

## JC'S HOUSEMADE BUTTERMILK PANCAKES & FRENCH TOAST

(served w/ butter, syrup & powdered sugar)

**Large Stack of 3...\$7.50 Small Stack of 2...\$5.50**  
**Single...\$3**

### Specialty Cakes or French Toast (V)

Chocolate Chip....Lg \$8.50 Sm \$6.25 Single \$3.50  
Blueberry...Lg \$9.50 Sm \$7 Single \$4  
Banana...Lg \$9.50 Sm \$7 Single \$4  
Strawberry Compote...\$9.50 Sm \$7 Single \$4  
Blueberry Limoncello...Sm \$8.00 Single \$5

### Cinnamon Roll (V)

French Toast style, you know it is good... \$8.50

### Stuffed French Toast (V)

Thick cut French toast stuffed w/ cream cheese, strawberries & bananas then topped with strawberry & banana compote...\$10

## BREAKFAST SANDWICHES

### The Standard

Bacon, ham, chicken sausage, scrapple or sausage piled on a brioche roll w/ fried eggs & American cheese...\$6.25

### Chicken & The Egg

Chicken sausage w/ over medium egg, sharp cheddar & roasted garlic dressing on a brioche roll...\$6.25

### Scrap Pile

Thick sliced scrapple, caramelized onions, gruyere cheese, house honey mustard & an over medium egg on a brioche roll...\$6.50

### Chick Filet

Buttermilk fried chicken breast over a biscuit, over medium egg & house honey mustard...\$7

### Morning Wrap

Scrambled eggs, American cheese & your choice of meat on a wheat tortilla...\$6.25

### Superfood Wrap (V+)

Hummus, roasted red peppers, sautéed spinach, broccoli, sundried tomatoes & avocado in a spinach tortilla...\$8 Add scrambled eggs \$9

## SPECIALTIES

### Cream Chipped Beef

S.O.S. over sourdough toast w/ hashbrowns...\$12

### Eggs Penny

Grilled ham, 3 poached eggs on a buttery brioche bun topped w/ hollandaise. Served w/ hash browns...\$11

### Crab Penny

Buttery brioche roll topped w/ 3 poached eggs, lump crabmeat & hollandaise. Served w/ hash browns...\$16

### Southern California Penny

Grilled buttery brioche topped w/ spinach, tomatoes, avocado, 3 poached eggs, hollandaise & pickled onions. Served w/ hash browns...\$13

### Poor Joe's (GF)

Ground beef, caramelized onions, spinach & scrambled egg all scrambled together. Served w/ hash browns...\$15

### Avocado Toast (V+)

Sourdough, wheat, grilled brioche (not vegan) or rye topped w/ mashed avocado...\$6

Additional toppings \$.75 each- tomatoes, capers, spring mix, balsamic drizzle, egg

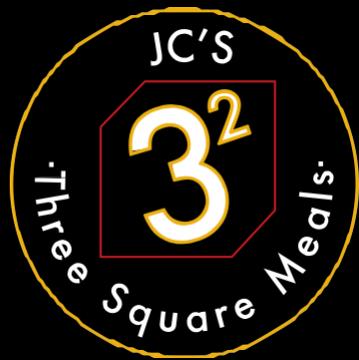
Additional toppings- Bacon \$3, Hollandaise \$1

### Biscuits & Gravy

Buttermilk biscuits & sausage gravy w/ 2 eggs over top & a side of hash browns...\$13

### Greens, Beans & Potatoes (V+)

A bowl of sautéed seasonal vegetables & black beans over top of red & sweet potato homefries in a curry broth...\$12



# Breakfast

Served Tuesday-Saturday 7am-1pm

Sunday 7am-1pm

All items are subject to availability. We are a scratch kitchen using fresh ingredients. Due to Covid-19 shutdowns and shortages, we may not have all items available at all times. Thank you for your patience and patronage.

## EGGS & OMELETS (made out of eggs)

All egg and omelet breakfasts below include hash browns. Reg = 5 egg, Sm = 3 egg  
Sub Spanish or Sweet Potatoes instead of hashbrown for add'l \$2.00

### Two Egg Starter (V, GF)

2 eggs to start your day...\$3.50

### Two Egg Breakfast (GF)

2 eggs & choice of meat...\$6

### Grizzly Breakfast

2 eggs, 2 pancakes or French toast, bacon AND sausage...\$13

### West Coast Omelet (GF)

Shrimp, crab, avocado, corn, tomato & poblano dressing...Reg \$15 Sm \$13

### Veggie Omelet (V, GF)

Sharp cheddar, onion, peppers, tomato, spinach, mushrooms & broccoli...Reg \$10 Sm \$7.50

### Western Omelet (GF)

Ham, onions, peppers, tomatoes & sharp cheddar...Reg \$10.50 Sm \$8

### Meat Lover's Omelet (GF)

Sausage, bacon, ham & sharp cheddar...Reg \$12 Sm \$9.50

### Southwest Omelet (GF)

Grilled chicken, peppers, onions, black beans, corn & sharp cheddar topped w/ enchilada sauce, sour cream & avocado...Reg \$11.50 Sm \$9

### Euro Omelet (GF)

Spinach, bacon, mushrooms & Feta (Greek), Bleu (French), Gruyere (Swiss), Sharp Provolone (Italian)...  
Reg \$10.50 Sm \$8

## BUILD-A-BREAKFAST OMELET

Regular 5 egg...\$12 Small 3 egg...\$9.50

- 1) Add a cheese or two: sharp cheddar, feta, bleu, parmesan, gruyere, American, Provolone, fresh mozzarella
- 2) Add a protein: pork sausage, chicken sausage, bacon, ham, roasted vegetables, scrapple, shrimp (add \$4), grilled chicken
- 3) Add your fillings: tomatoes, mushrooms, onions, black beans, roasted corn, pickled red onions, bell peppers, roasted red peppers, jalapeños, fresh basil, spinach, sundried tomatoes
- 4) Add something a little extra: hummus (\$1), avocado (\$1), hollandaise (\$1), enchilada sauce, poblano dressing, roasted garlic sauce

## OTHER BREAKFAST

### Yogurt Bar (V)

A bowl of low fat vanilla yogurt w/ your choice of toppings on the side: blueberry, banana, strawberry, seasonal fruits, raisins, pistachios, pecans, honey, granola...\$5 plus \$1.50 per topping

### Oatmeal Bar (V+)

Bowl of steel cut oatmeal w/ your choice of toppings on the side: blueberry, banana, strawberry, seasonal fruits, brown sugar (free), raisins, pecans, pistachios, chocolate chips, honey, cinnamon (free), milk, granola...\$4 plus \$1.50 per topping.

## A LA CARTE BREAKFAST

Sausage, bacon or ham...\$4.50

Hashbrowns...\$2.75

Fruit cup...\$4

Avocado...\$2.50

Chicken sausage or scrapple...\$4

Mixed greens w/ honey lemon vinaigrette...\$3

1 Egg any style...\$0.75

Hollandaise...\$1

Spanish Potatoes- jalapeno's, frizzled onion & old bay...\$4

Bourbon Caramel Sweet Potato Homefries...\$4

Biscuit served w/house made strawberry jam & butter...\$2

Sourdough, wheat or rye toast served w/ house made strawberry jam & butter...\$3