



Vegan French Toast

Three Slices of House-made Multigrain Bread dipped in Cinnamon-Almond Batter.
Topped with Fresh Strawberries, Blueberries, Quinoa Granola and Powdered Sugar.

\$13

Grey Flannel Hash

Spicy Sausage with Sautéed Peppers, Mushroom and Onions and Home-fried Potatoes griddled together.
Served with Three Eggs and Your Choice of House-made Toast.

\$14

Grits

Creamy Grits made with salt, pepper and topped with Cheddar Cheese.
Available Saturday and Sunday 7am to 3pm only.

\$4

BBQ Pulled Pork Poutine

Fresh-cut Fries topped with local Cheese Curds, our House Smoked Pulled Pork Sharp Cheddar
Cheese
and our house made BBQ sauce. Served with a Side of Coleslaw.

\$13

Roast Beef Melt

Sliced Slow roasted Top Round, Sautéed Mushrooms and Onions, grilled Rye bread with Provolone
and Bleu Cheese Crumbles, Dressed with Horseradish cream Sauce. Served with Fresh Cut Fries.

\$14

Vegan Feta Souvlaki Salad

Greek-marinated Tofu Feta on Classic Souvlaki Salad with chopped Romaine, Spinach, Tomatoes,
Black Olives, Cucumber and Red Onion served with toasted Whole Wheat Pita.

\$10

Smothered BBQ Chicken

Two BBQ Chicken Breasts topped with House-Smoked Bacon, Sharp Cheddar Cheese and Frizzled
Onions. Served with Your Choice of Two Sides and Garlic Toast Points.

\$18