



BRUNCH MENU

Gluten Free Bread Available Upon Request

****PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES IN ORDER FOR OUR KITCHEN TO PREVENT CROSS CONTAMINATION**

Country Fried Cube Steak – hand breaded local cube steak smothered in sausage gravy; served with hash browns and eggs 18

Biscuits and Gravy – buttermilk biscuits smothered in sausage gravy; served with hash browns and eggs
one biscuit \$10.25 | two biscuits \$16.25

Egg Scramble – choose your protein and your veggies, we'll scrambled them up and add some melted cheese! served with hash browns and toast | two egg scramble 14 | three egg scramble 14.75
protein (choose 1): sausage, bacon, prosciutto ham (extra protein, add \$2 per addition)
veggies (choose 3): mushrooms, onions, spinach, roasted poblano peppers, diced tomatoes

Super Food Bowl GF – quinoa, wilted spinach, sweet potatoes, beets, avocado and eggs drizzled with a tahini cashew butter, sprinkled with toasted lentils 16

Avocado Toast GF – toast topped with tahini cashew butter, avocado and eggs; served with your choice of a fruit yogurt parfait or an açai bowl 11

Shakshuka GF (*similar to a ragu, eggs in a tomato and bell pepper sauce*) – two eggs baked in a sausage, tomato and roasted red bell pepper sauce, topped with crumbled feta; served with fresh avocado and toast 16

Steak and Eggs GF – 10oz *Certified Angus Beef* sirloin steak with a horseradish aioli and mushrooms; served with eggs, hash browns and toast 26

German Pancake – German pancake with vanilla pastry cream, local honey tossed berries and almond praline; served with your choice of bacon or sausage 15.5

French Toast – brioche French toast topped with vanilla pastry cream and toasted almond praline; served with eggs and your choice of bacon or sausage 15

*Gluten free available upon request

Classic Breakfast GF – hash browns, eggs, toast and your choice of bacon or sausage 14

Eggs Benedict – prosciutto, spinach, mushrooms and poached egg on a toasted whole wheat English muffin topped with hollandaise; served with your choice of a fruit yogurt parfait or an açai bowl 17

*Gluten free available upon request

Black Garlic Burger – 8oz *Certified Angus Beef* steak burger, melted cheese curds, slow roasted tomatoes, wilted spinach, black garlic aioli; served with fries 17.5

*Gluten free hamburger bun available upon request (1.5 additional)

*fries are not gluten free, can be substituted for hash browns, sautéed zucchini or beets



Andy's "Make It a Boozy Brunch" Cocktails

House made Caesars and Bloody Marys 8

Not Your Average Creamsicle

two fresh squeezed oranges, vanilla vodka, amaretto liqueur, triple sec, and cream in a 16 oz pint glass 9

Spiked Iced Coffee

chocolate bird dog whiskey, Frangelico liqueur, home brewed cold coffee 8

Mimosa Madness:

Apple Cider Mimosa

fall themed apple cider with a delicious graham cracker rim 5

Rose' Raspberry Mimosa

sweeter side of a mimosa, rose sugar rim, raspberry, lemonade 5

Traditional Mimosa

fresh squeezed oranges and champagne 5

BeerMosas:

Lunchbox

Amaretto, orange juice, and bud light

Pint Glass 5

25 oz Mug 8.5