

## SIGNATURES & STACKS

### BLUE CRAB BENEDICT

Seared crab cakes & two poached eggs on an English muffin topped with chorizo hollandaise. 11 \* Add hash browns. 2.5

### CLASSIC EGGS BENEDICT

Ham cured pork tenderloin & two poached eggs on an English muffin topped with hollandaise. 9.5 \* Add hash browns. 2.5

### PRIME RIB & EGG SANDWICH

Thinly sliced with scrambled eggs, sharp cheddar, tomato & horseradish Dijon on toasted baguette bread.  
Served with hash browns. 10 \*

### BISCUITS & GRAVY

Buttermilk biscuits smothered in our sausage gravy. 6.5 full 4.5 half  
Add an egg your style. 1 \*

### FARMER'S PLATE

Choice of ham cured pork tenderloin, bacon or sausage with hash browns & two eggs your style.  
Served with an English muffin half. 8 \*

### WEST LAWRENCE STACK

Hash browns stacked with hickory smoked bacon, three cheese blend & two eggs your style.  
Served with country gravy. 9 \*

### CORNED BEEF STACK

House made corned beef hash stacked with three cheese blend, bacon & two eggs your style. 9 \*

### MARKET STACK

White cheddar grits topped with spinach, mushrooms, tomato, ham cured pork tenderloin & two eggs your style.  
Served with hollandaise. 8 \*

### CHORIZO STACK

Fried flour tortillas, chorizo sausage, avocado, tomato, melted cheese & two eggs your style. Served with house made salsa. 8 \*

### FRENCH TOAST STACK

Custard battered baguette slices, bacon & mascarpone cheese.  
Served with warm maple syrup. 9.5 \*

## OMELETTES

Served with hash browns & an English muffin half.

### CRAB MORNAY

Lump crab, sautéed mushrooms & creamy mornay sauce. 11 \*

### MILE HIGH

Ham cured pork tenderloin, peppers, onions & three cheese blend. 9 \*

### MUSHROOM SWISS

Sautéed mushrooms with melted Swiss & caramelized onions. 8 \*

### VEG RICOTTA

Spinach, mushrooms, bell peppers, red onions, tomatoes & ricotta cheese. 9 \*

### THREE CHEESE

Sharp cheddar, provolone & pepper jack. 7.5 \*

### BACON CHEDDAR

Hickory smoked bacon and cheddar. 9 \*

## LITE & SWEET

### FRUIT PLATE

Perfect for sharing-  
Seasonal mix of fresh fruit  
& low-fat vanilla yogurt. 10

### FRENCH TOAST

Custard battered baguette slices  
topped with mixed berry compote.  
Served with warm maple syrup. 7.5 \*

### GRANOLA & YOGURT

Low-fat vanilla yogurt topped with  
locally made granola & mixed berries. 5

### STEEL CUT OATMEAL

Topped with warm milk  
& brown sugar. 4

### BUTTERMILK PANCAKES

Two plate-sized pancakes topped with  
whipped butter & served with  
warm maple syrup. 6

Add: Chocolate Chip, Granola, or Blueberry .75  
Pecan Cranberry 1.50  
Mixed Berries side 1

### CINNAMON BREAD PUDDING

Topped with cream cheese icing  
& a caramel drizzle. 5.75

### MILLET PANCAKE

Two gluten free, organic, millet flour pancakes  
made locally at Ancient Grains Bakery.  
Topped with whipped butter  
& served with warm maple syrup. 8.5

## EXTRAS

Pork Sausage Patties (3)	2.75	Egg (or egg white - min 2)	1
Pork Sausage Links (2)	2.75	Plate Size Pancake	4
Hickory Smoked Bacon (4)	2.75	Biscuit	1.25
Ham Cured Pork Tenderloin	2.75	Buttered Toast	1.25
Hash Browns	2.5	English Muffin (whole)	2.5
White Cheddar Grits	4	Seasonal Fruit	5.5

## DRINKS

Mariscos Blend Coffee from J&S Coffee Shop, Herbal Tea, Lipton Tea, Iced Tea 2.15

Hot Chocolate, Soft Drinks 2.25  
Milk, Chocolate Milk 2.25 small 3.5 large

Juices - Apple, Cranberry, Orange,  
Grapefruit, V8, Tomato 2.5 small 3.75 large

Chipotle Bacon Infused Vodka Bloody Mary 6.5

Bailey's & Coffee 6

Irish Kissed Coffee 6

Pyrenees Freeze 6

**Sunday Bar Specials - Mimosa & Bloody Mary 3 Raspberry Bellini 4**