Daily Menu

Danger Dogs			7	House B	urge	er	10
Pancake Battered Turkey Sausage	Links, Spi	cy Mustard.			_ `	nato, Onion, Pickle House-Made Bun. Si	de
Toast and Gravy 7				Patty Melt 11			
Toast Points, Bacon, Chef Jon's Pe						Caramelized Onions, Swiss, Provolone, rilled Wheat Bread. Side	
Biscuits and Gravy House-Made Pepper Biscuits, Turkey Sa			7.5	Fowl Bu			11
Chef Jon's Peppered Gravy.	ausage Liik	3,				l Onion, Swiss, Roasted Tomato, Aioli. S	
Loaded Chips 8				Veggie Burger			10
Varies Daily.				Chef Jon's Quir	noa Veg	gie Patty, Provolone, Roasted Tomato, R	led
Fried Chicken & Waffle 11.5				Onion, Lettuce, Spicy Dijon Mustard. Side. "The Nooner" 14			
Chicken Fried Chicken, Belgian W						d with Bacon, Ham, Swiss, American Che	
Peanut Butter Jelly	[,] Time	e Waffle	12	Sliced Tomato,	Fried E	gg, and Mayo on a Toasted Bun. Side.	
Belgian Waffle, Peanut Butter Fluf				Club Sar	dwi	ch	12
Whipped Cream. All in One Waffle			15			wiss, American, Lettuce, Tomato, Avoca	
	nside and	Topped with Scram		Egg, Mayo, Oni	on, Sou	rdough. Side.	ŕ
Belgian Waffle with Bacon Baked Inside and Topped with Scrambled Eggs, Pork Sausage, Caramelized Onions, Green Chiles, Cheddar,				"Which Came First" Sandwich 12			
Chef Jon's Peppered Gravy, Hot Sa	auce Drizz	le. ** no modifications pl		-		ed Chicken Breast, Shredded Lettuce, and 2 Fried Eggs on Grilled Sourdough. 9	Sido
Belgian Waffle	d C	_	6	suceu romato,	Mayo,	and 2 Fried Eggs on Grinea Sourdough.	siue.
Fresh Baked Belgian Waffle, Powd	erea Suga	r.		Working	Ma	n's Salad	9.5
Breakfast			8.5	Bacon, Ham, Chic	cken, Che	eddar, Provolone, Romaine, Honey Mustard.	
2 Eggs, 2 Sides, Toast. (Waffle as 1 Ch	oice of Side			N Beckley Salad 9.5			
Migas			9.5	Bacon, Blue Chee Honey Balsamic I		d Egg, Red Onions, Romaine,	
House-Made Turkey Chorizo, Sautéed Egg Whites. Side of Pico de Gallo, Salsa				Add C	hicken	3 Add Steak Tips 6	
Breakfast Tacos	i, brunch ro	tatoes, riour fortillas.	Q	Chicken			9.5
Bacon, Scrambled Eggs, Cheddar, Flour	r Tortillas.		9	Chef Jon's Cream House Greens, Si		hicken Salad, Parmesan, Berries, Toasted Alm aigrette.	onds,
Side of Pico de Gallo, Salsa, Brunch Pot	_			Fungus A	Amo	ong Us Salad	9.5
Chicken and Biscu Chicken Fried Chicken, Brunch Potatoe Chef Jon's Peppered Gravy, Sunny Up 1	es, House M		14	Pickled Mushroon Mozzarella Chees	m Medle	y, Black Olives, Roasted Tomatoes, Red Onion e Greens, Simple Vinaigrette.	ι,
Chicken Fried Stea			15	Steak Sa	lad	-	13
Chef Jon's Chicken Fried Steak, 2 Eggs, Potatoes, Toast.				Steak Tips, Caramelized Onions, Pickled Mushroom Medley,			
Dad's Benedict 12				Roasted Tomatoes, Croutons, Feta, Sweet Tomato Vinaigrette. House Salad 8			
Ham, 2 Over Easy Eggs, English Muffin Side of Brunch Potatoes.	, Hollandais	se.				omatoes, Black Olives, Mushrooms, Feta,	0
Country Benedict			12	Sweet Tomato Vii	naigrette hicken		
Bacon, American Cheese, Scrambled Eg	gg, English M	Muffin,		Caesar S		·	8
Chef Jon's Peppered Gravy. Side of Br	unch Potato	es.	1.4	Romaine, Roasted	d Tomato	oes, Croutons, Caesar.	O
Rosie's Special Pork Chop, Grits, Fried Cabbage.			14	Add C	hicken	3 Add Steak Tips 6	
		9	SII	DES			
Pancakes	4.5	House-Cut I	Frie	es.	4	Spicy Braised Greens	4
Grits	3.5	Brunch Pota			4	Mac and Cheese	5
Steel Cut Oats (cup)	4.5	Sweet Potat			4	Side Caesar	5
Mixed Fruit	4	Blue Cheese		-	4	Side House Salad	5
Bacon	4	Toast	. 01	avv	3	Link Sausage	4
2 Eggs	3	Sourdoug	or Wheat	•	(pork & turkey)	•	
Fountain Soda	2.5	Oranga III	ice	Cranharr	V	Espresso , Cubano	3
				apefruit,	у,	Latte, Cappuccino	3 4
Coffee	2.5	:		le, Milk		Americano	4
Regular, Decaffeinated		Sma		1e, Milk 3		Mocha	4.5
Iced Tea	2.5			5 6		Flavored Latte	4.5
Lemonade	2.5	Larg	, C	U		I IAVUI CU LAILE	7

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,

Vanilla, Hazelnut, Sugar Free Hazelnut

Cocktails & Dreams

<u>Cacktails</u>		White Wines	
Mimosa	5	Ca del Sarto Pinot Grigio	6/20
Bubbles, Fresh Squeezed Orange Juice	_	Italy	
Poinsettia	⁵]	Esser Sauvignon Blanc	7/24
Bubbles, Cranberry Juice	_	Monterey, CA	
Kir Royal Bubbles, Chambord	⁷]	Drylands Sauvignon Blanc	9/32
	C	Marlborough, NZ	
Grapefruit Reba Deep Eddy Ruby Red/Lemon/Grapefruit	⁶ 1	Lone Birch Riesling	8/28
Ernest Palmer	6 .	Yakima Valley, OR	
Deep Eddy Sweet Tea Vodka/Lemonade	·]	Pink Press Pink Moscato	8/28
Torched Cherry Limeade	7	California	
Torched Cherry Rum/Lime/Sprite		446 Chardonnay	6/20
Wicked Ginger	7	Monterey, CA	
Deep Eddy Lemon/Cranberry/Ginger Beer		Silver Peak Chardonnay	8/28
Champagne Cosmo Deep Eddy Lemon/Cranberry/Bubbles	7	Lodi, CA	,
Beckley 75	7	Tissot Bugey Brut	40/Bottle
Deep Eddy Lemon/Pineapple/Bubbles		France	-,
Irish Mo	8		
Jameson/Angostura Bitters/Lemon Juice/Ginger Beer		RedWines	
Purple Drank	8	<u> Gled Wines</u>	
Rum/Blue Curacao/Lime/Grenadine/Sprite Texas Mule	0		
Absolut Texas Vodka/Ginger Beer/Lime Juice	8	McManis Cabernet Sauvignoi	n 9/32
Peach Tree	8 _	California	
Deep Eddy Peach/Buffalo Trace/Lime/Apple Juice]	Ballard Ln Cabernet Sauvign	on 10/34
Sparkle & Punch	8	Paso Robles, CA	
Barardi Pineapple & Dragonberry/Cranberry/OJ/Sprite		Brownstone Merlot	7/24
Brunch Punch	9	Lodi, CA	,
Absolut Mandrin/Chambord/Lime/Cranberry		Gauchezco Malbec Classico Mendoza, AR	8/28
<u>On Tap</u>]	Black Ridge Pinot Noir	8/28
Texas Drafts]	Red Splash Red Blend	8/28
Lone Star	2	California	
Texas Rotating Seasonal Drafts <u>Ask Your Server</u>	6		
	Cannec	<u>l Brews</u>	
		_	
Bud Light		3	
Budweiser		3	
Miller Light		3	
Coors Light		3	
XX Lager		4	
Crabbie's Gin	iger Beei	r 7	