

To Start		Waffles	
Brunch Kabobs	9	Fried Chicken & Waffle	11.5
Smoked Sausage, Ham, Bacon, Coffee Glaze.	-	Chicken Fried Chicken, Belgian Waffle, Chef Jon's Peppered G	
<b>Danger Dogs</b> Pancake Battered Turkey Sausage Links, Spicy Musta	7 rd.	Peanut Butter Jelly Time Waffle Belgian Waffle, Peanut Butter Fluff, Berry Preserves,	12
Biscuits and Gravy	7.5	Whipped Cream.	
House-Made Pepper Biscuits, Turkey Sausage Links,			15
Chef Jon's Peppered Gravy. <b>Toast and Gravy</b>	7	Belgian Waffle with Bacon Baked Inside and Topped with Scrambled Eggs, Pork Sausage, Caramelized Onions, Green Ch	hiles,
Foast Points, Bacon, Chef Jon's Peppered Gravy.	1	Cheddar, Chef Jon's Peppered Gravy, Hot Sauce Drizzle.  ** no modifications please	
			10
Breakfast		Belgian Waffle Topped with Fresh Berries and Whipped Crean	
		Belgian Waffle	6
Breakfast 2 Eggs, 2 Sides, Toast. (Waffle as 1 Choice of Side Add \$2)	8.5	Fresh Baked Belgian Waffle, Powdered Sugar.	
Breakfast Tacos	9	_	
Bacon, Scrambled Eggs, Cheddar, Flour Tortillas.	3	Burgers	
Side of Pico de Gallo, Salsa, Brunch Potatoes. <b>Migas</b>	9.5	House Burger	10
House-Made Turkey Chorizo, Sautéed Corn Tortillas, Chedda	ar,	American, Lettuce, Tomato, Onion, Pickle House-Made Bun. Si	
Egg Whites. Side of Pico de Gallo, Salsa, Brunch Potatoes, Flo <b>Chicken and Biscuit</b>	ur Tortillas. 14		14
Chicken Fried Chicken, Brunch Potatoes, House-Made Pepper	r Biscuit,	½ lb Beef Patty Topped with Bacon, Ham, Swiss, American Ch Sliced Tomato, Fried Egg, and Mayo on a Toasted Bun. Side.	ieese,
Chef Jon's Peppered Gravy, Sunny Up Egg. ** no modification $f The~Kure$	•	r ln	11
House-Made Biscuit Topped with Bacon, Pork Sausag	12.5 e, and	Arugula, Avocado, Red Onion, Swiss, Roasted Tomato, Aioli. S	Side.
Cheddar in Scrambled Eggs Smothered in Tabasco G Pico de Gallo.	ravy and	<b>Veggie Burger</b> Chef Jon's Quinoa Veggie Patty, Provolone, Roasted Tomato, 1	10
Dad's Benedict	12	Onion, Lettuce, Spicy Dijon Mustard. Side.	Keu
Ham, 2 Over Easy Eggs, English Muffin, Hollandaise. Side of Brunch Potatoes.			
Country Benedict	12	Salads	
Bacon, American Cheese, Scrambled Egg, English Muffin, Chef Jon's Peppered Gravy. Side of Brunch Potatoes.		717 11 37 1 0 1 1	9.5
Pork Chop & Eggs	14	Bacon, Ham, Chicken, Cheddar, Provolone, Romaine, Honey Mustard.	9.3
Pork Chop, 2 Eggs, Brunch Potatoes, Toast.			9.5
Chicken Fried Steak & Eggs Chef Jon's Chicken Fried Steak, 2 Eggs, Brunch Potatoes, Toa	15	Chef Jon's Creamy Deli Chicken Salad, Parmesan, Berries, Toasted Alm House Greens, Simple Vinaigrette.	nonds,
Steel Cut Oats	6.5	House Salad	8
Toasted Almonds, Fresh Berries.	0.9	House Greens, Roasted Tomatoes, Black Olives, Mushrooms, Feta, Sweet Tomato Vinaigrette.	
Saturday Only Chaf Ian's Chi	1:	Add Chicken 3  Caesar Salad	8
Saturday Only Chef Jon's Chi Cup 3.5 Bowl 5.5	Ш	Romaine, Roasted Tomatoes, Croutons, Caesar.	O
Sunday Only Chicken Enchila	da Soun	Add Chicken 3	
Cup 3.5 Bowl 5.5	ida Soup		
	SIL	DES	
Pancakes 4.5	Fries	4 Spicy Braised Greens	4
	<b>Brunch Pota</b>		5
· • • · · · · · · · · · · · · · · · · ·	Sweet Potato		5
Mixed Fruit 4	Toast	1.5 Link Sausage h or Wheat Pork or Turkey	4
Bacon 4 2 Eggs 3	Sourdougi	for wheat Fork of Turkey	
30-		N - D - CH -	
Refilla Fountain Soda		No Refills Orange Juice, Cranberry,	
<b>Fountain Soda</b> Coke, Diet Coke, Dr.	2.5 Pepper, Sprite	Apple, Grapefruit,	
Coffee	2.5		
Regular, Decaffeinat <b>Iced Tea</b>	ed 2.5	Small 807 3	
Lemonada	2.3	Largo 1607 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.

2.5

Lemonade



## Cocktails & Dreams

Cochtails		<u>Wines</u>	
		Le Rime Pinot Grigio	9/30
Mimosa	5	Tuscany, Italy	5,50
Bubbles, Fresh Squeezed Orange Juice			
Poinsettia	5	Drylands Sauvignon Blanc	9/30
Bubbles, Cranberry Juice		Marlborough, New Zealand	
Kir Royal	7		
Bubbles, Chambord		Coppola Sauvignon Blanc -250ml	9/30
Malimosa	7	California	
Malibu Rum/Pineapple/Bubbles/Grenadine		N. 1.1 A	
Grapefruit Reba	6	Noble Vines "446" Chardonnay	7/22
Nue Grapefruit Vodka/Lemon/Grapefruit		Monterey, California	
Ernest Palmer	6	Tilia Mallaga	
Deep Eddy Sweet Tea Vodka/Lemonade	<del></del>	Tilia Malbec	9/30
Torched Cherry Limeade Black Cherry Rum/Lime/Sprite	7	Mendoza, Argentina	
Wicked Ginger	7	Line 20 Cohernet Courigney	0 /1 5
Deep Eddy Lemon/Cranberry/Ginger Beer	1	Line 39 Cabernet Sauvignon –375ml California	9/15
Champagne Cosmo	7	Camorna	
Deep Eddy Lemon/Cranberry/Bubbles	•	O To	
Beckley 75	7	On Tap	
Deep Eddy Lemon/Pineapple/Bubbles		Texas Drafts	
Irish Mo	8	Bud Light 2	
Jameson/Angostura Bitters/Lemon Juice/Ginger Beer		Dos XX 6	
The Rodney	8	<b>Texas Rotating Seasonal Drafts</b> 6	
A Classic Like our Friend, Jack Daniels/Coke		<u>Ask Your Server</u>	
Purple Drank	8	<u>Canned Beers</u>	
Black Cherry Rum/Blue Curacao/Lime/Grenadine/Sprit		Coors Light 3	
Tequila Sunrise Espolon Tequila/OJ/Grenadine	8		
Peach Tree	0		
Deep Eddy Peach/Buffalo Trace/Lime/Apple Juice	8		
Sparkle & Punch	8		
Bacardi Pineapple & Dragonberry/Cranberry/OJ/Sprite			
Brunch Punch	9		
Absolut Mandrin/Chambord/Lime/Cranberry/OJ			
Tradewinds	9		
Equality Vodka/Peach Schnapps/Cranberry/OJ			
The Smurfette	9		
Western Son Blueberry Vodka/Blue Curacao/Lemonade			
Kinky Lemonade	9		
Bird Dog Strawberry Whiskey/Lemonade/Grenadine	0		
Johnny Appleseed Jack Apple/Buffalo Trace/Chambord/Lime/Pineapple	8		
PBJTC	0		
Skrewball Peanut Butter Whiskey/Chambord/Cola/Crea	9 am		
oracinam remain butter minorey, chambora, com, cree			