



HONEY BISCUITS

1 Honey Biscuit
Basket of 4 Honey Biscuits

DRINKS

Orange juice	\$6	Strawberry orange
Apple juice	\$3.5	Cranberry Juice
Tomato juice	\$3.5	Unsweetened Iced Tea
Soda	\$3.75	

SMOOTHIES

FRUIT SMOOTHIES

(choice of strawberry-banana, mango-strawberry)

VEGAN MANGO-AVO SMOOTHIE

(mango, avocado, agave syrup, lemon, almond milk)

VEGAN KALE MATCHA SMOOTHIE

(banana, kale, matcha, agave syrup, avocado, coconut milk) Add vegan vanilla protein to any smoothie (+\$2)

COFFEE MENU

+PROUDLY SERVING LAVAZZA ESPRESSO
(regular or decaf)

Almond milk and oat milk available +(.50)

Vanilla, Hazelnut, Caramel, or Sugar-Free Vanilla: +\$.50 each

Latte	Chai Latte
Cappuccino	Dirty Chai
Hot Chocolate	Americano
Macchiato	Mocha
Espresso Shot	Regular/Decaf Coffee

CLASSICS

Choice of Farmer's potatoes, hash browns, fruit or grits. Choice of toast or pancakes. [Cottage cheese\(+1.5\)](#) [Specialty pancakes \(+\\$3\)](#)

CLASSIC BREAKFAST

2 eggs any style, side of your choice and toast or pancakes.

[Add bacon, sausage links, turkey sausage, sausage patties, or Canadian bacon \(+\\$4\)](#)

FAMOUS HAM OFF THE BONE

8oz ham steak and 2 eggs any style, served with farmer's potatoes and toast or pancakes.

STEAK AND EGG

8oz New York Strip steak and 2 eggs any style.served with farmer's potatoes and toast or pancakes.

HOUSE FAVORITES

BISCUITS & GRAVY

House-made Cheddar biscuits topped with our signature sausage gravy. Served with Farmer's potatoes and 2 eggs any style.

SANTA FÉ BISCUITS & GRAVY

House-made cheddar-biscuits topped with our signature spicy chorizo gravy and crumbled Queso fresco. Served with 2 eggs and Farmer's Potatoes. ([Spicy](#))

BREAKFAST SAMMIE

Grilled Sourdough, American cheese, bacon, and 2 eggs any style. [Substitute Croissant or bagel \(+\\$1\)](#)

BRUNCH BURRITO

Flour tortilla, eggs, chicken, black beans, jalapeño, onion, pepper jack cheese, served with farmer's potatoes or hashbrowns a side of our signature salsa.

CHILAQUILES & EGGS

Fried homemade corn tortilla chips, simmered in red salsa, topped with pepper jack cheese, pico de gallo and 2 eggs any style. (Add chicken + \$5 / add steak + \$9)

BREAKFAST TACOS

Corn tortilla, eggs, chicken chorizo, pico de gallo, sriracha aioli, and pepper jack cheese. Served with farmer's potatoes.

EGGS BENEDICT

[Served with Farmer's potatoes, hash browns or Grits](#)

CLASSIC

Traditional Canadian bacon, poached eggs, topped with Hollandaise sauce on a toasted English muffin.

FARMHOUSE BENEDICT

Sautéed spinach, tomato, zucchini, poached eggs, topped with Hollandaise sauce on a toasted English muffin.

SMOKED SALMON BENEDICT

Cold smoked salmon, poached eggs, capers, avocado, topped with Hollandaise sauce on a toasted English muffin.

IRELAND BENEDICT

Corned beef, onion, green pepper, poached eggs, topped with Hollandaise sauce on a toasted English muffin.

CORN-MASA BENEDICT

Homemade Corn-masa cake (sopes) topped with [spicy](#) pork chorizo, avocado, poached eggs and chipotle hollandaise sauce. Served with Farmer's Potatoes.

SWEET CAKES

Make a combo with 2 eggs any style and choice of bacon or sausage (+\$5.5)

BUTTERMILK

Traditional buttermilk pancakes topped with powdered sugar. Add strawberries, blueberries, or chocolate chips for an additional (\$1.5)

LIMON-BLUE

Ricotta-infused pancakes topped with blueberry compote and lemon chiffon.

CINNAMON SWIRL

Cinnamon sugar swirl-infused pancakes topped with cream cheese frosting.

CHUNKY MONKEY

Pancakes filled with chocolate chips, topped with banana, sugared pecans, and a caramel drizzle.

DOOR COUNTY CHERRY PANCAKES

Buttermilk pancakes layered with Chef's homemade cherry-cream cheese, topped with Door County cherry compote and a touch of whipped cream.

GLUTEN FREE PANCAKES

Add strawberries, blueberries, or chocolate chips for an additional +(\$1.5)

SWEET WAFFLES

ORIGINAL BELGIAN

Make combo with 2 eggs any style and choice of bacon or sausage (+\$5.5)

CHICKEN & WAFFLE

Belgium waffle topped with buttermilk fried chicken, 1 egg any style, and a side of bacon jam (no combo option)

SWEET HOUSE WAFFLE

Belgium waffle topped with fresh strawberries, real Nutella, cookie butter, and whipped cream.

DOOR COUNTY CHERRY WAFFLE

Topped with delicious Door County cherry compote, Chef's homemade cream cheese and whipped cream.

SWEET & SAVORY CREPES

CREPE LIMON

Filled with lemon chiffon and topped with blueberry compote.

NUTELLA CHOCO-DREAM

Chocolate chips inside, topped with fresh strawberries, bananas and a drizzle of real Nutella.

COUNTRY CREPES

Crepes filled with eggs, bacon, sausage, cheddar, and topped with sausage gravy.

GARDEN CREPES

Avocado, mushroom, scrambled eggs, and mozzarella cheese topped with hollandaise sauce.

SAVORY TOASTS

Choice of Farmer's potatoes, hash browns, or fresh fruit.

[Gluten-free toast available \(+\\$1.5\)](#)

AVO-MOZZARELLA TOAST

Toasted sourdough, avocado spread, tomato, arugula, fresh mozzarella, basil pesto, and poached eggs.

SPICY AVOCADO TOAST

Toasted multi-grain toast, avocado spread, grilled corn, black beans, jalapeño, sriracha aioli, and poached eggs.

SHARON'S AVO TOAST

Multigrain toast, avocado spread, arugula dressed in lemon, red pepper flakes, pickled red onion, goat cheese, and 2 eggs any style.

SMOKED SALMON TOAST

Toasted multi-grain toast, thin cold smoked salmon, avocado, cream cheese, capers, red onion, and 2 eggs any style.

FRENCH TOAST

Make a combo with 2 eggs any style and a choice of bacon or sausage (+\$5.5)

CLASSIC FRENCH TOAST

Traditional French toast made with challah bread, topped with powdered sugar.

COUNTRY WALNUT-RAISIN

Delicious country walnut-raisin bread topped with banana, cinnamon sugar and whipped cream.

BANANA BREAD

House-made banana Bread, topped with fresh bananas, sugared pecans and a drizzled of caramel sauce.

CINNAMON ROLL

Cinnamon rolls dipped in our French toast batter, topped with cream cheese icing and cinnamon.

BERRY EXPLOSION

Challah French toast, strawberry mascarpone, fresh strawberries, blueberries, and honey granola.

STRAWBERRY-NUTELLA

Challah French toast topped with real Nutella and fresh strawberries.

SWEET MONTE CRISTO

Grilled ham and Swiss cheese layered between challah French toast topped with house-made jam.

BERRY CROISSANT

A delicious flaky croissant dipped into our french toast batter, topped with fresh strawberries, blueberries and a drizzle of House-made Strawberry Mascarpone cheese.

APPLE - WALNUT

Challah French Toast, topped with cinnamon roasted apples, walnuts, raisins and a drizzle of cinnamon cream cheese icing.

DOOR COUNTY CHERRY

Challah French Toast layered with Chef's homemade cherry- cream cheese, topped with Door County cherry compote and a touch of whipped cream.

GF

Gluten Free

VEG

Vegetarian

V

Vegan

OMELETTES

Made with three eggs, served with Farmer’s potatoes, hash browns, fruit, or grits. Choice of toast or pancakes.

GF toast (+1.5). Specialty pancakes (+\$3)

BACADO GF

Bacon, tomato, avocado, and gouda cheese.

VEGGIE GF VEG

Broccoli, spinach, mushroom, onion, tomato, and zucchini.

EL JEFE GF

Chicken chorizo, onion, jalapeño, tomato, topped with salsa and fresh avocado.

BYO OMELETTE OR SKILLET BOWL GF

CHOOSE ANY 4 INGREDIENTS:

VEGGIES: onion, tomato, jalapeño, green peppers, red peppers, broccoli, zucchini, spinach, mushroom, kale. Add avocado (+\$1)

MEAT: ham, bacon, sausage, turkey sausage, smoked sausage

CHEESE: American, cheddar, swiss, mozzarella, feta, pepper jack Add Gouda cheese (+\$1).

SKILLET BOWLS

Made with 2 eggs any style and Farmer’s potatoes. Choice of toast or pancakes. GF toast (+1.5) Specialty pancakes (+\$3)

DOWN HOME

Fried chicken breast, green pepper, onion and cheddar cheese, topped with house-made sausage gravy. Spicy chorizo gravy (+\$1)

MEAT-LOVERS GF

Ham, sausage, bacon, onion, green pepper, mozzarella, and cheddar.

VEGETARIAN GF VEG

Zucchini, mushroom, spinach, kale, onion, pepper, tomato, and Havarti cheese.

IRISHMAN GF

Shredded corned beef, onion, green pepper, and swiss.

LATINO GF

Chicken chorizo, onion, jalapeño, tomato, avocado, and pepper jack cheese.

GEORGIA GF

Smoked Sausage, chicken, jalapeños, onion, cheddar, and pepper jack cheese.

CARNIVORE GF

8oz New York Strip Steak, onion, green peppers, mozzarella, and cheddar cheeses.

MEATLESS SWEET POTATO GF VEG

Sweet potato cubes, brussel sprouts, avocado, diced apples, and Gouda-Mozzarella cheeses.

Add diced bacon or sausage (+1.5)

THE DEBUTANTE GF

Turkey sausage, kale, onion, mushrooms and Mozzarella cheese.

FRESH SALADS

Make a combo with half salad and homemade soup

CITYSIDE SALAD GF

Organic greens, grilled chicken breast, fresh strawberries, pecans, apples, avocado, feta, side balsamic dressing.

SWEET FARMER SALAD GF

Organic greens, grilled chicken breast, avocado, candied hazelnuts, cherry tomato, goat cheese, chopped dates, side champagne vinaigrette.

SOUTHWEST STEAK SALAD GF

Organic greens, 8oz New York Strip Steak, black beans, corn, tomato, cheddar cheese, side buffalo ranch dressing.

SANDWICHES

Choice of hand-cut fries, house salad or homemade soup

Combo: Half Sandwich+Soup+Hand-cut fries or Salad

Sweet potato fries, cottage cheese or tater tots (+\$1.5)

BACK TO CALI

Turkey, avocado, bacon, tomato, American cheese, and mayo on multigrain toast.

REUBEN

Corned beef, Swiss cheese, sauerkraut, and remoulade on grilled marble rye bread.

CLASSIC BLT

Loaded with thick Bacon, lettuce, tomato, and mayo on white toast.

Add avocado (+\$1)

CRISPY CHICKEN SANDWICH

Buttermilk fried chicken, lettuce, tomato, and mayo on a Brioche bun.

L.A. PANINI

Smoked turkey, bacon, tomato, avocado, Havarti cheese, and mayo.

LOADED GRILLED CHEESE

Multigrain bread, American, cheddar, avocado, bacon, and tomato.

BRAVO CHICKEN SANDWICH

Pretzel Bun, honey mustard sauce, Grilled chicken breast, roasted red pepper, avocado, crispy bacon and pepper Jack Cheese.

TRADITIONAL BURGER

8oz Angus beef patty, Lettuce, tomato, red onion, and choice of cheese on a Brioche Bakery Bun.

Add one egg +(\$1.5) Add bacon +(\$2.5)

TUNA MELT SANDWICH

Albacore white tuna dressed with mayonnaise, celery water chestnuts, cheddar cheese and tomato on grilled multigrain bread.

Substitute croissant (+\$1)

CHICKEN SALAD MELT SANDWICH

House-made chicken salad with dried cranberries, diced apple, pecans, tomato, Cheddar & Mozzarella cheeses on grilled multigrain bread.

Substitute croissant (+\$1)

VEGAN/LO-CAL

VEGAN BREAKFAST BOWL V VEG

Seasoned Tofu, Farmer’s potatoes, jalapeño, onion, spinach, black beans and vegan mozzarella cheese. Served with House salsa and vegan white toast.

Substitute GF Toast (+\$1.5)

VEGAN-TASTIC PANCAKES V

Delicious vegan pancakes topped with bananas and fresh strawberries. Side Agave syrup

GUILTLESS OMELETTE GF

Egg whites, turkey sausage, spinach, tomatoes, mushrooms, onion, and green peppers. Served with fresh fruit and multigrain toast. GF toast (+\$1.5)

CLASSIC OATS V VEG

Hearty oats, milk, raisins, brown sugar and one slice of Multigrain toast.

Add fresh strawberries or blueberries (+\$1.5)

FRUIT PARFAIT VEG

Layered organic vanilla yogurt, strawberries, blueberries, banana, and honey granola.

SIDES

BACON

SAUSAGE LINKS/PATTIES

SMOKED SAUSAGE

8oz HAM OFF THE BONE

CANADIAN BACON

TURKEY SAUSAGE LINKS

1 BISCUIT & GRAVY

CUP/BOWL OF SOUP

QUART OF HOMEMADE SOUP

FARMER’S POTATOES

SPICY FARMER’S POTATOES

Chopped jalapeño, onion, green pepper and Pepper Jack Cheese.

HASHBROWNS

HAND-CUT FRENCH FRIES

SWEET POTATO FRIES

TATOR TOTS

BOB’S FRUIT (strawberries & bananas)

FRUIT CUP

GLUTEN-FREE TOAST

CUP OF GRITS

PLANT-BASED SAUSAGE (new)

KIDS MENU

Children 12 years old & under... includes drink

BREAKFAST

CLASSIC BREAKFAST

One scrambled egg, hash browns, two strips of bacon and white toast.

PANCAKE COMBO

Two mini buttermilk pancakes, one scrambled egg, two strip of bacon.

Gluten Free pancakes (+\$1)

BUTTERMILK PANCAKES

Two buttermilk pancakes, topped with powdered sugar.

Add chocolate chips or m&m’s (+\$1)

Gluten Free pancakes (+\$1)

FRENCH TOAST FINGERS

Challah French toast served with two strips of bacon.

WAFFLE COMBO

Half Belgium Waffle, served with one scrambled egg, and two strips of bacon.

JUNIOR CHEESE OMELETTE GF

A two egg Omelette with cheddar cheese. Served with hash browns.

JUNIOR BREAKFAST TACOS GF

Two corn tortillas, scrambled eggs with bacon, topped with cheddar cheese. Served with hash browns.

BANANA NUTELLA CREPE

One crepe drizzled with real Nutella, topped with fresh bananas and whipped cream.

MICKY / MINNIE PANCAKE

Buttermilk pancake in the shape of Disney’s favorite mouse Gluten Free pancake (+\$1)

LUNCH

GRILLED CHEESE & FRIES

MAC N’ CHEESE & FRESH FRUIT

CHICKEN TENDERS & FRIES



LIFE IS SWEET

GF

Gluten Free

VEG

Vegetarian

V

Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.