



MEXICAN BREAKFAST FAVORITES

Served with Oaxacan black beans, queso fresco, & avocado crema

CHILAQUILES \$12

Crispy corn tortilla strips, scrambled eggs, Sabrosa salsa***

CHORIZO CASERO CON HUEVOS Y PAPAS \$12

Homemade chorizo, roasted potatoes, eggs, fresh flour tortillas

HUEVOS RANCHEROS \$11

2 over-easy eggs**, sautéed corn tortillas, salsa***, campesino hash*

SIGNATURE BREAKFASTS

BAKED FRENCH TOAST PUDDING \$12

Served with a brandy apple walnut glaze & buttercream muesli topping

FRESH BERRY CRÊPES \$12

House-made crêpes filled with fresh berries and served with bananas, crème anglaise, whipped cream, toasted almonds

S.B.S.B.S. \$12

Spicy **B**rown **S**ugar **B**ourbon **B**acon **S**andwich with fried egg** & cheese on toasted Tuscan bread with avocado crema & sour cream

AVOCADO SMASH-UP \$14

Seasoned avocado, toasted Tuscan bread, arugula, sliced radishes, grilled heirloom cherry tomatoes, two poached eggs**

JALAPEÑO CORNBREAD & COUNTRY SAUSAGE GRAVY \$14

Served with scrambled farm-fresh eggs & grilled ham steak

THE BASIC \$10

Two eggs** served with campesino hash*, toast with homemade jam

SABROSA SCRAMBLES

JAMON \$14

Glazed ham steak, eggs, potato, roasted peppers, green onion, spinach, cheddar; served with toast & sour cream drizzle

KIELBASA BISCUIT \$15

Smoked kielbasa, eggs, cheddar biscuit croutons, red onion, roasted peppers, cheese, arugula, horseradish cream drizzle

SHRIMP & GRITS \$16

Brown sugar bourbon bacon, large shrimp, eggs, peppers, red onion, spinach, garlic; served with cheddar grits & biscuit

CARNIVORE \$16

Off-the-bone ham, glazed bacon, breakfast sausage, eggs, campesino hash*, cheese, country sausage gravy

FROM THE GRIDDLE

BUTTERMILK PANCAKES \$9 short/\$11 full

Special buttermilk recipe made from scratch daily

CHERRY ALMOND CAKES \$12

Our buttermilk pancakes, Door County cherry glaze, toasted almonds, cream cheese frosting

FRANKIE'S BENEDICTION \$15

French toast stacked with off-the-bone ham, two sunny-side up eggs**, fresh dijon Hollandaise sauce

CUSTARD FRENCH TOAST \$10 short/\$12 full

Cinnamon French toast, crème anglaise, whipped cream, fresh fruit

OMELETTES

FLORENTINE OMELETTE \$14

Portabella mushrooms, asparagus, red onion, peppers, garlic, spinach, mozzarella, warm marinara

SALMON OMELETTE \$15

Smoked salmon, herbed cream cheese, red onion, capers, spinach, heirloom cherry tomatoes, hollandaise

SIGNATURE LUNCHES

ARROZ CON POLLO \$12

Pulled chicken, kielbasa, rice, arugula, roasted peppers, caramelized onion, capers, marinara, herbed cream, chevre

ENCHILADAS VERDES \$15

Sautéed corn tortillas layered with grilled chicken breast, spinach, & mozzarella; served with roasted poblano-peanut sauce, crema fresca, Oaxacan black beans, & Sabrosa rice

WILD RICE & WALNUT SALAD \$12

Warm salad of sautéed kale, wild rice, garbanzos, fennel, walnuts, apples, dried cranberries, & honey-orange glaze; served with a sunny-side up egg**, green onion, & chevre

SPECIALTY SANDWICHES

Served with your choice of heirloom cherry tomato queso salad, campesino hash, fresh fruit, soup du jour, Sabrosa rice, or Oaxacan black beans*

CHICKEN CHIPOTLE \$12

Grilled Tuscan toast with pulled chicken, avocado schmear, & chipotle mayonnaise

CHALLAH JOE \$10

Chef Frankie's special zesty sloppy joe served on grilled challah with Sabrosa cheese blend & sour cream drizzle

THE "RUBEN" \$10

Roasted seasonal vegetables sautéed in white wine, garlic, & herbs, served with melted mozzarella, avocado crema, & spicy lime mayonnaise on grilled marble rye

* **CAMPESINO HASH** is organic tri-colored potatoes, fresh garden vegetables, extra virgin olive oil, and fresh herbs

** The consumption of raw or undercooked meat and eggs may be hazardous to your health

*** **SALSAS**: Our red salsa is an **extra spicy** toasted chile arbol salsa. Our green salsa is a **mild**, fire-roasted poblano salsa