



Topsy Chef Café

Classics & Such

Steak & Eggs ^{GF}	\$19.5
8 oz Flat Iron, 2 Eggs Any Style & Hash Browns	
Hand Breaded Chicken Fried Steak	\$16
With Local Sausage Gravy, Hash Browns, & 1 Egg Any Style	
The Daddio	\$14
Fried chicken, gravy, 1 egg any style served on a biscuit with a side of arugula salad (stay classy daddio's)	
House Biscuits & Gravy	\$14.5
2 Eggs Any Style & Hash Browns	
House Corned Beef Hash ^{GF}	\$13
With 2 Eggs Any Style	
Two Farm Eggs Any Style ^{GF}	\$11.5
Choice of Bacon (3) OR Sausage (3), Toast & Hash Browns	
The PERFECT Breakfast	\$10.5
2 Eggs Any Style, Bacon (2) OR Sausage (2) & Your Choice Of Pancakes, French Toast, OR ½ a Waffle Make your french toast OR pancakes into our specialties +\$2	
Huevos Rancheros ^{GF}	\$12
Crisp Corn Tortillas Topped With 2 Eggs, Smothered In Salsa & Beans and Topped with Cotija Cheese, Cilantro & Avocado	
Breakfast Burrito	\$12
Choice Of Sausage OR Bacon, Hash Browns, 2 Eggs, Pico de Gallo & Crispy Cheddar Crust Add Avocado + \$1.25	
Breakfast Tacos (3) ^{GF}	\$13
Crisp corn tortillas, scrambled egg, cheddar cheese, crispy tater tots, house made pico, cilantro & house corned beef	
Croissant Sandwich	\$12
Sausage OR Bacon, Scrambled Egg, Avocado & Swiss Cheese Served On a Buttery Croissant With a Side Of Fresh Fruit	
The Kathy	\$7.5
Half A Waffle & 1 Egg Any Style	

The Benedicts

Irish Benedict	\$15
Poached Eggs, Corned Beef Hash On An English Muffin w/ House Hollandaise	
Baja Benedict	\$14.5
Poached Eggs, Tomato, Spinach, Bacon & Avocado On An English Muffin w/ House Hollandaise & Hash Browns	
Salmon Benedict	\$14.5
Poached Egg, Shallots, Capers, Fresh Dill & Smoked Salmon On An English Muffin w/ House Hollandaise & Hash Browns	
Classic Benedict	\$13
Poached Eggs & Applewood Smoked Ham On An English Muffin w/ House Hollandaise & Hash Brown	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

(GF) Gluten Free (V) Vegan

*Farm Eggs from Vogel Farms in Kuna & Hummingbird Rancho
Meat From Meridian Meat & Sausage
Micro Herbs from Mama Knows Best Micro Greens in Kuna
Bread from Gastons Bakery



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French Toast

The Classic	\$8
Kimble's Caramelized French Toast	\$9
House Cinnamon Roll French Toast	\$9
Lolo's French Toast Fresh strawberries & house whipped cream	\$10
T- Bird's French Toast Banana & peanut butter	\$9.5
Dad's French Toast Cinnamon apples, candied pecans & house whipped cream	\$10
Nutella French Toast	\$9

Pancakes

The Classic	\$8
Chocolate Chip	\$9
Blueberry	\$9
Strawberry Shortcake Fresh strawberries & house whipped cream	\$10
Birthday Cake Cream cheese Frosting & Confetti	\$10
Smore Pancake Homemade marshmallow fluff, Nutella & Graham Cracker Crumble	\$10
The Trilogy 3 Small Stacks of our Specialty Pancakes	\$18

B.Y.O. Omelets (3 *Farm Eggs) With Choice Of Hash Brown with Toast, Pancakes OR Fruit

Cheese Omelet ^{GF}

\$10

Pepper Jack, Cheddar, Swiss, OR American Cheese

+ \$0.50 Each

Caramelized Onion
Bell Pepper
Onion
Tomato
Extra Cheese
Jalapeno
Herb Mix
Mushroom

+ \$1.00 Each

Bacon
Ham
Sausage
Corned Beef
Egg (\$1.50)
Avocado (\$1.25)
Hollandaise on top (\$1.25)

Sides

Bacon (4) Or Sausage (4)	\$5
Hash Browns	\$3.5
French Fries/Tater Tots	\$3.5
Garlic Cheese Fries	\$4
Loaded Tots Bacon, onion, cheddar cheese topped with chipotle crema	\$8
Cup Of House Gravy	\$3.5
House Biscuit	\$3
Pancake OR French Toast (2) Make them into our specialties +\$2	\$4

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Brunch it or Lunch it.

The Brunch Board

\$25

French Toast Or Pancakes, Bacon, Eggs any style, Fruit, & House Made Jam. **Perfect for 2!**

Fried Chicken & Waffle

\$14.5

Crispy Buttermilk Battered Chicken Breast & The Darn Best Waffle Around

Savory Crêpes

\$14

House Made Crêpes Stuffed With 2 Eggs Any Style, Bacon, Gruyere Cheese & Bechamel Sauce Topped With Arugula

Sweet Crêpes

\$12

Ask your server what this week's Crêpes are!

Croque Monsieur

\$13.5

Béchamel, Ham, Dijon Mustard & Gruyere On Sourdough Toast. Goey French Perfection
Make It A Madame (With An Egg) **+\$1.50**

Avocado Hash Brown "Toast" ^{GF, V}

\$12

Avocado On A Crispy Hash Brown Bed With Caramelized Onions, Cherry Tomatoes, Cilantro, Cotija Cheese & Jalapenos
Add An Egg **+ \$1.50**

The Topsy Burger

\$10

With Choice Of French Fries, Tater Tots, OR House Salad

Lettuce, Tomato & Onion

+ \$0.50 Each

Caramelized Onion

Bell Pepper

Onion

Tomato

Pepper Jack Cheese

American Cheese

Cheddar Cheese

Swiss Cheese

Jalapeno

+ \$1.00 Each

Bacon

Ham

Pastrami

Corned Beef

Extra Burger Patty **(\$3.75)**

Egg Any Style **(\$1.50)**

Avocado **(\$1.25)**

**All Sandwiches come with a choice of French Fries,
Tater Tots, OR House Salad**

Crispy Chicken Sandwich

\$14

Coleslaw, Tomato, & Swiss Cheese

French Dip

\$15.5

Thin Sliced Beef, Onions, & Swiss Cheese On A Baguette
Served with our au jus.

Hot Pastrami

\$13.5

Swiss Cheese, Sauerkraut, & Pastrami On Rye Bread With A
Dill Pickle

Patty Melt

\$11

Angus burger, Grilled Onion & Swiss On Rye Bread

BLT

\$10

Bacon, Lettuce, & Tomato On Sourdough Bread
Add Avocado **+ \$1.25**

Waffle Iron Grilled Cheese

\$9

Crisp sourdough, Cheddar & Gruyere

Salmon Tartine

\$15

Cucumber, radish, capers & lemon dill creme fraiche served on a crisp
country bread.

Add an egg **+\$1.50**

French Tartine

\$13

Brie, Bacon jam, cherry tomato, arugula & fresh pear served on a crisp
country bread.

Green Goddess Tartine ^V

\$13.5

Herby Chickpea & avocado spread, shaved brussels, pomegranate, Lemon
Honey Dijon drizzle & micros served on a crisp country bread.

Add an egg **+ \$1.50**

The Topsy Cobb ^{GF}

\$16

Arugula, Bacon, Chicken, Apples, Candied Pecans, Goat Cheese & your choice
of dressing

House Salad S/L

\$4/7

Tomato, Cucumber & Choice Of Dressing p

Ranch, Caesar, Blue Cheese or Balsamic Vinaigrette

Add Grilled or Crispy Chicken **+\$4.00**

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Non-Alcoholic Drinks

Coffee	\$2.5
Make it an Irish Coffee +\$2.5	
Hot Tea	\$2.5
Iced Tea	\$2.5
Arnold Palmer	\$2.75
Juice S/L	\$2/3
Pineapple, Cranberry, OR Orange Juice	
Ginger Beer (canned)	\$3
Hot Chocolate	\$3.5
Soda	\$2.95
Milk S/L	\$2/3

The Canned Ones

Tierra Madre Lager	\$5
Boo Koo IPA	\$5
Cosmic Crisp (Hard Apple Cider)	\$5

Draft Beers

Mundo Loco	\$6
Mexican lager - Mad Swede ,ID	
Africa Amber	\$6
Amber Ale - Mac & Jack brewery, WA	
Old Boise Lager	\$6
Lager - Woodland Empire, ID	
Bodhizafa	\$6
Hazy IPA - Georgetown brewing, WA	

Brunchy Drinks

Bloody Mary	\$9
Dill Pickle, Bacon, Blue Cheese Olives & Tahine Rim	
Boozy Iced Coffee	\$8
House whipped cream, Bailey's, Chocolate Rhum, & chocolate wafer	
Mimosa	\$4.5
Pineapple, Cranberry, OR Orange Juice	
Man-mosa	\$4.5
Beer & Orange Juice	
Mimosa Bubble Bottle	\$21.5
With Pineapple, Cranberry & Orange Juice Need more juice? Just ask!	

White Wines

Pinot Gris	\$9.5/35
Sawtooth - Snake river, Idaho' 17	
Sauvignon Blanc	\$10/28
Le Garenne - Loire Valley, FR' 20	
Sauvignon Blanc	\$8.5/32
French Blue - Bordeaux, FR' 21	
Chardonnay	\$ 9/34
Harken - CA' 21	
Grenache Rosé	\$9/34
Browne Family Vineyards - Columbia valley, WA' 21	
Brut Champagne	\$5.5/22
J. Rogét - Canandaigua, N.Y.	

Red Wines

Pinot Noir	\$9.5/35
Le Garenne - Loire Valley, FR '20	
Cabernet Sauvignon	\$12/46
Substance - Columbia valley, WA '18	
Red Blend	\$8/30
Conundrum - Fairfield, CA '19	
Malbec	\$8/30
Santa Julia - Argentina '20	
Cabernet Sauvignon	\$8/30
Tribute - CA '19	

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