



Saturday Breakfast Brunch Menu

Loaded Biscuits & Gravy 13

a housemade cathead biscuit topped with house milk gravy, muenster cheese, scrambled local organic eggs* (J&J Farms), chorizo & fresh tomato

French Toast 12

specialty cream cheese spread on sourdough, dipped in local organic egg*, grilled golden brown with two bacon strips, side of fresh seasonal fruit & organic maple syrup

Dippin Livermush Biscuit 8

grilled hunter's livermush, local scrambled egg*, Cholula on biscuit with a side of house milk gravy

Breakfast Quiche 10

local Bluebird Farm Italian sausage, local organic eggs* (J&J Farms), shredded potato, red onion, red bell pepper, swiss & muenster baked crustless with wheat toast & fresh seasonal fruit

Breakfast Burrito 9

local organic eggs* (J&J Farms), cheese, chorizo wrapped in pressed tortilla served with salsa & sour cream and fresh seasonal fruit add veggies (bell pepper, onion, tomato & roasted mushroom) 1

Truck Stop Breakfast 10

two local organic eggs* (J&J Farms) your way, slice of Hunter's livermush & a homemade biscuit

Omelettes 11

served with side of fresh seasonal fruit & toast

Western Omelette

ham, green pepper, red onion, muenster

Hot Ham & Cheese Bagel 8

grilled ham & melted swiss on a toasted bagel of your choice served with a side of fresh seasonal fruit add a fried organic egg* 2

New York Bagels 3

blueberry, plain, everything or cinnamon raisin cream cheese 1

Parfait 8

low fat organic vanilla yogurt, fresh seasonal fruit & granola

Granola Bowl 6

served with choice of milk

Fruit Bowl 7

hearty portion of fresh fruit

Veggie Omelette

all the veggies and muenster

Extras:

side of gravy	2
single biscuit	3
extra side of fruit	2
extra side of toast	1
cream cheese	1
extra veggies	1
side of livermush	2
side of bacon (3)	4
organic egg	2
maple syrup	2



Mimosa (orange, pink grapefruit, mango tangerine)

<i>flute</i>	6
<i>pint</i>	11
<i>pitcher</i>	20

Safe Bloody Mary or Michelada (beer) 9

Kitchen Coffee 5

after work appreciation drink for staff

our to-go boxes and straws are compostable

*Consuming Raw or Undercooked Eggs may Increase your Risk of Food borne illness especially if you have certain medical conditions.