

Starters

Brunch Kabobs	10
Smoked Sausage, Ham, Bacon, Coffee Glaze.	
Danger Dogs	8
Pancake Battered Turkey Sausage Links, Spicy	
Mustard.	
Biscuits and Gravy	8.5
House-Made Pepper Biscuits, Turkey Sausage L Chef Jon's Peppered Gravy.	inks,
Toast and Gravy	8
Toast Points, Bacon, Chef Jon's Peppered Gravy	V.
Fruit Plate	10
Seasonal Mixed Fruit, Fresh Baked Muffin.	

Breakfast	
Breakfast	11
2 Eggs, 2 Sides, 1 Slice of Toast.	
(Waffle as 1of the 2 sides Add \$2)	
Breakfast Tacos	11

Bacon, Scrambled Eggs, Cheddar, Flour Tortillas. Side of Pico de Gallo, Salsa, Brunch Potatoes.

Migas 11.5 House-Made Turkey Chorizo, Sautéed Corn Tortillas,

Cheddar, Egg Whites. Side of Pico de Gallo, Salsa, Brunch Potatoes, Flour Tortillas. Chicken and Biscuit 16.5

Chicken Fried Chicken, Brunch Potatoes, House-Made Pepper Biscuit, Chef Jon's Peppered Gravy, Sunny Up Egg. ** no modifications please

The Kure 15.5

House-Made Biscuit Topped with Bacon, Pork Sausage, and Cheddar in Scrambled Eggs Smothered in Tabasco Gravy and Pico de Gallo.

Huevos Juanitos Bacon, Roasted Green Chiles, Caramelized Onions, Fried Egg, Pico de Gallo and Cheddar Baked in a Tortilla Cup. Topped with Queso, Pico de Gallo, Salsa and Arugula. ** no modifications please

Chilaquiles

Crispy Corn Tortillas with Roasted Chicken Smothered in Tomatillo Sauce and Cheddar with 2 Eggs. Topped with Queso Fresco, Pico de Gallo and Guacamole.

Dad's Benedict

Ham, 2 Over Easy Eggs, English Muffin, Hollandaise. Side of Brunch Potatoes.

Country Benedict

Bacon, American Cheese, Scrambled Egg, English Muffin, Chef Jon's Peppered Gravy. Side of Brunch Potatoes.

Pork Chop & Eggs

15

15

Grilled Pork Chop, 2 Eggs, Brunch Potatoes, 1 Slice

Chicken Fried Steak & Eggs 18

Chef Jon's Chicken Fried Steak, 2 Eggs, Brunch Potatoes, Toast.

Power Brunch

18

7.5

Grilled Chicken Breast, 2 Eggs Your Choice, Sautéed Spinach, Sliced Tomatoes.

Steel Cut Oats

Toasted Almonds, Fresh Berries.

Bloody Mary Bar

House Made Bloody Mary Mix. Create Your Own Garnish. Add Your Own Heat.

House Vodka	6
Stoli	8
Stoli Hot Jalapeno	8
Absolut	8
Titos	9

Bloody Maria

Espolon Blanco Soccoro Blanco 12

Belgian Waiile	6.5
Pancakes	6
Cheese Grits	4
Steel Cut Oats (cup)	4.5
Mixed Fruit	4
2 Eggs	3.5
2 Eggs with Cheese	4.25
Spicy Braised Greens	4
Link Sausage	4
Pork or Turkey	
Bacon	4.5
House-Cut Fries	4.5
Brunch Potatoes	4.5
Sweet Potato Fries	4.5
Toast	1.5
Sourdough or Wheat	
Extra Peppered Gravy	3
Sliced Tomatoes	5
Sauteed Spinach	5
Citrus Slaw	5
Side Caesar	5
Side House Salad	5
Scoop Chicken Salad	6
Fried Chicken & Gravy	9

Soups

Saturday Chef Jon's Chili

Cup 4 Bowl 6

Sunday Chicken Enchilada

Cup 4 Bowl 6

Notice: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness. Especially If You Have Certain Medical Conditions. This Restaurant Uses Wheat, Eggs, Soybeans, Milk, Peanuts, Tree Nuts. Fish, and Shellfish, Please Speak to the Manager on Duty with Any Allergen Related Concerns. Tax & Gratuity Not Included. Not Responsible for Lost/Stolen Items.

Prices Subject to Change.

Waffles

Fried Chicken & Waf	fle 15
Chicken Fried Chicken Relgian Wa	affle Chef Io

Peppered Gravy.

Peanut Butter Jelly Time 13

Belgian Waffle, Peanut Butter Fluff, Berry Preserves. Whipped Cream.

All in One Waffle

16

Belgian Waffle with Bacon Baked Inside and Topped with Scrambled Eggs, Pork Sausage, Caramelized Onions, Green Chiles, Cheddar, Chef Jon's Peppered Gravy, Hot Sauce Drizzle. ** no modifications please

Berries and Cream Waffle 13

Belgian Waffle Topped with Fresh Berries and Whipped Cream.

Sopapilla Waffle

14

Belgian Waffle Deep Fried and Tossed in Cinnamon and Sugar, Drizzled with Honey and Topped with Toasted Almonds and a Side of Vanilla

Burgers & Sandwiches

House Burger

American, Lettuce, Tomato, Onion, Pickle House-Made Bun, Side,

"The Nooner"

15

½ lb Beef Patty Topped with Bacon, Ham, Swiss, American Cheese, Sliced Tomato, Fried Egg, and Mayo on a Toasted Bun. Side.

Fowl Burger

Arugula, Avocado, Red Onion, Swiss, Roasted Tomato, Aioli. Side.

Pigg Mack

Spicy Pork Patty, Citrus Slaw, Caramelized Onions, Pepper Jack Cheese, Over Easy Egg and Harissa Aioli on a Toasted Wheat Bun. Served with Choice of Side.

Veggie Burger

Chef Jon's Quinoa Veggie Patty, Provolone, Roasted Tomato, Red Onion, Lettuce, Spicy Dijon Mustard. Side.

Chicken Salad Sandwich

Chef Jon's Creamy Deli Chicken Salad, Lettuce, Tomato, Toast. Choice of Side.

Salads

Working Man's Salad

Bacon, Ham, Chicken, Cheddar, Provolone, Romaine. Honey Mustard.

Chicken Salad Salad

12

12

Chef Jon's Creamy Deli Chicken Salad, Parmesan, Berries, Toasted Almonds, House Greens, Simple Vinaigrette.

House Salad

10

House Greens, Roasted Tomatoes, Black Olives, Mushrooms, Feta, Sweet Tomato Vinaigrette.

Caesar Salad

Romaine, Roasted Tomatoes, Croutons, Caesar.

Cobb Salad

10

Bacon, Blue Cheese Crumbles, Avocado, Boiled Egg, Black Olives, Tomatoes, and Romaine. Choice of Dressing on the Side.

Fried Chicken Salad

15

Fried Chicken, House Greens, Peas, Cheddar, Tomato, Red Onion and Boiled Egg Tossed in Ranch Dressing.

Add Protein to Any Salad

Grilled Chicken 6 Fried Chicken 7



Cocktails & Dreams

Cacklails

<u>Wines</u>

Mimosa	5	Disease Managete d'Asti	
House Bubbles, Fresh Squeezed Orange Juice	-	Risata Moscato d'Asti- 187ml	8
Poinsettia	5	Italy Paravolio Pinot Crigio	10/05
House Bubbles, Cranberry Juice		Benvolio Pinot Grigio	10/35
Kir Royal	7	Friuli-Venezia, Italy	
House Bubbles, Chambord	,	Yealands Sauvignon Blanc	10/35
Malimosa	7	Marlborough, NZ	
Malibu Rum/Pineapple/ House Bubbles/Grenadine	,	Carmel Road Sauvignon Blanc	9/30
Grapefruit Reba	6	California	
Deep Eddy Ruby Red Vodka/Lemon/Grapefruit	O	Noble Vines "446" Chardonnay	8/24
Ernest Palmer	6	Monterey, California	
Deep Eddy Sweet Tea Vodka/Lemonade	v	Mer Soleil Chardonnay	15/50
Torched Cherry Limeade	7	Santa Lucia Highlands, California	
Bacardi Dragonberry/Lime/Lemon Lime Soda/Grenae	dine	Tilia Malbec	9/30
Wicked Ginger	7	Mendoza, Argentina	
Deep Eddy Lemon/Cranberry/Ginger Beer		Line 39 Cabernet Sauvignon	10/35
Champagne Cosmo	7	California	•
Deep Eddy Lemon/Cranberry/Bubbles		Daou Cabernet Sauvignon	16/55
Beckley 75	7	Paso Robles, California	10,00
Deep Eddy Lemon/Pineapple/ House Bubbles		(1) 000	
Irish Mo	8	<u>Bubbles</u>	
Jameson/Angostura Bitters/Lemon Juice/Ginger Bee	r		
The Rodney	8	House Bubbles	5/18
A Classic Like our Friend, Jack Daniels/Pepsi		Varies	
Purple Drank	8	Maschio Prosecco - 187ml	8
Cruzan Black Cherry Rum/Blue Curacao/Lime/Grena Lemon Lime Soda	adine/	Italy Zonin Prosecco	10/35
Tequila Sunrise	8	Italy	10/33
Espolon Tequila/OJ/Grenadine		-	12/40
Peach Tree	8	McPherson Sparkling	12/40
Deep Eddy Peach/Buffalo Trace/Lime/Apple Juice		Texas	
Sparkle & Punch	8	<u>On Tap</u>	
Bacardi Pineapple & Dragonberry/Cranberry/OJ/ Lemon Lime Soda		ŭ	
Brunch Punch	9	Michelob Ultra 2	
Absolut Mandrin/Chambord/Lime/Cranberry/OJ		Neato Bandito 6	
Tradewinds	9	Deep Ellum Brewing Co.	
Stoli Vodka/Peach Schnapps/Cranberry/OJ		Mosaic IPA 6	
The Smurfette	9	Community Beer Co.	
Stoli Blueberry Vodka/Blue Curacao/Lemonade		Full Grown Man Imperial Stout 6 Tupps Brewer	
		Woodchuck Hard Cider 6	

Refillables

Espresso Beverages

Fountain Soda	2.95	No Refills	Espresso	3
Pepsi, Diet Pepsi, Pepsi Zero, Dr. Pepper, Starry, Root Beer		Fresh Squeezed Orange Juice,	Latte, Cappuccino	4.5
Orange Soda, Fruit Punch	,	Cranberry, Apple, Grapefruit,	Americano	4
Coffee	2.95	Pineapple, Milk	Mocha	5
Regular, Decaffeinated		Small 8oz 3.25	Flavored Latte	5
Iced Tea Unsweet	2.95	Large 16oz 6	Vanilla, Hazelnut, Sugar Free Vanilla, .5 Sugar Free Hazelnut, Salted Caramel, Sugar Free Caramel, Seasonal Flavor	
Lemonade	3	Maple Pecan Cold Brew Coffee 4		

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