


BEVERAGE MENU

SERVED ALL DAY

COFFEE

ESPRESSO (2 oz)	2.00
AMERICANO (4 oz)	2.25
FLAT WHITE (12 oz)	4.50
CAPPUCCINO (12 oz)	4.50
MOCHA (12 oz, Black or White)	4.50
LATTE (Iced – 20oz, Hot – 12oz)	5.00
CARAMEL MACCHIATO (12 oz)	4.50
ICED COFFEE	3.50
COLD BREWED COFFEE	4.75
DRIP COFFEE	2.00

TEA

SWEET OR UNSWEET ICED TEA (20 oz)	2.50
HOT TEA (12 oz)	2.50
 CHAI TEA, ICED (20 oz)	5.50
CHAI TEA, HOT (12 oz)	5.00
Dirty Chai Add (Shot of Espresso)	2.00

MILK OPTION \$1.00

OAT – PISTACHIO – ALMOND – COCONUT
 HALF & HALF – HEAVY WHIPPING CREAM

HOT COCOA

HOT COCOA (12 oz)	3.00
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COLD

SANPELLEGRINO (11.15 oz)	3.00
Blood Orange, Pomegranate & Blood Orange, & Peach & Clementine.	
SODA CAN (12 oz)	2.00
WATERLOO (12 oz)	2.00
ORANGE JUICE (8 oz)	4.00
FRESH SQUEEZED LEMONADE (20 oz)	6.00
Lavender or Hibiscus. When available.	
ARNOLD PALMER	5.00
BOTTLED WATER (16.9 oz)	1.00
KIDS MILK (4 oz)	2.00
KIDS CHOCOLATE MILK	2.00
JUICE BOX	2.00

SWEETS & TREATS

BLUE CORN BREAD MUFFIN (GF)	3.00
SLICE OF CAKE	6.50/8.00
MINI CAKE	8.00
MINI PIE	4.50
CUPCAKE	4.50
COOKIE	2.00 – 4.00
CRÈME BRULÉE	10.00





Other desserts are available. Ask your server for the current selection or look in the glass window.

GF: Gluten free. Made with almond flour.

**** A 3.75% Service Charge will be added for payments with Debit & Credit Cards. ****

Allergy Statement: Menu items may contain or come into contact with wheat, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. For more information, please speak with a manager.

BREAKFAST MENU

	Breakfast Burrito	10.00
	Tortilla, Peppers & Onion, Spinach, Crumbled Goat Cheese & Egg. Add Choice of Meat for an additional Cost.	
	Ganny's Breakfast Dogg	12.00
	All Beef Hot Dog, Scrambled Egg, Bacon, House Made Sausage Gravy, White Cheddar Cheese, Jalapeno Peppers, Light Dusting of Chili Powder.	
	Pulled Pork Breakfast Taco.....	5.00
	Flour Tortilla, Pulled Pork, Scrambled Egg, Avocado Crema, White Cheddar Cheese.	
	Pulled Pork French Toast.....	12.00
	½ Order	8.00
	Pulled Pork, House Made Maple Pecan Bread Dipped in a Cinnamon Egg Batter, Goat Cheese, and Drizzled with Praline Pecan Balsamic.	
	Western Benedict.....	14.00
	House Made Biscuit, Pulled Pork, Poached Egg, Goat Cheese, & Bourbon BBQ Sauce.	
	Country Benedict	14.00
	House Made Biscuit, Sausage Pattie, Poached Egg, House Made Sausage Gravy, White Cheddar Cheese.	
	Irish Benedict (when corned beef is available)	14.00
	House Made Biscuit, House Made Corned Beef, Sauerkraut, Poach Egg, & House Made Russian Dressing	
	Messy Eggs – Three Eggs Scrambled with.....	-7.00 + adds
	Cheese - \$1.00 each – White Cheddar, Parmesan, Mozzarella, Goat, & Pecorino Truffle. Veggies - \$0.75 each – Bell Pepper, Spinach, Onion, or Jalapenos. Add Choice of Meat for an Additional Cost (see back of menu for meat choices).	
	Messy Eggs – Chili Bean Edition	12.00
	Three Eggs Topped with White Cheddar Cheese, Grilled Onions, Jalapenos, and House Made Chili.	
	The Mediterranean	15.00
	Tomatoes, Spinach, Two Open Faced Eggs, Feta Cheese, Sprinkle of Ghost Chili Seasoning, Sausage Patty & Jalapeno Cheddar Cheese Sausage.	
	Eggs(1, 2, or 3).....	3.00/5.00/7.00
	Eggs Made to Order. Add Meat for an Additional Cost (see back of menu for meat choices).	
	House Made Biscuit & Sausage Gravy	8.00
	Slice of Toast.....	2.00
	Sourdough, Rye, Maple Pecan, Keto, Gluten Free, or Biscuit.	

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LUNCH/DINNER MENU

 Gunny's Loaded Hot Dog	12.00
All Beef Dog, Deli Bun, Jalapenos, Onion, Bacon, White Cheddar Cheese, Pyke's Pantry Carolina Mustard BBQ Sauce.	
Chili Cheese Dogg	12.00
All Beef Dog, Deli Bun, House Made Chili, White Cheddar Cheese & Onion. Jalapeno upon request.	
Pulled Pork Slider	1 - 4.50, 2 - 8.50, 3 - 12.50
Pulled Pork, Hawaiian Roll, House Made Coleslaw, House Made Bourbon BBQ Sauce.	
Pulled Pork Taco.....	4.50
Flour Tortilla, Pulled Pork, Avocado Crema, White Cheddar Cheese.	
Lamb Taco	5.00
Flour Tortilla, House Smoked Lamb, Avocado Crema, White Cheddar Cheese.	
Chili (with Cheese, Onion & Jalapeno) & Corn Bread.....	10.00/14.00
Tomato Bacon Parmesan Soup	
Creamy French Onion Soup with House Made Croutons & Baby Swiss Cheese.	
Cup (6 oz).....	7.00
Bowl (12 oz).....	10.00
 Gourmet Grilled Cheese	14.00
Sourdough Bread, Ricotta Cheese, Pecorino Truffle Cheese, White Cheddar Cheese, Bacon, Jalapenos, & Choice of Jam.	
Truffle Grilled Cheese	16.00
Sourdough Bread, Ricotta Cheese, Pecorino Truffle Cheese, Bacon, Mushroom & Spinach.	
 Reuben Sandwich (We Make Corned Beef Each Week and is available until we run out.)	14.00
Rye Bread, House Made Corned Beef, Sauerkraut, House Made Russian Dressing.	
Hatch Green Chili Burrito	10.00
Flour Tortilla, Ground Beef, Hatch Green Chilis, Garlic, & White Cheddar Cheese.	
 Teriyaki Bowl	10.00
Grilled Chicken or Pulled Pork, Gluten Free Sticky Rice, Pineapple, Teriyaki Sauce.	

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Customer Favorites

 Crunchy Salmon	20.00
8oz Wild Caught Salmon Filet with a Mustard & Honey Glaze. Panko and Pecan Topping on a Bed of Garlic & Lemon Spinach.	
Chilean Seabass	32.00
8oz Filet with Choice of Citrus Hibiscus or Lavender Pepper Seasoning on a Bed of Garlic & Lemon Spinach.	
 Portobello Mushroom Ravioli	18.00
With House Made Whiskey Cream Sauce & Garlic Knots.	
Lobster Ravioli	20.00
Lobster Ravioli, House Made Red, Whiskey Cream or Alfredo Sauce, Parmesan Cheese, Basil, & Garlic Knots.	
Pasta Alfredo (Regular or Cajon)	14.00
House Made Alfredo Sauce, Parmesan Cheese, Basil & Garlic Knots.	
With Grilled Chicken.....	18.00
With Shrimp.....	23.00
With Lobster	27.00
Lasagna (Ask for Availability)	18.00
House Made Meat Sauce, Ricotta Cheese, Mozzarella, Parmesan Cheese, & Garlic Knots.	
 Bourbon Smoked Meatloaf	15.00
Topped with Mango Habanero BBQ Sauce and a side of Garlic Cheese Mashed Potatoes.	
 Spinach & Berry Salad	12.00
Spinach, Raspberries, Blueberries, Strawberries, Crumbled Goat Cheese, Pecan Pralines, & Keylime Blackberry Dressing.	
Goat Cheese, Citrus & Beet Salad	12.00
Organic Spring Mix, Crumbled Goat Cheese, Cara Cara Oranges, Beets, Pecan Pralines, & Blood Orange Pomegranate Dressing.	
Chicken Caesar Salad	14.00
Artesian Baby Romaine Lettuce, Grilled Chicken, House Made Croutons, House Made Caesar Dressing, Parmesan Cheese.	

Meat Choices

Pulled Pork: 4 - Smoked Lamb: 5 - Bacon (2pc): 3 - Sausage Patty: 3 - Hot Dog: 4 - Grilled Chicken: 4
Jalapeno Cheddar Sausage: 4.5 – Corned Beef (when available): 5

Sides

Pyke's Coleslaw: 4 - Blue Cornbread (GF): 3 - Potato Salad: 4 - House Made Biscuit: 3 - Chips & Salsa: 8
Caprese Salad: 4.5 - Garlic Knots (3): 5 – Side Salad: 5 - Garlic Cheese Mashed Potatoes: 4 - Fruit Cup: 5

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