*)

(Vegan version of the Bene, Florentine, or Chesapeake)

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

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

CATTLEMANS EGGS 13P.

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

STEAK & EGGS 18. (DF)

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

BUBBLE & SQUEAK 15.

Cheddar & Chive Potato Cake, Sauteed Baby Cabbage, Apples & Bacon,
topped w/ Poached Eggs & Herb Salad

HAIR OF THE DOG BURGER 16.

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

SIDES

Toast w/ Butter 4.

Bacon, Thick Bacon 5.

2 Local, Organic Eggs 6.

Side Fruit 8.