

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 \$12

OMELET**
choose two + cheese
served with home fries and toast \$15
spinach | tomato | onion | broccoli
peppers | avocado | bacon
american or cheddar
feta or goat +\$1

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

PORK ROLL, EGG & CHEESE
toasted plain bagel,
served with home fries \$14

BACON, EGG & CHEESE
toasted plain bagel,
served with home fries \$14

SHORT RIB HASH GF, DF
shredded short rib, home fries,
peppers and onions, avocado,
fried egg \$18

BREAKFAST BOWL GF, DF
scrambled eggs, peppers & onions,
bacon, avocado, tater tots,
spicy aioli \$16

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

BRUNCH FLATBREAD
mozzarella, bacon, runny eggs \$15

CHEESE FLATBREAD
mozzarella, homemade marinara \$13

CHILAQUILES
housemade chips, salsa, braised
chicken, crema, guacamole,
choice of eggs \$17

TOASTS

multigrain or sourdough
GF toast +\$1

AVOCADO V, DF
pickled red onion, micro greens,
hard boiled egg \$12

CHEESE V
creamy goat cheese, black pepper,
micro greens \$10

CARAMEL APPLE V
homemade caramel,
candied pecans \$10

BANANA V, DF
creamy peanut butter,
honey \$10

NUTELLA V
fresh strawberries \$10

VEGAN AVOCADO* VG
plant-based bacon, tofu scramble,
spinach, tomato \$14

SWEETS

CINNAMON SWIRL PANCAKES V
gooey cinnamon sauce,
vanilla glaze \$16

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
apples, homemade caramel \$17

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

SIDES

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

PORK ROLL GF, DF \$5

TURKEY SAUSAGE GF, DF \$5

VEGAN BACON VG \$5

2 EGGS \$5

KIDS PANCAKE \$3

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

FRIES GF, VG \$6

SWEET FRIES V \$7

BAGEL & CREAM CHEESE V \$4

HOMEMADE HOT SAUCE \$1 rotating flavor

BRUNCH

FRENCH ONION SOUP
classic homemade recipe \$12

BRUNCH BURGER*
short rib, brisket, sirloin, american,
thick cut bacon, fried egg,
caramelized onion aioli, fries \$20

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

GOAT CHEESE BURGER
short rib, brisket, sirloin, citrus aioli,
red wine onion jam, goat cheese,
fries \$21

FRIED CHICKEN SANDWICH
shredded lettuce, pickles,
HIGH sauce, fries \$16
add buffalo sauce +\$1

VEGAN BAHN MI VG
hoisin glazed tofu, pickled veggies,
vegan spicy mayo \$16

CHICKEN, BACON, AVOCADO SANDWICH
grilled chicken, lime spiced aioli,
tomato, toasted brioche bun,
fries \$16

CHICKEN CAESAR WRAP
crispy chicken, romaine,
wheat wrap, fries \$16

WINGS GF
(12) homemade buffalo sauce,
homemade ranch or blue cheese \$17

CHEESESTEAK EGGROLLS
homemade spicy ketchup \$14

TUNA POKE BOWL* GF, DF
quinoa, seaweed salad, avocado,
cucumbers, carrots, spicy mayo \$16

SALADS

add grilled or crispy chicken \$6
add grilled shrimp \$10
add salmon* \$12

SEASONAL V, GF
kale, spinach, goat cheese,
cranberry, roasted seasonal squash,
toasted pepitas, citrus vinaigrette \$17

CAESAR GF, V
parmesan crisps, spiced cashews \$14
make it vegan \$2

*Ask your server about
our swag*

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

Our fryer is NOT gluten free

Not all ingredients used to create a dish
are listed on the menu

BRUNCH

ME
NU

BREAKFAST COCKTAILS



MAKE YOUR BRUNCH BOOZY!

take advantage of \$5
bloody marys and mimosas

HIGHLAND MARY

vodka, signature mix, jumbo shrimp,
thick cut bacon, celery, olives \$14

MORNING AFTER

hot coffee with jack daniels whiskey,
frangelico, spiced agave,
whipped cream \$12

BOOZY HOT COCOA

stoli vanilla, hot chocolate,
whipped cream \$15

SUNRISE

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

COFFEE / JUICE

la colombe coffee \$4

iced coffee \$4

option to add homemade caramel +\$1

nespresso single \$4 double \$5

fresh squeezed orange juice \$5

apple juice \$4

cranberry juice \$4

CHAMPAGNE FLIGHT

bottle of champagne,
choice of 3 fresh juices \$35
cranberry, pineapple, orange,
peach, strawberry



BEER

DRAFT

Victory Brotherly Love | Hazy IPA [6.0% ABV] \$7

Bells Two Hearted | American IPA [6.4% ABV] \$8

Downeast | Craft Cider [5.1% ABV] \$6

Fat Head's Head Hunter | West Coast-Style IPA [7.5% ABV] \$7

Fiddlehead | American Hazy IPA [6.2% ABV] \$7

Guinness Draught | Irish Stout [4.2% ABV] \$6

La Chouffe Blond | Belgian Blond [8% ABV] \$8

Miller Light | American Light Lager [4.2% ABV] \$4.5

Stella Artois Lager | International Pale Lager [5% ABV] \$6

Troegs Perpetual IPA | Imperial Pale Ale [7.5% ABV] \$7

Weihenstephaner Hefeweissbier | Weissbier [5.4% ABV] \$8

* Non-Alcoholic Root Beer \$5

SELTZERS

Stateside Vodka Soda [4.5%] \$9

Black Cherry | Grapefruit | Orange | Green Tea

Surfside [4.5%] \$9

Iced Tea Vodka | Ice Tea lemonade Vodka

High Noon Tequila | Hard Seltzer [4.5%] \$9

Strawberry | Lime | Grapefruit | Passion Fruit

WINE



WHITES

PINOT GRIGIO | I CASTELLI

Della Venezie, Italy
\$12 glass / \$48 bottle
Fresh, bright, deliciously drinkable

PINOT GRIGIO | SANTA MARGHERITA

Trentino-Alto Adige, Italy
\$16 glass / \$64 bottle
Clean, intense aroma, dry golden apple taste

CHARDONNAY | DECOY

Sonoma, CA
\$15 glass / \$60 bottle
Bright, Crisp acidity with layers of citrus

SAUVIGNON BLANC | RATA

Marlborough, NZ
\$12 glass / \$48 bottle
Crisp, racy with aromatic grapefruit type intensity.

PROSECCO SPLIT | BRILLA

\$14 glass
Vicacious, fine and persistent bubbles

ROSÉ | WHISPERING ANGEL

Cotes de provence, France
\$15 glass / \$60 bottle
Dry (zero sugar) and smooth, fresh berry with floral nose

RIESLING | LAMOREAUX LANDING

Finger Lakes, NY
\$13 glass / \$52 bottle
Slightly off-dry with wonderful acidity and
stone fruit flavor

REDS

PINOT NOIR | RASCAL

Willamette Valley, OR
\$13 glass / \$52 bottle
Lean and earthy. Slight strawberry type elegance

CABERNET SAUVIGNON | CHRONIC CELLARS

Pasa Robles, CA
\$15 glass / \$60 bottle
More fruit up front as in all Paso Cabs.
Dark, rich and really enjoyable.

CABERNET | DUCKHORN

Napa Valley, CA
\$22 glass / \$88 bottle
Beautifully rich and complex, enticing and bold

TOSCANA | AIA VECCHIA LAGONE

Tuscany, Italy
\$15 glass / \$60 bottle
Ripe berries, bit of spice. Dry, structured and elegant

GRAN PASSAIA "SUPER TUSCAN"

Tuscany, Italy
\$16 glass / \$64 bottle
Wonderfully approachable. A wine that can make
anyone a lover of Italian

CH LOUVIE ST. EMILLION GRAND CRU

Bordeaux, France
\$16 glass / \$64 bottle
Supple and charming with plenty of berry
and woodland scents

THE HIGHLAND

K to Z Collective restaurant
Please visit our sister restaurants

WEST AVENUE
Grille
jenkintown
restaurant & catering

