

# Tweet

5020 N Sheridan Rd 60640-3118 · +17737285576 · Updated: Jan 14, 2026

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## SALADS 6

### Cobb Salad

**\$17.00**

generous organic greens with grilled chicken, prairie grove bacon, crumbled blue cheese, hard boiled egg, tomato, and avocado.

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### Southwestern Cobb

**\$17.00**

organic greens with spicy seasoned chicken, prairie bacon, roasted corn, organic black beans, avocado, red onions, shredded cheddar, with a cilantro lime dressing

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### Steak Salad

generous organic greens, grilled skirt steak, tomato, cucumber, carrots, red onions, choice of blue, feta, or goat cheese.

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### Walter Salad

**\$14.00**

generous bowl of chopped green leaf lettuce tossed with grilled chicken breast, avocado, tomato, cucumber, cilantro, onions, olive oil and fresh lime juice

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### Side Salad

**\$6.00**

### Add grilled chopped chicken breast or grilled chopped salmon burger

**\$7.00**

Add to any salad

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## BREAKFAST BURRITOS 4

### Burrito Numero Cuatro

**\$13.00**

Flour tortilla stuffed with organic beans, organic eggs, avocado, choice of cheddar or chihuahua cheese.

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### Burrito Numero Seis

Steak Burrito - grilled skirt steak, organic eggs, onions, potatoes stuffed into a flour tortilla, covered with chihuahua cheese and cilantro, served with vegan chipotle mayo. Very delicious!

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### Burrito Numero Seite: Vegetariano

**\$13.00**

For the Vegan #7 choose a red or green wrap stuffed with SW tofu scramble, organic brown rice, organic black bean and sliced avocado; served with red and green salsas. For the Vegetarian #7, choose from the plain, green or red wrap and add creme fraiche. Add vegan chipotle mayo to either for an extra kick!

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### Burrito Numero Ocho

**\$14.00**

Dirty Man - one for the meat lovers: chorizo, prairie grove bacon, ham, scrambled eggs, onions and hash browns (yes inside the burrito), topped with cheddar cheese.

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## EGGS AND OMELETTES 2

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## The Classic Breakfast

Two amish eggs any way you would like them, choice of hash browns or salad, choice of toast or sliced tomato, choice fruit cup or compote.

### AVAILABLE OPTIONS

\$10.00

Egg Substitute, Egg Whites: \$2.00

Add on sausage patties, sausage links, bacon, chicken sausage, Canadian Bacon, vegan bacon, or veggie sausage:

\$4.00

Lox and cream cheese: \$5.00

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## Build your Own Omelette

Get ready for a serious omelette! 3 uncaged eggs; choice of hash browns or salad; choice of sliced tomatoes or toast; fruit cup or compote Choose any 2 ingredients: Veggies: mushrooms, spinach, tomatoes, onions, asparagus, shallots, basil, green onion, jalapeños. Cheese: swiss, provolone, cheddar, american, goat, gouda, feta, cream cheese. Meats: ham, organic sausage, chorizo, prairie grove bacon, chicken sausage, soy chorizo. Comes with choice of fruit cup or compote; choice of hash browns or salad; choice of toast or sliced tomatoes.

### AVAILABLE OPTIONS

\$14.00

Additional Ingredient: \$1.50

Add lox: \$4.00

Add vegan cheese: \$3.00

Add vegan bacon: \$3.00

## Crabcakes Hollandaise

2 delicious crabcakes with 2 organic eggs nestled under hollandaise sauce on an english muffin.

## Eggs Benedict

**\$14.00**

2 organic eggs with canadian bacon, hollandaise on an english muffin.

## California Benedict

**\$15.00**

2 organic eggs with avocado, grilled tomato, hollandaise on an english muffin.

## Eggs Florentine

**AVAILABLE OPTIONS**

2 organic eggs with spinach, hollandaise on an english muffin.

\$14.00

Add Lox: \$4.00

## Veggie Benedict

**\$15.00**

2 organic poached eggs, 2 veggie patties, hollandaise on an english muffin.

## Low Carb Benedict

2 organic poached eggs on grilled steak, sauteed spinach and grilled tomato, hollandaise.

## Country Benedict

**\$14.00**

2 organic poached eggs, 2 country sausage patties smothered in amazin' sausage gravy on a fluffy biscuit cut in half.

## Veggie Country Benedict

**\$14.00**

a vegetarian's dream. a fluffy biscuit cut in half, topped with two vegetarian breakfast patties, two poached amish eggs, and smothered in our amazing veggie gravy with veggie sausage. served with hash browns and fruit cup.

## Portabella Benedict

**\$14.00**

2 grilled mushroom caps topped with spinach, 2 organic poached eggs, hollandaise. veggie & gluten free!

## PANCAKES, FRENCH TOAST, WAFFLES 6

### 3 Large And Fluffy Buttermilk Pancakes

**\$11.00**

served with fresh maple syrup. mmm, a classic.

### Pumpkin Pancakes

**\$11.00**

no longer just seasonal, but around the calendar by demand! Regular or gluten free, topped with whipped cream and cinnamon sugar.

### French Toast

**\$11.00**

dipped in our secret blend of spices, it's a force to be reckoned with. comes sprinkled with powdered sugar.

### Belgian Waffle

**\$10.00**

Right off the griddle! A classic waffle served with powdered sugar, butter and whipped cream.

### Add an ingredient to your Pancakes, Waffle, or French Toast

**AVAILABLE OPTIONS**

Bananas or Whipped Cream:

\$1.50

Fresh Berries: \$3.00

Chocolate Chips or Walnuts:

\$2.00

Additional Maple Syrup: \$2.00

## Kids' Pancakes

**\$8.00**

with syrup and small fruit cup. (12 years and under)

## PLATTERS 5

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### Colossal Lox Platter

Enjoy a sumptuous platter with smoked salmon, slices of red onion, cucumber and tomato, capers, hard-boiled egg, cream cheese, bagel or 3 mini bagels, salad, and fresh fruit (great for sharing!).

### Crab Cake Sandwich Platter

2 delicious house-made lump crab cakes on a croissant, choice of hash browns or salad, side of fruit

#### AVAILABLE OPTIONS

\$19.00

With Avocado or Bacon: \$2.00

With Avocado and Bacon:

\$4.00

### Croissant Sandwich Platter

**\$14.00**

one organic egg your way, choose any meat, or vegetarian sausage, choice of cheese, salad, fruit.

### Quiche Platter

**\$16.00**

Generous wedge of quiche, salad, fruit, and croissant.

### Avocado Toast Platter

**\$14.00**

Healthy avocado, drizzled with olive oil, cracked pepper, on your choice of two slices of toasted bread, side of pico de gallo and sliced jalapenos. Comes with side salad and fruit cup.

## SANDWICHES 8

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### 1/2 Lb. Burger

**\$12.00**

### Bison Burger

**\$15.00**

1/2 lb. bison burger, like beef, but even leaner!

### Chicken Bacon Club

**\$16.00**

Triple Decker! Bacon & grilled chicken breast on toast of your choice.

### BLT, classic

**\$13.00**

double decker!

### Lox & Cream Cheese Bagel

**\$16.00**

lox layered on your choice of choice of bagel with cucumbers, capers, red onion, tomato; cream cheese; fruit; mixed greens.

### Big Chick Burger

**\$16.00**

1/2lb patty with cheddar, bacon, and avocado slices

### The Michelle Burger

**\$17.00**

Beyond Burger with vegan bacon, avocado, vegan chipotle mayo.

### Vegan Beyond Burger

**\$12.00**

A healthy and delicious meatless alternative

## COUNTRY CLASSICS 4

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## Mary Lou Zelazny's Biscuits and Gravy

2 buttermilk biscuits covered in a creamy pepper country gravy with Hebron Farm amish country sausage.

### AVAILABLE OPTIONS

\$8.00

With 2 eggs your way:

\$11.00

## Vegetarian Biscuits & Gravy

enjoy 2 southern biscuits with two vegetarian breakfast patties on top & our seriously delicious veggie gravy (no sausage)

### AVAILABLE OPTIONS

\$8.00

With 2 eggs your way:

\$11.00

## Country Benedict

2 organic poached eggs, 2 country sausage patties smothered in amazin' sausage gravy on a fluffy biscuit cut in half.

**\$14.00**

## Veggie Country Benedict

a vegetarian's dream. a fluffy biscuit cut in half, topped with two vegetarian breakfast patties, two poached amish eggs, and smothered in our amazing veggie gravy with veggie sausage. served with hash browns and fruit cup.

**\$14.00**

## ARTIST FAVORITES 5

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### Oatmeal Ala Jim Faulkner

a sumptuous bowl of organic oatmeal with dried fruit. served with brown sugar, butter, and choice of half and half, heavy cream or crème fraîche.

**\$9.00**

## Mary Lou Zelazny's Biscuits & Gravy

2 buttermilk biscuits covered in a creamy pepper country gravy with Hebron Farm amish country sausage.

### AVAILABLE OPTIONS

\$8.00

With 2 eggs your way:

\$11.00

## Mark Jackson's Sunrise Granola

mark starts his day with a bowl of tasty organic granola topped with fresh fruit, side of yogurt, organic honey.

**\$12.00**

## David Sharpe's Omelette Aux Asperges Et Echalotes (asparagus & Shallots)

sauteed asparagus folded into our delicious 3 egg omelette with swiss cheese and shallots, toast and potatoes. choose 1 side: fruit cup, compote, or small green salad.

**\$16.00**

## Tony Fitzpatrick's Skirt Steak And 2 Eggs

6 oz. skirt steak marinated with seasonings, grilled to your liking, 2 organic eggs your way with choice of hash browns or organic green salad, choice of toast or tomato, and choice of seasonal fruit cup or compote.

## TWEET SIGNATURES 10

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### Chilaquiles

corn tortilla strips smothered in roasted homemade tomatillo sauce topped with scramble organic eggs, cheese, organic black beans, creme fraiche, onions and peppers. comes with a fresh fruit cup!

### AVAILABLE OPTIONS

\$15.00

With Chorizo or Soyrito: \$17.00

### Heavenly Havarti Omelette

freshly sauteed granny smith apple slices and danish havarti cheese folded into an omelette; hash browns or salad; sliced tomatoes or toast; fruit cup.

### AVAILABLE OPTIONS

\$15.00

With Apple Maple Chicken Sausage: \$16.00

### Denver Omelette

\$16.00

classic cheddar, ham onion, green pepper, tomato, choice of hash browns or salad, toast or tomato, fruit cup or compote

### Portland Omelette

\$16.00

organic eggs, chopped prairie grove bacon, cream cheese, tomato and green onion; choice of hash browns or salad; sliced tomato or toast; fruit cup.

### Corned Beef Hash & Eggs

\$15.00

House0made corned beef has with two organic eggs, hash browns, toast or tomato, fruit cup or compote

### Santa Fe Special [V] [GF]

\$13.00

two yummy house made organic black bean patties topped with organic eggs (poached or your way) topped with choice of house made salsa (green, red, roasted); hash browns or salad; fruit cup. sub in scrambled tofu for eggs.

### Holy Tamale

#### AVAILABLE OPTIONS

2 crisp, lightly seasoned polenta cakes, nestled on a bed of sautéed spinach and shallots, topped with avocado ensalada, vegan chipotle mayo dressing, green onion, side of organic black beans, side fresh jalapeno, served with fruit cup

\$13.00

With Soyrizo: \$15.00

With 2 Eggs: \$16.00

### Mt Vegan [V] [GF]

#### AVAILABLE OPTIONS

the bowl you've been waiting for! GF Abundant bowl of lightly sautéed seasonal greens, carrots, mixed peppers, scallions, jalapeno on a bed of organic brown rice, served with 3 corn tortillas with choice of tahini or sesame dressing

\$14.00

With black beans: \$15.50

With grilled tofu: \$17.00

With 2 eggs your way [not vegan]: \$17.00

With grilled chicken breast [not vegan]:

\$20.00

### Vegan Southwest Tofu Scramble [V] [GF]

\$15.00

organic tofu scrambled in olive oil with cumin, garlic, spices, fresh diced red peppers, jalapenos, cilantro, tomato, red onion and salsa verde; choose organic brown rice or hash browns (not vegan), side of organic black beans; fruit cup. with corn tortillas if you like!

### Corn Arepas [GF]

#### AVAILABLE OPTIONS

three fresh corn arepas (savory pancakes), 2 organic eggs your way, house-made guajillo sauce, creme fraiche, avocado, cilantro, organic black beans; fruit cup.

\$14.00

With Chorizo Or Soy-rizo: \$16.00

## ON THE SIDE 5

### Meat

#### AVAILABLE OPTIONS

3 Slices Bacon: \$5.00

2 Sausage Patties or Links: \$5.00

3 Chicken Sausage Links: \$4.50

Canadian Bacon: \$5.00

Ham: \$5.00

Corned Beef Hash, Small: \$6.00

Corned Beef Hash, Large: \$8.00

Chicken Breast: \$7.00

Chorizo: \$3.00

## Not Meat

### AVAILABLE OPTIONS

- Vegan Bacon: \$5.00
- 2 Vegan sausage patties: \$5.00
- Vegan Soyrizo: \$4.00
- Sauteed Tofu: \$4.00
- Sliced Tomato: \$2.00

## Extras

### AVAILABLE OPTIONS

- 2 Eggs: \$5.00
- Hash Browns: \$4.00
- Organic Black Beans or Brown Rice: \$2.00
- Pure Maple Syrup: \$2.00
- Cottage Cheese: \$3.00
- Side Salad: \$6.00
- Coleslaw: \$2.50

## Cheeses

### AVAILABLE OPTIONS

- Cheddar, American, Pepper Jack, Swiss, Blue, Havarti, Feta, Provolone: \$2.00
- Vegan Cheese: \$3.00
- Cream Cheese: \$2.00
- Vegan Cream Cheese: \$3.00

## Bread

### AVAILABLE OPTIONS

- Wheat, White, Rye: \$2.00
- Cinnamon Raisin, Texas, English Muffin, Croissant, Sprouted: \$3.00
- Bagels: Plain, Everything, Mini: \$3.00
- Bagels with Cream Cheese: \$5.00

## BEVERAGES 14

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### Coffee

**\$3.50**

Start your day with a bottomless cup of Fair Trade Intelligentsia Organic Coffee, Regular or Decaf (soy milk or almond milk served with your coffee upon request)

### Cold Brew [Limited Availability]

**\$4.00**

no refill

### Hot Tea

**\$3.50**

Extensive selection of Mighty Leaf Teas, served by the beautiful pot.

### Iced Tea

**\$3.50**

House brewed iced tea, served in your own personal mini carafe.

### Ginger Peach Iced Tea

**\$3.50**

### Seasonal Iced Tea available in Spring

**\$3.50**

Ask your server for details.

### Orange Juice

### AVAILABLE OPTIONS

- Medium: \$3.00
- Large: \$4.00

**Grapefruit Juice****AVAILABLE OPTIONS**

Medium: \$3.00

Large: \$4.00

**Apple Juice, Cranberry Juice, Tomato Juice, V8****AVAILABLE OPTIONS**

Medium: \$3.00

Large: \$4.00

**Whole Milk****AVAILABLE OPTIONS**

Medium: \$2.00

Large: \$3.00

**Vanilla Soy Milk, Almond Milk****AVAILABLE OPTIONS**

Medium: \$3.00

Large: \$3.50

**Coke, Diet Coke, Giner Ale, Lemon Lime, Topo Chico****\$3.00****Izzy Sodas****\$3.50**

Natural sparkling juices, select flavors.

**Root Beer****\$4.00****DESSERTS** 2**Red Velvet Cake****\$6.00**

House made and delicious

**Milk Shake****\$6.00**

Vanilla, Chocolate, Strawberry

**STARTUPS** 14**Basket of Sweet Potato Fries****\$6.00****Basket Of Crispy Potato Chippers****\$6.00****Basket of Beer-battered Fries****\$6.00****Basket Of Garlic-parmesan Chippers Or Fries****\$7.00****Basket Of Chili-cheese Fries****\$10.00**

sour cream, chopped scallions, tomatoes, cheddar; choose meat or veggie chili.

**Basket Of Cajun Spicy Fries Or Chippers****\$7.00****Jalepeno Poppers****\$8.00**

salsa &amp; sour cream, choose cheddar or chipotle chicken.

**Mozzarella Sticks [8]****\$9.00**

with marinara or ranch.

## Chicken Tenders

with choice of 2 dippin' sauces.

### AVAILABLE OPTIONS

\$9.00

With Fries: \$11.00

## Chicken Wings

with ranch or bleu cheese with carrots & celery, choose buffalo, super hot or bbq.

**\$13.00**

## Beer-battered Onion Rings, Beer-Battered Zucchini, or Garlic-Breaded Mushrooms

### AVAILABLE OPTIONS

\$8.00

Combine 2 of your choice:

\$14.00

## Fried Cauliflower

with choice of 2 dippin' sauces

**\$9.00**

## Cheese Curds

A Tasty bowl with choice of 2 dippin' sauces

**\$9.00**

## Dippin' Sauces

Remoulade, Marinara, Ranch, Honey Mustard, BBQ, and Vegan Chipotle Mayo

## IRRESISTIBLE POTATO SKINS <sup>2</sup>

### 4 Potato Skins

with melted cheddar, side of sour cream, scallions and salsa.

### AVAILABLE OPTIONS

\$7.00

with chopped bacon: \$9.00

### Potato Skins And Chili

with cheddar, sour cream, scallions and salsa. Choice of meat or veggie chili.

### AVAILABLE OPTIONS

\$9.00

with chopped bacon: \$11.00

## TOTALLY TOTS! <sup>3</sup>

### Tater Tots

Heaping bowl of delicious tots.

**\$6.00**

### Cheesy Tots

bowl of tater tots smothered in nacho cheese, sprinkle of green scallions

**\$9.00**

### Ragin' Cajun Tots

bowl of tots tossed with Cajun spices served with chipotle mayo dip

**\$8.00**

## SOUTH OF THE BORDER <sup>12</sup>

### Cheese Quesadilla

Vegetarian

**\$8.00**

### Vegetarian Quesadilla

Vegetarian

**\$9.00**

<b>Artichoke &amp; Bleu Cheese Quesadilla</b>	<b>\$10.00</b>
Vegetarian	
<b>Grilled Chicken Breast Quesadilla</b>	<b>\$13.00</b>
<b>Skirt Steak Quesadilla</b>	
<b>Big Chicks Big Burrito</b>	<b>\$2.00</b>
Make your quesadilla a burrito wrapped with black beans, brown rice, lettuce, and tomato	
<b>Classic Nachos</b>	<b>\$13.00</b>
tortilla chips, tomatoes, melted cheese, guacamole, salsa, pico, black beans, lettuce, olives, scallions and sour cream.	
<b>Chicken Nachos</b>	<b>\$16.00</b>
tortilla chips, tomatoes, scallions, olives, sweet peppers, melted cheese, grilled chicken, guacamole, sour cream, pico and salsa.	
<b>BBQ Nachos</b>	<b>\$16.00</b>
tortilla chips, tomatoes, scallions, olives, grilled chicken, sweet peppers, melted cheese, layered with bbq sauce, sour cream, pico and salsa.	
<b>Steak Nachos</b>	
tortilla chips, tomatoes, scallions, olives, grilled & chopped skirt steak, sweet peppers, melted cheese, guacamole, sour cream, pico and salsa.	
<b>Beefy Nachos</b>	<b>\$16.00</b>
tortilla chips, tomatoes, scallions, olives, ground beef, sweet peppers, melted cheese, guacamole, sour cream, pico and salsa.	
<b>Vegan Nachos</b>	<b>\$16.00</b>
tortilla chips, black beans, tomatoes, sweet peppers, jalapeños, olives, scallions, guacamole, salsa, pico and vegan cheese.	

## SALAD DAYS 8

<b>Steak Salad</b>	
tossed organic greens, crumbled blue cheese, lots of vegetables, grilled and sliced skirt steak	
<b>Cobb Salad</b>	<b>\$17.00</b>
tossed organic greens, crumbled blue cheese, bacon, hard boiled egg, chopped and grilled chicken breast, tomato, avocado	
<b>Grilled Chicken Breast Salad</b>	<b>\$16.00</b>
tossed greens, grilled chicken breast, choice of blue, feta, or goat cheese	
<b>Mediterranean Salad</b>	<b>\$14.00</b>
goat or feta cheese, black olives, cucumbers, tomato, red onions, mixed peppers	
<b>Southwestern Cobb</b>	<b>\$17.00</b>
a delish twist; organic greens with spicy seasoned chicken, bacon, roasted corn, organic black beans, avocado, red onions, shredded cheddar, with a cilantro lime dressing	
<b>Walter Salad</b>	<b>\$14.00</b>
generous bowl of chopped green leaf lettuce tossed with grilled chicken breast, avocado, tomato, cucumber, cilantro, onions, olive oil and fresh lime juice.	

## Side Garden Salad

**\$6.00**

organic salad greens, cucumber, red onion, tomato

## Dressings and Add Ons

All salads come with choice of House Dressing, Blue, Ranch, Honey Mustard, Thousand Island, or Oil & Vinegar. You may substitute goat or feta for blue cheese. Salmon burger or tofu may be substituted for any protein.

### AVAILABLE OPTIONS

Add avocado: \$5.00

Add hard boiled egg:

\$2.00

Add 3 pieces bacon: \$5.00

Add chicken breast: \$6.00

Add salmon burger: \$6.00

Extra dressing: \$1.00

## FROM THE SEA 4

### Tuna Cheddar Melt

**\$13.00**

tuna salad on grilled rye with melted cheddar. Choice of salad or fries

### Fish Tacos!

**\$12.00**

3 double corn tortillas stuffed with fried cod nuggets, served with pico, salsa, chipotle mayo dressing, and a side of small house salad

### Fish and Chips

**\$11.00**

basket with two pieces of crispy cod and chippers

### Salmon Burger

**\$11.00**

with wasabi mayo. Choice of side salad or fries

## BURGERS, OH MY! 9

### Beef Burger

**\$12.00**

1/2lb. beef burger

### Rio Grande Burger

**\$14.00**

1/2 lb. beef burger, pepper jack and guacamole.

### Texas Burger

**\$14.00**

1/2 lb. beef burger, pepper jack, bbq sauce, grilled onion.

### French Burger

**\$14.00**

1/2 lb. beef burger, brie, topped with beer-battered onion rings and a side of remoulade.

### Patty Melt

**\$14.00**

1/2 lb. beef burger, cheddar or swiss, grilled onions on grilled rye.

### Big Chick Burger

**\$16.00**

1/2 lb. beef burger, cheddar, bacon, avocado slices.

### The Joey Burger

**\$16.00**

1/2 lb. beef burger, corned beef, sauerkraut, swiss cheese, slaw, 1000 island dressing

### The Bison Burger

**\$15.00**

1/2lb. bison burger, like beef, but even leaner

## Tweet Turkey Burger

**\$11.00**

house-made with lots of fresh vegetables.

## BOWL'D OVER! 2

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### Chili with the Works

AVAILABLE OPTIONS

with meat, tomatoes, sour cream, cheddar cheese, and chopped scallions

cup: \$5.00

bowl: \$6.00

### Special 3-Bean Vegetarian Chili

AVAILABLE OPTIONS

cup: \$5.00

bowl with the works: \$6.00

## VEGAN AND VEGETARIAN, YAH! 11

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### Beyond Beef Burger

**\$12.00**

### Beyond Beef Patty Melt

**\$14.00**

Beyond Burger with grilled onions, choice of cheese (make it vegan for \$2) grilled on rye.

### Chipotle Black Bean Burger

**\$11.00**

Spicy and delicious

### Vegan Nachos

**\$16.00**

Classic Nachos with vegan cheese

### Hummus Platter

**\$14.00**

house made hummus, fresh vegetables, olives, pita. Great for 2 to share.

### Veggie BLT

**\$15.00**

Classic BLT with vegan bacon

### Veggie Rueben

**\$15.00**

on rye bread, with grilled peppers, 2 veggie sausage patties, cheese

### Grilled Cheese

AVAILABLE OPTIONS

3 melted cheeses on choice of toast

\$10.00

vegan: \$13.00

### Beyond Chicken Tenders

**\$11.00**

Delicious morsels with vegan mayo or choice of dip. 6 pieces

### Michelle Burger

**\$17.00**

Beyond Burger, vegan bacon, avocado, vegan chipotle mayo

### Portobello Burger

**\$14.00**

Marinated jumbo portobello cap on a focaccia bun

## PANCAKES AND WAFFLES 3

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## Gluten-Free Pancakes

Delicious stack of three gluten-free pancakes. Comes with syrup and choice of fruit cup or compote

### AVAILABLE OPTIONS

\$12.00  
bananas, whipped cream: \$1.50  
Add extra syrup: \$2.00  
Add extra fruit: \$3.00  
chocolate chips, walnuts: \$2.00

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## Gluten-Free Pumpkin Pancakes

**\$12.00**

Our GF pancakes with a twist...made with pumpkin, topped with whipped cream and cinnamon sugar

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## GF Belgian Waffle

**\$11.00**

Classic waffle with powdered sugar, a smattering of berries, and whipped cream

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## BENEDICTS! 7

### GF Eggs Benedict

**\$16.00**

2 organic eggs with canadian bacon; hollandaise

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### GF Eggs Florentine

#### AVAILABLE OPTIONS

2 organic eggs with spinach; hollandaise

\$16.00  
Add lox: \$4.00

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### Gf Portobello Benedict

**\$16.00**

Two grilled mushroom caps topped with spinach, poached eggs; hollandaise. Choose with or without GF english muffin.

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### Gf California Benedict

**\$17.00**

Two organic eggs with avocado, grilled tomato; hollandaise

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### GF Low Carb Benedict

**\$3.00**

Two poached eggs on grilled skirt steak, sautéed spinach, and grilled tomato; hollandaise

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### GF Veggie Benedict

**\$17.00**

2 organic poached eggs on beyond sausage patties; hollandaise

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## Add ons

### AVAILABLE OPTIONS

Canadian Bacon, Bacon:  
\$3.00  
Avacado: \$4.00

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## PLATTERS! 2

### GF Lox Platter

It's a biggun'! Smoked salmon rose, slices of red onion, cucumber, tomato, capers, hard-boiled egg, cream cheese, salad, fresh fruit, and choice of GF bagel

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### Avocado Toast Platter

**\$16.00**

Healthy avocado tossed with olive oil, cracked pepper, nestled on sliced tomatoes, choice of gluten free toast, side of pico, side salad, fruit cup

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## EGGS & OMELETTES 6

## The Basic Breakfast

The goodness of uncaged eggs from happy Amish chicks...Served with fruit cup; side of hash browns or salad; choice of sliced tomato or GF toast (GF toast is extra, see below). Sub egg beaters, eggs whites for eggs add \$1.00.

### AVAILABLE OPTIONS

\$10.00  
Canadian Bacon, Veggie Sausage Patties, Vegan Bacon:  
\$4.00  
Egg Whites: \$2.00  
Lox and Cream Cheese: \$5.00  
with GF toast: \$3.00

## Build Your Own Omelette

All omelettes come with a fruit cup; choice of hash browns or salad; sliced tomatoes or GF toast (GF toast is extra, see below). Build your own! Choose 2 ingredients: mushrooms, spinach, tomatoes, onions, broccoli, asparagus, shallots, green onion, basil, mixed peppers, jalapenos, cream cheese, feta, goat, swiss, cheddar, american, havarti, pepper jack, provolone, gouda, brie, blue, chorizo, soy chorizo, ham, bacon, chicken sausage

### AVAILABLE OPTIONS

\$14.00  
Each additional ingredient: \$1.00  
Vegan bacon: \$3.00  
Vegan cheese: \$3.00  
with GF toast: \$3.00

## David Sharpe's

Sauteed asparagus, shallots, swiss cheese

### AVAILABLE OPTIONS

\$16.00  
with GF toast: \$3.00

## Heavenly Havarti

Granny Smith apple slices, havarti cheese

### AVAILABLE OPTIONS

\$15.00  
with apple maple chicken breakfast sausage: \$16.00  
with GF toast: \$3.00

## Portland

Bacon, cream cheese, tomato, green onion

### AVAILABLE OPTIONS

\$16.00  
with GF toast: \$3.00

## Denver

Cheddar, ham, onion, green pepper, tomato

### AVAILABLE OPTIONS

\$16.00  
with GF toast: \$3.00

## SANDWICHES, OH MY! 3

### GF 1/2lb. Beef Burger

**\$15.00**

Delicious all-grain fed patty on GF bun

### GF 1/2lb. Bison Burger

**\$18.00**

Leaner, but just as tasty...on GF bun

### Beyond Meat Burger[V]

**\$15.00**

A tasty and delicious item!

## BUT WAIT, THERE'S MORE! 5

### Corned Beef Hash

**\$17.00**

House-made corned beef hash with two organic eggs, hash browns, fruit cup; GF toast

## Tony Fitzpatrick's Steak and Eggs

Seasoned skirt steak grilled to your liking, 2 eggs your way, choice of salad, hash browns, or tomatoes, fruit cup; GF toast

## GF Organic Oatmeal

**\$9.00**

A hearty bowl of GF stone-cut oatmeal with dried fruit. Served with milk or creme fraiche, brown sugar, butter

## Mt Vegan

### AVAILABLE OPTIONS

The bowl you've been waiting for! GF Abundant bowl of lightly sauteed seasonal greens, carrots, mixed pepper, scallions, jalapenos, on a bed of organic brown rice, corn tortillas, and tahini.

\$14.00

With side of Black Beans: \$15.50

With Grilled Tofu or Two Eggs your way:

\$17.00

With Grilled Chicken Breast [not vegan]:

\$20.00

## Mark Jackson's Sunrise Granola

**\$12.00**

With fresh fruit, side of yogurt, and honey

## GLUTEN FREE A LA CARTE! 10

### Pork Chorizo

**\$3.00**

### Soy Chorizo

**\$4.00**

### Three Apple Chicken Sausages

**\$4.50**

### Sautéed Tofu

**\$4.00**

### Cottage Cheese

**\$3.00**

### Two Sausage Patties or Three Sausage Links

**\$5.00**

### Three Bacon Slices

**\$5.00**

### Grilled Regular or Southwest Style Chicken Breast

**\$7.00**

### GF English Muffin, GF Bagel

**\$3.00**

### All GF Toast

**\$3.00**

## COCKTAILS 4

### Bloody Mary

All of our jumbo bloody marys are served in a vintage-style tiki glass with absolut peppar vodka.

### Sparkling Cocktails

All made with our house sparkling: Valdo prosecco.

### Beautiful Mules

Mules from across the world, all made with Gosling's Ginger Beer and lime

### Boutique Cocktails and More

## **BEER** 4

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### **Draft Selections**

Draft Beers are rotational and thus subject to change.

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### **Flagships**

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### **Craft Brews**

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### **Hard Ciders and More**

## **WINE** 3

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### **Red Wines**

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### **White Wines**

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### **Sparkling Wines**