HIGHLAND RIFCHEN

BREAKFAST

Hangover Cure*

2 eggs your way, thick cut bacon, 1 pancake, served with home fries \$17

 $T @ 0 E g g s^* v$ served your way, served with home fries and toast \$12

Omelet*

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

Breakfast Bowl* of

scrambled eggs, peppers & onions, bacon, avocado, tater tots, spicy aioli \$16

Eggs Benedict*

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

Chicken & Waffle Benedict*

belgium waffle, fried chicken, poached eggs, homemade hollandaise, served with home fries \$18

Steak & Eggs*

marinated skirt steak, eggs your way, served with home fries and toast \$22

Bacon, Egg & Cheese*

toasted plain bagel, served with home fries \$15

Philly Cheesesteak Bowl* GF, DF 100% ribeye meat, home fries, peppers & onions, avocado, fried egg \$1



egg whites \$2 add peppers & onions to home fries \$1

SWEETS

CINNAMON SWIRL PANCAKES V

gooey cinnamon sauce, cream cheese icing \$16

BUTTERMILK PANCAKES ∨

powdered sugar, maple syrup \$14

BELGIUM WAFFLE \vee

powdered sugar, maple syrup \$13 + fresh berries \$1.50 + fresh bananas \$1.50

BRIOCHE FRENCH TOAST V

powdered sugar, maple syrup \$14

CARAMEL APPLE FRENCH TOAST

apples, homemade caramel, cream cheese icing \$17

CHICKEN & WAFFLES

belgium waffle, crispy chicken breast, powdered sugar, maple syrup \$17

OUR FRYER IS CELIAC FRIENDLY

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

HON COUR

FRENCH ONION SOUP

classic homemade recipe \$12

BRUNCH BURGER*

short rib, brisket, sirloin, american, thick cut bacon, fried egg, caramelized onion aioli, toasted brioche bun, fries \$21

BURGER*

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

THE COAT®

short rib, brisket sirloin burger, citrus aioli, red wine onion jam, goat cheese, toasted brioche bun, fries \$22

THE JAWN

1 lb. ribeye cheesesteak, cooper sharp, fried onions, seeded long roll \$16 add fries \$3

FRIED CHICKEN SANDWICH

lettuce, pickles, HIGH sauce, toasted brioche bun, fries \$16 add buffalo sauce \$1

RIT

bacon, lettuce, tomato, mayo, multigrain toast, fries \$14 make it vegan \$2

CHICKEN, BACON, AVOCADO SANDWICH

grilled chicken, lime spiced aioli, tomato, toasted brioche bun, fries \$16

PHANATIC

crispy chicken, romaine, homemade caesar, wheat wrap, fries \$16

WINGS GF

(12) choice of buffalo, bbq, mango habanero, sweet chili \$18 add mike's hot honey \$19

CHEESESTEAK EGGROLLS

ketchup \$15

VEGAN BAHN MI VG

hoisin glazed tofu, pickled veggies, vegan spicy mayo \$16

add gluten free bun for any sandwich \$2

STEAK * GF, DF marinated skirt steak, spring mix, tomato, red onion, balsamic dressing \$19

PAESAR GF, V parmesan crisps, spiced cashews \$14 make it vegan \$2 SALAD ENHANCEMENTS:
grilled or crispy chicken \$6
grilled shrimp \$10
salmon,* seared ahi tuna,*
or skirt steak \$12
jumbo lump crabcake \$15
ALL SALADS SERVED DRESSED

IN OUR HOMEMADE DRESSINGS

THE GREEN ZONE

BROAD ST. BULLY V

mozzarella, homemade marinara, locatelli \$13

HAT TRICK \lor

mozzarella, swirled vodka, pesto & homemade marinara \$16

ICE RINK V

homemade roasted garlic puree, mozzarella, ricotta, locatelli, homemade garlic oil \$14

SPECIALITY PIZZAS



GRITTY

crispy chicken, mozzarella, blue cheese, homemade buffalo sauce \$16

HAND FIRED 14"

SERVED CRISPY

STANLEY CUP

mozzarella, homemade marinara, cupping pepperoni \$15 THICK CUT BACON (3) GF, DF \$8 Turkey sausage GF, DF \$6

VEGAN BACON VG \$6

2 EGGS \$5

KIDS PANCAKE \$5

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

FRIES GF. VG \$6

SWEET FRIES ∨ \$7

BAGEL & CREAM CHEESE ∨ \$4

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

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