



## Starters

**Brunch Kabobs** 10

Smoked Sausage, Ham, Bacon, Coffee Glaze.

**Danger Dogs** 8

Pancake Battered Turkey Sausage Links, Spicy Mustard.

**Biscuits and Gravy** 8.5

House-Made Pepper Biscuits, Turkey Sausage Links, Chef Jon's Peppered Gravy.

**Toast and Gravy** 8

Toast Points, Bacon, Chef Jon's Peppered Gravy.

**Fruit Plate** 10

Seasonal Mixed Fruit, Fresh Baked Muffin.

## Breakfast

**Breakfast** 11

2 Eggs, 2 Sides, 1 Slice of Toast.  
(Waffle as 1 of the 2 sides Add \$2)

**Breakfast Tacos** 11

Bacon, Scrambled Eggs, Cheddar, Flour Tortillas.  
Side of Pico de Gallo, Salsa, Brunch Potatoes.

**Migas** 11.5

House-Made Turkey Chorizo, Sautéed Corn Tortillas,  
Cheddar, Egg Whites. Side of Pico de Gallo,  
Salsa, Brunch Potatoes, Flour Tortillas.

**Chicken and Biscuit** 16.5

Chicken Fried Chicken, Brunch Potatoes, House-  
Made Pepper Biscuit, Chef Jon's Peppered Gravy,  
Sunny Up Egg. \*\* no modifications please

**The Kure** 15.5

House-Made Biscuit Topped with Bacon, Pork  
Sausage, and Cheddar in Scrambled Eggs Smothered  
in Tabasco Gravy and Pico de Gallo.

**Huevos Juanitos** 18

Bacon, Roasted Green Chiles, Caramelized Onions,  
Fried Egg, Pico de Gallo and Cheddar Baked in a  
Tortilla Cup. Topped with Queso, Pico de Gallo,  
Salsa and Arugula.

**Chilaquiles** 17

Crispy Corn Tortillas with Roasted Chicken  
Smothered in Tomatillo Sauce and Cheddar with  
2 Eggs. Topped with Queso Fresco, Pico de Gallo  
and Guacamole.

**Dad's Benedict** 15

Ham, 2 Over Easy Eggs, English Muffin, Hollandaise.  
Side of Brunch Potatoes.

**Country Benedict** 15

Bacon, American Cheese, Scrambled Egg, English  
Muffin, Chef Jon's Peppered Gravy. Side of Brunch  
Potatoes.

**Pork Chop & Eggs** 18

Grilled Pork Chop, 2 Eggs, Brunch Potatoes, 1 Slice  
of Toast.

**Chicken Fried Steak & Eggs** 18

Chef Jon's Chicken Fried Steak, 2 Eggs, Brunch  
Potatoes, Toast.

**Power Brunch** 18

Grilled Chicken Breast, 2 Eggs Your Choice, Sautéed  
Spinach, Sliced Tomatoes.

**Steel Cut Oats** 7.5

Toasted Almonds, Fresh Berries.

## Bloody Mary Bar

House Made Bloody Mary Mix.  
Create Your Own Garnish.  
Add Your Own Heat.

House Vodka 6

Stoli 8

Stoli Hot Jalapeno 8

Absolut 8

Titos 9

## Bloody Maria

Espolon Blanco 8

Socorro Blanco 12

## SIDES

Belgian Waffle 6.5

Pancakes 6

Cheese Grits 4

Steel Cut Oats (cup) 4.5

Mixed Fruit 4

2 Eggs 3.5

2 Eggs with Cheese 4.25

Spicy Braised Greens 4

Link Sausage 4

Pork or Turkey

Bacon 4.5

House-Cut Fries 4.5

Brunch Potatoes 4.5

Sweet Potato Fries 4.5

Toast 1.5

Sourdough or Wheat

Extra Peppered Gravy 3

Sliced Tomatoes 5

Sauteed Spinach 5

Citrus Slaw 5

Side Caesar 5

Side House Salad 5

Scoop Chicken Salad 6

Fried Chicken & Gravy 9

## Soups

Saturday

**Chef Jon's Chili**

Cup 4 Bowl 6

Sunday

**Chicken Enchilada**

Cup 4 Bowl 6

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Prices Subject to Change.

## Waffles

**Fried Chicken & Waffle** 15

Chicken Fried Chicken, Belgian Waffle, Chef Jon's Peppered Gravy.

**Peanut Butter Jelly Time** 13

Belgian Waffle, Peanut Butter Fluff, Berry Preserves, Whipped Cream.

**All in One Waffle** 16

Belgian Waffle with Bacon Baked Inside and Topped with Scrambled Eggs, Pork Sausage, Caramelized Onions, Green Chiles, Cheddar, Chef Jon's Peppered Gravy, Hot Sauce Drizzle. \*\* no modifications please

**Berries and Cream Waffle** 13

Belgian Waffle Topped with Fresh Berries and Whipped Cream.

**Sopapilla Waffle** 14

Belgian Waffle Deep Fried and Tossed in Cinnamon and Sugar, Drizzled with Honey and Topped with Toasted Almonds and a Side of Vanilla Crema.

## Burgers & Sandwiches

**House Burger** 13

American, Lettuce, Tomato, Onion, Pickle House-Made Bun. Side.

**"The Nooner"** 15

½ lb Beef Patty Topped with Bacon, Ham, Swiss, American Cheese, Sliced Tomato, Fried Egg, and Mayo on a Toasted Bun. Side.

**Fowl Burger** 14

Arugula, Avocado, Red Onion, Swiss, Roasted Tomato, Aioli. Side.

**Pigg Mack** 18

Spicy Pork Patty, Citrus Slaw, Caramelized Onions, Pepper Jack Cheese, Over Easy Egg and Harissa Aioli on a Toasted Wheat Bun. Served with Choice of Side.

**Veggie Burger** 14

Chef Jon's Quinoa Veggie Patty, Provolone, Roasted Tomato, Red Onion, Lettuce, Spicy Dijon Mustard. Side.

**Chicken Salad Sandwich** 11.5

Chef Jon's Creamy Deli Chicken Salad, Lettuce, Tomato, Toast. Choice of Side.

## Salads

**Working Man's Salad** 12

Bacon, Ham, Chicken, Cheddar, Provolone, Romaine, Honey Mustard.

**Chicken Salad Salad** 12

Chef Jon's Creamy Deli Chicken Salad, Parmesan, Berries, Toasted Almonds, House Greens, Simple Vinaigrette.

**House Salad** 10

House Greens, Roasted Tomatoes, Black Olives, Mushrooms, Feta, Sweet Tomato Vinaigrette.

**Caesar Salad** 10

Romaine, Roasted Tomatoes, Croutons, Caesar.

**Cobb Salad** 12

Bacon, Blue Cheese Crumbles, Avocado, Boiled Egg, Black Olives, Tomatoes, and Romaine. Choice of Dressing on the Side.

**Fried Chicken Salad** 15

Fried Chicken, House Greens, Peas, Cheddar, Tomato, Red Onion and Boiled Egg Tossed in Ranch Dressing.

**Add Protein to Any Salad**  
Grilled Chicken 6 Fried Chicken 6



## Cocktails & Dreams

### Cocktails

|  |   |
|--|---|
| <b>Mimosa</b>  | 5 |
| House Bubbles, Fresh Squeezed Orange Juice                       |   |
| <b>Poinsettia</b>  | 5 |
| House Bubbles, Cranberry Juice                                   |   |
| <b>Kir Royal</b>   | 7 |
| House Bubbles, Chambord  |   |
| <b>Malimosa</b>  | 7 |
| Malibu Rum/Pineapple/ House Bubbles/Grenadine                    |   |
| <b>Grapefruit Reba</b>   | 6 |
| Deep Eddy Ruby Red Vodka/Lemon/Grapefruit                        |   |
| <b>Ernest Palmer</b>   | 6 |
| Deep Eddy Sweet Tea Vodka/Lemonade                               |   |
| <b>Torched Cherry Limeade</b>                                    | 7 |
| Bacardi Dragonberry/Lime/Lemon Lime Soda/Grenadine               |   |
| <b>Wicked Ginger</b>   | 7 |
| Deep Eddy Lemon/Cranberry/Ginger Beer                            |   |
| <b>Champagne Cosmo</b>   | 7 |
| Deep Eddy Lemon/Cranberry/Bubbles                                |   |
| <b>Beckley 75</b>  | 7 |
| Deep Eddy Lemon/Pineapple/ House Bubbles                         |   |
| <b>Irish Mo</b>  | 8 |
| Jameson/Angostura Bitters/Lemon Juice/Ginger Beer                |   |
| <b>The Rodney</b>  | 8 |
| A Classic Like our Friend, Jack Daniels/Pepsi                    |   |
| <b>Purple Drank</b>  | 8 |
| Stoli Blueberry/Blue Curacao/Lime/Grenadine/<br>Lemon Lime Soda  |   |
| <b>Tequila Sunrise</b>   | 8 |
| Espolon Tequila/OJ/Grenadine                                     |   |
| <b>Peach Tree</b>  | 8 |
| Deep Eddy Peach/Buffalo Trace/Lime/Apple Juice                   |   |
| <b>Sparkle &amp; Punch</b>                                       | 8 |
| Bacardi Pineapple & Dragonberry/Cranberry/OJ/<br>Lemon Lime Soda |   |
| <b>Brunch Punch</b>  | 9 |
| Absolut Mandrin/Chambord/Lime/Cranberry/OJ                       |   |
| <b>Tradewinds</b>  | 9 |
| Stoli Vodka/Peach Schnapps/Cranberry/OJ                          |   |
| <b>The Smurfette</b>   | 9 |
| Stoli Blueberry Vodka/Blue Curacao/Lemonade                      |   |

### Wines

|                                      |       |
|--------------------------------------|-------|
| <b>Risata Moscato d'Asti</b> - 187ml | 8     |
| Italy                                |       |
| <b>Benvolio Pinot Grigio</b>         | 10/35 |
| Friuli-Venezia, Italy                |       |
| <b>Yealands Sauvignon Blanc</b>      | 10/35 |
| Marlborough, NZ                      |       |
| <b>Carmel Road Sauvignon Blanc</b>   | 9/30  |
| California                           |       |
| <b>Noble Vines "446" Chardonnay</b>  | 8/24  |
| Monterey, California                 |       |
| <b>Mer Soleil Chardonnay</b>         | 15/50 |
| Santa Lucia Highlands, California    |       |
| <b>Tilia Malbec</b>                  | 9/30  |
| Mendoza, Argentina                   |       |
| <b>Line 39 Cabernet Sauvignon</b>    | 10/35 |
| California                           |       |
| <b>Daou Cabernet Sauvignon</b>       | 16/55 |
| Paso Robles, California              |       |

### Bubbles

|                                 |       |
|---------------------------------|-------|
| <b>House Bubbles</b>            | 5/18  |
| Varies                          |       |
| <b>Maschio Prosecco</b> - 187ml | 8     |
| Italy                           |       |
| <b>Zonin Prosecco</b>           | 10/35 |
| Italy                           |       |
| <b>McPherson Sparkling</b>      | 12/40 |
| Texas                           |       |

### On Tap

|                                      |   |
|--------------------------------------|---|
| <b>Michelob Ultra</b>                | 2 |
| <b>Neato Bandito</b>                 | 6 |
| Deep Ellum Brewing Co.               |   |
| <b>Mosaic IPA</b>                    | 6 |
| Community Beer Co.                   |   |
| <b>Full Grown Man Imperial Stout</b> | 6 |
| Tupps Brewer                         |   |
| <b>Woodchuck Hard Cider</b>          | 6 |

### Refillables

|  |      |
|--|------|
| <b>Fountain Soda</b>   | 2.95 |
| Pepsi, Diet Pepsi, Pepsi Zero,<br>Dr. Pepper, Starry, Root Beer,<br>Orange Soda, Fruit Punch |      |
| <b>Coffee</b>  | 2.95 |
| Regular, Decaffeinated   |      |
| <b>Iced Tea Unsweet</b>  | 2.95 |
| <b>Lemonade</b>  | 3    |

### No Refills

|  |      |
|--|------|
| Fresh Squeezed Orange Juice,<br>Cranberry, Apple, Grapefruit,<br>Pineapple, Milk |      |
| Small 8oz  | 3.25 |
| Large 16oz   | 6    |
| Maple Pecan Cold Brew Coffee   | 4    |

### Espresso Beverages

|   |     |
|---|-----|
| Espresso  | 3   |
| Latte, Cappuccino   | 4.5 |
| Americano   | 4   |
| Mocha   | 5   |
| Flavored Latte  | 5   |
| Vanilla, Hazelnut, Sugar Free Vanilla,<br>Sugar Free Hazelnut, Salted Caramel,<br>Seasonal Flavor | .5  |

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