



## HONEY BISCUITS

(WEEKENDS ONLY)

Mini cake donuts dusted in cinnamon sugar

1/2 Dozen cake donust

Donze cake donuts

## HONEY BISCUITS

1 Honey Biscuit

Basket of 4 Honey Biscuits

## DRINKS

Orange juice

Apple juice

Tomato juice

Soda

Strawberry orange juice

Cranberry juice

Ice Tea

## SMOOTHIES

FRUIT SMOOTHIES

(choice of strawberry-banana or triple berry)

VEGAN MANGO-AVO SMOOTHIE

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

VEGAN KALE MATCHA SMOOTHIE

(banana, kale, matcha, agave syrup, avocado, coconut milk) Add 20g of vegan chocolate or vanilla protein to any smoothie (+\$2.00)

## COFFEE MENU

+PROUDLY SERVING LAVAZZA COFFEE

2%, whole milk, almond milk, and oat milk available Vanilla, Hazelnut, Caramel, or Sugar-Free Vanilla: \$.75 each

Latte

Cappuccino

Hot Chocolate

Macchiato

Espresso

Chai Latte

Dirty Chai

Americano

Mocha

Regular/Decaf Coffee

## CLASSICS

Choice of Farmer's potatoes, hash browns, fruit or grits. Choice of toast or pancakes. Upgrade to specialty pancakes (+\$2.50)

**CLASSIC BREAKFAST** (GF) (VEG)

Made with 2 eggs any style, Farmer's potatoes and toast of your choice. Add bacon, sausage, turkey sausage, sausage patties, or Canadian bacon (+\$4).

**FAMOUS HAM OFF THE BONE** (GF)

6 oz serving of ham steak, 2 eggs any style, served with Farmer's potatoes and toast of your choice.

**STEAK AND EGGS** (GF)

Strip steak and 2 eggs any style.

## HOUSE FAVORITES

**BISCUITS & GRAVY**

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

**BREAKFAST SAMMIE**

Grilled Sourdough, American cheese, bacon, and 2 eggs any style.

**PEPPER AND EGG PANINI**

Scrambled eggs, cheddar cheese, sautéed onions, red and green peppers, served with Farmer's potatoes

## EGGS BENEDICT

Served with Farmer's potatoes, hash browns or fruit.

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

## SAVORY TOASTS

All served with Farmer's potatoes, hashbrowns, or fruit. Gluten-free toast available (+\$1.5)

**SPICY AVOCADO TOAST** (VEG)

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

**SOURDOUGH TOAST** (VEG)

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

**SHARON'S AVO TOAST** (VEG)

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

**SMOKED SALMON TOAST**

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

## OMELETTES

Made with three eggs, served with Farmer's potatoes, hash browns, fruit, or grits. Choice of toast or pancakes. Egg whites (+\$1.5)

**BYO OMELETTE OR SKILLET BOWL** (GF)

CHOOSE ANY 4 INGREDIENTS.

VEGGIES: onion, tomato, jalapeño, green peppers, red peppers, broccoli, zucchini, spinach, mushroom, kale, avocado (+\$1.00)

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

CHEESE: American, cheddar, swiss, mozzarella, feta, pepper jack cheese, gouda (+1.00)

**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.

## SKILLET BOWLS

Made with 2 eggs any style and Farmer's potatoes. Choice of toast or pancakes.

**DOWN HOME**

Fried chicken, green pepper, onion, cheddar cheese, topped with sausage gravy.

**MEAT-LOVERS** (GF)

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

**VEGETARIAN** (GF) (VEG)

Zucchini, mushroom, spinach, kale, onion, pepper, tomato, and havarti.

**IRISHMAN** (GF)

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

**LATINO** (GF)

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

**GEORGIA** (GF)

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

**CARNIVORE** (GF)

Tender Strip steak, onion, green peppers, mozzarella, and cheddar cheese.

**DULCE PATATA**

Sweet potato cubes, brussels sprouts, applewood bacon, diced apples, and Gouda-Mozzarella cheeses.

## VEGAN/LO-CAL

**VEGAN BREAKFAST BOWL** (GF) (V)

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

**VEGAN-TASTIC PANCAKES** (V)

Vegan pancakes topped with banana and blueberries. Served with Agave syrup.

**GUILTLESS OMELETTE** (GF)

Egg whites, turkey sausage, spinach, tomatoes, mushrooms, onion, and green peppers.

**CLASSIC OATS** (V)

Served with milk, raisins, brown sugar, and a toasted English muffin. Add fresh Strawberries or blueberries (+\$1)

**FRUIT PARFAIT**

Layered organic vanilla yogurt, berries, banana, and honey granola.

## SWEET TOAST

**CHALLAH FRENCH TOAST**

Traditional French toast made with Brioche bread and topped with powdered sugar. Make a combo with 2 eggs any style and a choice of bacon or sausage (+\$4)

**CINNAMON ROLL FRENCH TOAST**

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

**BERRY EXPLOSION**

Brioche French toast, strawberry mascarpone, fresh strawberries, blueberries, and house-made granola.

**SIGNATURE COUNTRY WALNUT-RAISIN**

Rustic walnut-raisin toast dipped in French toast batter, topped with banana, cinnamon sugar and whipped cream.

**NUTELLA FRENCH TOAST**

Challah French toast topped with Nutella, strawberries, and slivered almonds.

**TRES LECHES FRENCH TOAST**

Elvis' favorite French toast! Peanut butter, banana, and topped with bacon and chocolate drizzle.

**SWEET MONTE CRISTO**

Grilled ham and swiss cheese layered between Brioche French toast topped with house-made jam and served with 2 eggs any style.

## SWEET CAKES

### BUTTERMILK

Traditional buttermilk pancakes topped with powdered sugar. Make a combo with 2 eggs any style and choice of bacon or sausage (+\$4) Add strawberries, blueberries, or chocolate chips for an additional (\$1.5).

### LIMON-BLUE

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

### 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.

### GLUTEN FREE PANCAKES <sup>GF</sup>

## SWEET WAFFLES

### ORIGINAL BELGIAN

Make combo with 2 eggs any style and choice of bacon or sausage (+\$4).

### CHICKEN & WAFFLE

Belgian waffle topped with buttermilk fried chicken, 1 egg any style, and a side of bacon jam

### SWEET HOUSE WAFFLE

Belgium waffle topped with fresh strawberries, nutella, cookie butter, and whipped cream

## SWEET & SAVORY CREPES

### CREPE LIMON

Filled with lemon chiffon and topped with blueberry compote.

### CHOCO-DREAM

Chocolate crepes filled with chocolate and topped with strawberry, banana, and chocolate drizzle.

### COUNTRY CREPE

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

### GARDEN CREPES

Avocado, mushroom, scrambled eggs, mozzarella, jack, topped with hollandaise sauce.

## TEX-MEX

Burrito and Tacos are served with farmer's potatoes or hashbrowns

### BRUNCH BURRITO

Flour tortilla, eggs, chicken, black beans, jalapeño, onion, ghost pepper cheese, served with sour cream and salsa.

### CHILAQUILES

Fried homemade corn tortilla chips, simmered in red salsa, with pico de gallo, pepper jack cheese, chipotle crema, topped with fresh avocado and 2 eggs any style.

### BREAKFAST TACOS

Corn tortilla, eggs, chicken chorizo, tomato, pico de gallo, sriracha aioli, and ghost pepper cheese.

## LUNCH MENU (SERVED ALL DAY)

Pick Two Lunch Combo: ½ sandwich or ½ salad with a cup of soup.

### SANDWICHES:

Back to Cali  
Reuben  
Classic BLT  
Loaded Grilled Cheese

### SALAD:

Cityside Salad  
Sweet Farmer Salad  
Southwest Salad

### SOUP:

Chicken Noodle  
Soup of the day

## FRESH SALADS

### CITYSIDE SALAD <sup>GF</sup>

Organic greens, grilled chicken, grapes, pecans, apples, avocado, feta, and balsamic dressing.

### SWEET FARMER SALAD <sup>GF</sup>

Organic greens, avocado, candied hazelnuts, cherry tomato, goat cheese, chopped dates, and champagne vinaigrette.

### SOUTHWEST SALAD <sup>GF</sup>

Organic greens, grilled chicken, black beans, corn, tomato, jalapeño, cheddar cheese, and buffalo ranch dressing.

## SANDWICHES

Choice of hand-cut fries or side salad. Sweet potato fries, soup cup or tater tots (+\$1.50).

### 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

Bacon, lettuce, tomato, and mayo on white toast. Add avocado (+\$2)

### 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.

### AVOCADO VEGGIE PANINI <sup>VEG</sup>

Sauteed mushroom, tomato, kale, and avocado.

### LOADED GRILLED CHEESE

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

### BREAKFAST BURGER

Bacon, sunny side up egg, bacon jam, tomato, and cheddar on a Brioche bun.

### TRADITIONAL BURGER

Lettuce, tomato, onion, and choice of cheese on a Bakery Bun.

## SIDES

### BACON...

### SAUSAGE LINKS/PATTIES

### SMOKED SAUSAGE

### HAM OFF THE BONE

### CANADIAN BACON

### CORN BEEF HASH

### TURKEY SAUSAGE

### 1 BISCUIT & GRAVY

### CUP/BOWL OF SOUP

### FARMER'S POTATOES

### HASHBROWNS

### HAND-CUT FRENCH FRIES

### SWEET POTATO FRIES

### TATOR TOTS

### BOB'S FRUIT

Strawberries and bananas only.

### FRUIT CUP

### GLUTEN-FREE TOAST

### CUP OF GRITS

<sup>GF</sup> Gluten Free <sup>VEG</sup> Vegetarian <sup>V</sup> Vegan

SWEET  
LIFE IS  
SWEET

