



EGGS, OMELETS & SCRAMBLERS

Served with choice of Toast or Pancakes

Eggs Any Style \$8.50

Two eggs prepared the way you like it served with hash browns

With meat \$10.95

Sausage, ham, bacon, or turkey sausage

Corned Beef Hash \$13.95

Corned beef, potatoes, two eggs any style ^{GF}

Greek Omelet \$13.95

Gyros, feta cheese, tomato, onion, dill, tzatziki, hash browns

Veggie Omelet \$10.95

Broccoli, spinach, mushrooms, cheddar & mozzarella cheese, hash browns

Mexican Omelet \$13.95

Chorizo, cheddar cheese, tomatoes, jalapeño, hash browns

Build Your Own Omelet or Scrambler \$12.95

Served with hash browns

Choose Any three ingredients:

Bacon, ham, sausage, turkey sausage, chorizo, broccoli, spinach, mushrooms, onions, tomatoes, cheddar, monterey jack, american, feta, swiss cheese, green peppers, jalapeños

Florentine Scrambler \$12.95

Italian sausage, spinach, provolone cheese

Alaskan Scrambler \$14.95

Smoked salmon, spinach, chive cream cheese, hash browns

California Scrambler \$11.95

Mushrooms, broccoli, tomatoes, monterey jack, hash browns

Ask your server how to make your choice Gluten Free

HASH BOWLS

Topped with two eggs prepared the way you like them

Served with choice of Toast or Pancakes

Yucatan Carnitas \$13.95

Pork carnitas, crispy potatoes, onions, green pepper, salsa verder ^{GF}

Corned Beef \$13.95

Corned beef, crispy potatoes, onions, green pepper, swiss cheese, 1000 island ^{GF}

Roast Brisket \$13.95

Beef brisket, crispy potatoes, onions, green pepper, horseradish cream ^{GF}

Veggie \$11.95

Brussels Sprouts, parsnip, sweet potatoes, onions, green pepper ^{GF}

^{GF} = Can be made Gluten Free

Ask your server for any dietary adjustments

SIGNATURE PANCAKES & MORE

Pancakes, Waffles & French Toast can be made Gluten Free

Brown Butter Pancakes \$9.95

Brown butter batter

Banana Bread French Toast \$11.95

Banana bread, candied pecans

Belgian Waffle \$8.95

Powdered sugar

Vanilla Crepes \$11.95

Vanilla custard, fresh berries, mixed berry sauce

Candied French Toast \$9.95

Brioche bread, cinnamon sugar crust

OTHER CLASSICS

Avocado Toast \$8.95

Toasted rye bread, smashed avocado, arugula, pickled red onion, lemon juice, red chilli flakes, seasoned sesame seeds

Add Fried Egg \$.95

Smoked Salmon Bagel \$14.95

Everything bagel, smoked salmon, chive cream cheese, tomatoes, red onion, capers

Breakfast Sandwich \$8.50

Brioche, fried egg, American cheese, hash browns, avocado

Add bacon, sausage or ham \$10.50

Whipped Yogurt Parfait \$6.95

House made yogurt, fresh fruit, granola

Eggs Benedict with Ham \$12.95

Ham, poached eggs, hollandaise, english muffin

Breakfast Tacos \$13.95

Scrambled eggs, chorizo, tomato, onion, cotija cheese, cilantro, salsa verde ^{GF}

Signature Sides

Corn Beef Hash \$4.95

Meat \$4.95

Sausage, ham, bacon, or turkey sausage

Overnight Oats \$6.95

Old fashioned oats, chia seeds, fresh fruit

Steel Cut Oatmeal \$6.95

Topped with bananas, blueberries, almonds brown sugar

Biscuit & Gravy \$5.95

Egg any Style \$.95

Hash Browns \$3.95

Seasonal Fruit and Berries \$5.95

Seasonal Soup \$4.95

Baked Macaroni and Cheese \$4.95



SANDWICHES & MORE

(All served with french fries or sweet potato fries, side salad)

Cheeseburger Stack \$14.95

Double beef patty, American cheese, lettuce, tomato, pickle, stack sauce, brioche bun
Add bacon \$2.95

Roasted Salmon \$16.95

Fresh Salmon, potatoes, green beans, lemon vinaigrette

Gyros \$13.95

Shaved gyro, housemade tzatziki, fresh tomato, red onion, pita

Brisket Grilled Cheese \$13.95

Beef brisket, caramelized onion, swiss, sharp cheddar, Monterey jack cheese, Texas toast

Crispy Iowa Pork "OMG" \$12.95

Breaded pork, lettuce, pickles, onions, mayo, brioche bun

Gluten Free Fried Chicken \$14.95

Half chicken, fries

Chicken Club \$13.95

Grilled chicken breast, bacon, avocado, lettuce, tomato, mayo, panini bread

Roasted Chicken Salad \$12.95

Oven roasted chicken breast, celery, apples, dried cherries, mayo, almonds, 9-grain bread

Mediterranean Wrap \$11.95

Hummus, cucumbers, baby heirloom tomatoes, kalamata olives, green peppers, red onions, feta cheese, chopped romaine, tahini dressing, brown rice, red quinoa tossed in za'atar wrapped in a tortilla

★
Random
STACKS
OF
KINDNESS
★

SALADS

Spinach Bacon Salad \$11.95

Spinach, red quinoa, tomato, peas, feta, bacon, raw honey cider vinaigrette (GF)

Whole 30 Inspired Buffalo Chicken Salad* \$12.95

House made gluten free crispy chicken tenders, buffalo sauce, chopped romaine, carrots, celery, avocado, ranch dressing (GF)

Bountiful Salad \$10.95

Baby greens, tossed toasted almonds, Michigan dried cherries, dried blueberries, blue cheese, balsamic vinaigrette. Add roasted chicken \$12.95

House Salad \$6.95

Mixed greens, tomatoes, carrots, cucumber, crispy onions, honey cider dressing (GF)

Mediterranean Buddha Bowl \$11.95

Hummus, cucumbers, baby heirloom tomatoes, kalamata olives, green peppers, red onions, feta cheese, chopped romaine, tahini dressing, brown rice, red quinoa tossed in za'atar (GF)

Mexican Buddha Bowl \$11.95

Guacamole, black bean relish, pico de gallo, grilled chicken, brown rice, quinoa, cilantro lime crema (GF)

Grilled Salmon Salad \$16.95

Grilled salmon, french green beans, fingerling potatoes, olives, tomatoes, red onion, arugula, spinach, lemon vinaigrette (GF)

(GF) = Can be made Gluten Free | Ask your server for any dietary adjustments | *Please ask server for 100% Whole 30 compliant modifications.

**FOR
the
KIDS**

BREAKFAST

Short Stack \$5.95

3 pancakes, butter, syrup

French Toast \$5.95

3 french toast, butter, syrup

Combo \$5.95

1 egg, 1 bacon or sausage, 1 pancake or french toast

LUNCH

Cheeseburger \$5.95

1 patty, american cheese, brioche bun

Mac n Cheese \$4.95

Baked Macaroni and cheese

Chicken Tenders \$5.95 *Gluten Free*

Chicken Tenders, french fries, ranch dressing

Grilled Cheese \$5.95

American, white bread, fries

COFFEE

Latte \$3.75

Big shoulders espresso, steamed milk

Cappuccino \$3.75

Big shoulders espresso, foam

Americano \$2.75

Big shoulders espresso, hot water

Macchiato \$2.50

Foam, big shoulders espresso

Cold Brew Coffee \$5

Hot Chocolate \$2.75

Cup of Kindness \$4.25

Macadamia milk, praline and honey

Breakfast Latte \$4.25

Oat milk, sea salt, cinnamon and vanilla topped with granola

SMOOTHIES

(All Smoothies can be made into a smoothie bowl for \$8.95)

Nutty Cacao \$6.95

Almond milk, almond butter, bananas, cocoa

Green Monster \$6.95

Almond milk, greens, banana, avocado, almond butter, chia seeds

Golden Ticket \$6.95

Coconut milk, mango, banana, turmeric, honey

Mixed Berry \$6.95

Coconut milk, bananas and seasonal berries

Beverages

MORE

House made Lemonade \$3.95

Fresh squeezed Orange Juice \$3.95

Fresh squeezed Grapefruit Juice \$3.95

Iced Tea \$2.75

Apple Juice \$2.95

Cocktails & Wine Please ask for menu

