

THE HIGHLAND

THEHIGHLANDGLENSIDE.COM

BREAKFAST

*items can be modified to be GF
make it egg whites \$2
add peppers & onions to home
fries \$1.50

TWO EGGS* V

your way, served with
home fries and toast \$10

OMELET**

choose two + cheese
served with home fries and toast
\$14
spinach | tomato | onion | broccoli
peppers | avocado | bacon |
american

EGGS BENEDICT*

english muffin, canadian bacon,
homemade hollandaise,
served with home fries \$16

SPINACH & TOMATO BENEDICT* V

english muffin, spinach, roasted
tomato, homemade hollandaise,
served with home fries \$15
add jumbo crab \$8

CHICKEN & WAFFLE BENEDICT*

belgium waffle, fried chicken,
homemade hollandaise,
served with home fries \$17

SHAKSHOUKA* V, DF

two baked eggs, herbed tomato
sauce, foccaccia \$16

QUICHE V

spinach, tomato, deep dish
pastry crust, dressed mixed
greens \$12

VEGAN AVOCADO TOAST* VG

toasted multigrain, plant-based
bacon, topped with spinach and
tomato tofu scramble \$14

SIDES

THICK CUT BACON (3) GF, DF \$8

TURKEY SAUSAGE GF, DF \$5

PLANT-BASED BACON VG \$5

HOME FRIES GF, VG \$5
peppers & onions +\$1.50

FRIES GF, VG \$5

TRUFFLE FRIES GF, V \$9

SWEET FRIES V \$5

BAGEL & CREAM CHEESE V \$4

HOMEMADE HOT SAUCE \$1
rotating flavor

**CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

BREAKFAST COCKTAILS



HIGHLAND MARY

vodka, signature mix, jumbo shrimp,
thick cut bacon, celery, olives \$16

MORNING AFTER

hot coffee with jack daniels whiskey,
frangelico, fall spiced agave,
whipped cream \$14

SUNRISE

homemade pineapple vodka, fresh
strawberry puree, fresh lime \$12

MIMOSA

champagne,
fresh squeezed orange juice \$12

COFFEE / JUICE

la colombe coffee \$4
nespresso single \$4 double \$5
fresh squeezed orange juice \$5
apple juice \$4
cranberry juice \$4

SWEETS

PANCAKES V

lemon sugar, seasonal berries,
powdered sugar, maple syrup \$14

BELGIUM WAFFLE V

powdered sugar, maple syrup \$10
+ fresh berries \$1.50
+ fresh bananas \$1.50

BRIOCHE FRENCH TOAST V

seasonal berries, candied pecans,
powdered sugar \$16

CARAMEL APPLE FRENCH TOAST V

caramel apples, cream cheese icing \$16

YOGURT PARFAIT V

vanilla yogurt, granola, fresh berries \$11

CHICKEN & WAFFLES

belgium waffle, crispy chicken breast,
powdered sugar, maple syrup \$16

CINNAMON BUN V

warm gooey cinnamon, icing \$9

VEGAN BANANA BREAD BUN VG

coconut icing, brulee banana \$12

*Ask your server about
our swag*

BRUNCH MENU

BRUNCH

BRUNCH BURGER*

short rib, brisket, sirloin, american,
thick cut bacon, fried egg,
caramelized onion aioli, fries \$19

BURGER*

short rib, brisket, sirloin, american,
shredded lettuce, tomato, red
onion, pickles, HIGH sauce, fries \$18

BUFFALO FRIED CHICKEN SANDWICH

shredded lettuce, pickles, ranch,
homemade buffalo sauce, fries \$16

SHORT RIB HASH GF, DF

shredded short rib, home fries,
peppers and onions, avocado,
fried egg \$18

TUNA POKE BOWL* GF, DF

(no rice) seaweed salad, avocado,
cucumbers, carrots, spicy mayo \$16

SHRIMP COCKTAIL GF, DF

(4) jumbo shrimp, homemade
cocktail sauce \$16

CRAB COCKTAIL GF, DF

(3oz) homemade mustard sauce \$18

CAESAR GF, V

parmesan crisps, spiced
cashews \$12
add grilled chicken \$6
add grilled shrimp \$10
add salmon* \$12
make it vegan \$2

MANDARIN GF, V

romaine & iceberg, cucumber,
mandarin orange, toasted
almonds, crispy wontons,
sweet ponzu dressing \$16

SOUTHWEST GF, V

romaine, tortilla strips, corn,
black beans, tomato, pepper jack,
avocado, fresh lime,
chipotle ranch \$14

V vegetarian, GF gluten free,
VG vegan, DF dairy free

There will be a 3% charge for all
credit transactions

Parties of 6+ will automatically be
charged 20% gratuity

Please notify your server with any food
allergies for accommodations
Not all ingredients used to create a dish
are listed on the menu

K to Z Collective restaurant
Please visit our sister restaurants

WEST AVENUE
Grille
jenkintown
restaurant & catering



Let us cater or host your next event.
For more info please contact
catering.ktozcollective@gmail.com

BY THE GLASS/BOTTLE



WHITES

PINOT GRIGIO | I CASTELLI

Della Venezie, Italy

\$11 glass / \$44 bottle

Fresh, bright, deliciously drinkable.

PINOT GRIGIO | SANTA MARGHERITA

Trentino-Alto Adige, Italy

\$15 glass / \$60 bottle

Clean, intense aroma, dry golden apple taste.

CHARDONNAY | PEIRANO

Lodi, CA

\$13 glass / \$52 bottle

Buttery, a bit oaky and well balanced.

CHARDONNAY | DUCKHORN

Napa Valley, CA

\$16 glass / \$65 bottle

Beautifully rich and complex, enticing and bold.

SAUVIGNON BLANC | RATA

Marlborough, NZ

\$12 glass / \$48 bottle

Crisp, racy with aromatic grapefruit type intensity.

SPARKLING | FETE D'OR CUVÉE

Burgundy, France

\$12 glass / \$48 bottle

Dry, and vibrant. Blend of Chardonnay and Pinot Blanc.

RIESLING | LAMOREAUX LANDING

Finger Lakes, NY

\$13 glass / \$52 bottle

Slightly off-dry with wonderful acidity and stone fruit flavor.

ROSÉ

ROSÉ | TATTOO GIRL

Columbia Valley, Wash

\$13 glass / \$52 bottle

Bone dry, Syrah based blend with a touch of Sangiovese.

ROSÉ | WHISPERING ANGEL

Cotes de provence, France

\$14 glass / \$55 bottle

Dry (zero sugar) and smooth, fresh berry with floral nose.

REDS

PINOT NOIR | RASCAL

Willamette Valley, OR

\$13 glass / \$52 bottle

Lean and earthy. Slight strawberry type elegance.

MONTEPULCIANO | LA VALENTINA

Abruzzi, Italy

\$14 glass / \$56 bottle

Dark cherry, bright acidity, incredible food wine.

CABERNET SAUVIGNON | PELTIER

Lodi, CA

\$14 glass / \$52 bottle

Full body, dark fruits, slightly leathery in a good way.

CABERNET | DUCKHORN

Napa Valley, CA

\$22 glass / \$88 bottle

Beautifully rich and complex, enticing and bold.

ZINFANDEL | DELOACH

Sonoma, CA

\$12 glass / \$48 bottle

Juicy & Jammy upfront. Not light, but not overbearing.

RED BLEND | DOM. DES COTES

Rhone Valley, France

\$15 glass / \$50 bottle

Woodsy and every so slightly gamey granache based blend.

MALBEC | KAIKEN ESTATE

Mendoza, Argentina

\$13 glass / \$52 bottle

More densely packed, with rich black type fruit.

K to Z Collective restaurant
Please visit our sister restaurants

WEST AVENUE
Grille
jenkintown
restaurant & catering



Let us cater or host your next event. For more info please
contact catering.ktozcollective@gmail.com

*Ask your server about
our swag*