

Hope Breakfast Bar

1 South Leech Street 55102 · +16513308996 · Updated: Jan 14, 2026

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SAVORY PLATES 24

Chicken Biscuit	\$12.00
hot honey glazed giant chicken tenders on a flaky biscuit with pimento cheese, house pickles and hashbrowns	
Bourbon Smoked Salmon Toast S	\$18.00
cold smoked alaskan salmon, toasted everything bagel, pimento cream cheese, capers, pickled veggies	
Stuffed Poblano V	\$15.00
poblano pepper stuffed between flour tortillas with grilled cheese and enchilada sauce, topped with an onion and pepper mix, served with seasoned hash browns & fried eggs*	
Midwest Riviera Burger	\$18.00
seared wagyu beef smashed and caramelized, bacon jam, house pickles, tomato, cheddar cheese, seasoned hash browns	
Chicken Fried Steak & Eggs	\$19.00
country fried steak and eggs* with seasoned hash browns, buttermilk biscuit and mushroom sausage gravy	
Vegan or Egg Farm Grazer V DF S GFP	\$16.00
spicy tofu or fried egg*, carrots, quinoa, kale, edamame, potatoes, spring greens, pickled red cabbage and fried pickles	
That's Fo Show VP	\$15.00
choice of fried spam or tofu with mushrooms, peppers, green onion, jalapeño, cilantro, pho broth, white rice, poached egg and fried greens	
Breakfast Tostada V DFP	\$14.00
fried corn tortilla stack topped with red ranchero sauce, black beans, bell peppers, red onion, cheddar cheese, avocado, sour cream, and a fried egg*	
Jalapeño & Veg Sandwich V S	\$13.00
toasted everything bagel, jalapeño cream cheese, pickled veggies, carrots, onions, tomato, guacamole	
Mary Joe S	\$15.00
bloody mary infused sloppy joe with sausage and beef on an everything bagel with a poached egg and pickle spear	
Deviled Egg Sandwich V DF S	\$14.00
deviled egg salad on toast with pickled veggies and tomato served with seasoned hash browns	
McHope Sandwich	\$12.00
biscuit, bacon, cheddar cheese, fried egg*, seasoned hash browns	
Giant Pickle Pretzel	\$25.00
salted 3lb. pretzel spiced with pickle seasoning and served with cream cheese pickle dip	

Breakfast Sandwich S	\$14.00
toasted everything bagel, pimento cream cheese, cheddar cheese, pork shoulder bacon and fried egg*, with seasoned hash browns	
Pork Belly & Biscuit	\$16.00
buttermilk biscuit, caramelized pork belly, cheesy grits, topped with mustard vinaigrette in cheesy cream sauce	
Blackened Cauliflower & Fried Egg GF V	\$15.00
spicy cauliflower cheese gratin with a fried egg* and seasoned hash browns	
Avocado Toast & Poached Eggs V DF S	\$15.00
guacamole, house-made pickles, fresh tomatoes, pickled veggies and fried avocado on grilled sourdough	
Pimento Cheese Scramble V	\$14.00
whipped eggs*, house pimento cream cheese, seasoned hash browns and grilled bread	
Biscuit & Gravy	\$14.00
buttermilk biscuit, wild mushroom sausage gravy and eggs* with seasoned hash browns	
Pork Carnitas Bowl	\$19.00
slow roasted carnitas, potatoes, seasonal vegetables, cheese and green chili cream sauce with a warm tortilla	
Hawaiian Bowl DF S	\$19.00
hawaiian bbq beef, bell peppers, avocado, pineapple, jasmine rice, and cilantro with a poached egg and fried noodles	
Cheddar Cheese French Toast V	\$14.00
caramelized cheddar brioche stacked high and served with tomato basil and cheese soup	
Bacon Tacos DF	\$14.00
pork belly, chopped bacon, bacon jam, onions, potatoes, scrambled egg*, pickled red cabbage and guacamole	
Hope Breakfast	\$13.00
our take on a timeless classic: two eggs*, seasoned hash browns, bacon and grilled bread	

CAKES & WAFFLES 15

Piña Colada French Toast V	\$15.00
made like pineapple upside down cake with toasted coconut topping, cotton candy and house-made banana syrup	
Fried Chicken & Waffles	\$17.00
boneless buttermilk-brined chicken, buttermilk or hemp heart waffle, jalapeño maple syrup	
Banana Bread Pancakes V	\$14.00
banana bread pancakes topped with bananas, banana butter syrup and whipped cream	
Baby Cakes V	\$10.00
three mini pancakes, choose from carrot, monkey, or buttermilk	
Banana Churro Waffle V	\$16.00
pearl sugar belgian waffles, topped with fresh banana, walnuts, cinnamon brown sugar and banana cream cheese syrup	
Hot Chicken & Stuffing Waffle	\$23.00
smothered cornbread stuffing waffle topped with bone in fried chicken and hot honey	

Pillow Pancakes V	\$12.00
buttermilk and sourdough yeast pancakes light as air, cinnamon sugar butter and cream cheese maple syrup	
Carrot Cake Pancakes V	\$14.00
carrot cake batter pancakes, candied walnuts, and cream cheese maple syrup	
Southern Fried Chicken & Waffles	\$20.00
bone-in fried chicken, buttermilk or hemp heart waffle, topped with sausage mushroom gravy and glazed with jalapeño maple syrup	
Donut Basket	\$12.00
fresh donuts with chocolate ganache drizzled on top	
Buttermilk Pancakes V	AVAILABLE OPTIONS
fresh buttermilk pancakes served with maple syrup	
	\$12.00
	Gluten Free: \$2.00
Hope Waffle V	AVAILABLE OPTIONS
light and fluffy hope waffle served with maple syrup, whipped cream, butter and seasonal fruit	
	\$13.00
	Gluten Free: \$2.00
Wild Blueberry Pancakes V	\$14.00
multigrain pancakes, topped with fresh blueberries and mixed berry cream cheese syrup	
Monkey Cakes V	\$14.00
peanut butter banana pancakes topped with banana, chocolate chips, peanut butter cream cheese syrup and crumbled peanuts	
Red Velvet Waffle V	\$14.00
red velvet waffle with mixed berry cream cheese syrup, seasonal fresh berries and powdered sugar	

STARTERS & SIDES 9

Granola Bowl	\$14.00
local granola, vanilla yogurt, seasonal fruit and candied walnuts	
Overnight Oats	\$11.00
steel cut oats served cold with almond milk and fresh seasonal fruit	
Cheesy Grits GF	\$8.00
cheddar cheese, shaved parmesan, and old bay	
Bacon	\$6.00
three pieces of crispy bacon	
Hope Sausage Patty	\$5.00
Plant-Based Sausage V+	\$7.00
Hash Browns DF GF V+	\$5.00
Loaded Hash Browns GF	\$9.00
made with cheese, bacon and onion	

Seasonal Fruit

\$4.00

CLASSIC SIPS10

Drip Coffee

by local folly coffee roasters

AVAILABLE OPTIONS

\$6.00

with baileys irish cream: \$9.00

Nitro Cold Brew

brewed locally by philtera

\$7.00

Espresso

\$4.00

Latte

espresso and your choice of milk

\$6.00

Chai

\$6.00

Hot Tea

rotating selection

\$4.00

Hot Chocolate

chocolate ganache and your choice of milk

\$6.00

Fresh Juice

valencia orange, ruby red grapefruit, pineapple, apple

AVAILABLE OPTIONS

\$5.00

with tito's vodka: \$9.00

Soda

pepsi, diet pepsi, starry, unsweetened iced tea

\$3.00

Milk

whole, 2%, skim, coconut, oat, almond

\$5.00

COFFEE BAR14

Green Banana Nitro

cold-pressed coffee and banana (iced only)

\$7.00

Pistachio Cardamom

espresso, cardamom, pistachio, choice of milk

\$8.00

Caramel Coconut

hot or cold-pressed coffee, coconut, caramel, cream

\$7.00

Peppermint White Chocolate Mocha

white chocolate, peppermint, espresso, choice of milk, topped with whipped cream and crushed candy cane

\$7.00

Café at Tiffany’s

espresso, rose syrup, choice of milk

\$8.00

Paul Bunyan	\$7.00
espresso, maple syrup, cracked pepper, choice of milk	
Sea Salt Caramel	\$7.00
espresso, salted caramel, toffee, choice of milk	
White Chocolate Matcha Latte	\$7.00
white chocolate ganache, green tea matcha, choice of milk	
Banana Bread Latte	\$7.00
banana syrup, espresso and banana bread spice	
Spiced Brown Sugar Latte	\$7.00
espresso, fall spices, brown sugar, choice of milk	
Horchata Cafe	\$7.00
espresso, warm spices, choice of milk	
Lavender Vanilla Latte	\$7.00
espresso, lavender, vanilla, choice of milk	
Vietnamese Coffee	\$8.00
espresso, vietnamese spices, choice of milk	
Butterscotch Latte	\$7.00
espresso, butterscotch, toffee, werther's dust, choice of milk	

LEMONADES & PUNCH 3

Lemonade	\$4.00
fresh meyer lemon and pure cane sugar	
Peach & Rose Punch	\$5.00
fresh ginger, peach, rose, ginger beer and rosemary	
Pink Raspberry Passion Lemonade	\$4.00
fresh raspberry, passionfruit, lemonade	

COCKTAILS & BOOZY BEANS 17

Maple Old Fashioned	\$12.00
chef brian ingram's signature stranahan's single barrel, orange bitters, maple syrup	
Howdy THC Cold Brew Coffee	\$10.00
12oz can of 5mg THC cold brew coffee	
Kahlua Mocha Latte	\$12.00
espresso, kahlua, chocolate sauce, choice of steamed milk	
Sangria	\$11.00
white wine, cinnamon-infused stranahan's single barrel, maple syrup, apple cider	

BEER & CIDER 1

Seasonal Can Selection

ask your server

WINE & BUBBLES 6

House White	\$7.00
glass	
Yes Way Rosè	\$8.00
can	
House Red	\$7.00
glass	
Le Contesse Prosecco	\$8.00
glass	
One Hope Champagne	\$10.00
glass/bottle	
La Marca Prosecco Rosè	\$10.00
glass/bottle	