



Breakfast

Breakfast	11
2 Eggs, 2 Sides, 1 Slice of Toast. (Waffle as 1 of 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	
Dad's Benedict	15
Ham, 2 Over Easy Eggs, English Muffin, Hollandaise. Side of Brunch Potatoes.	
Country Benedict	15
Bacon, American Cheese, Scrambled Egg, English Muffin, Chef Jon's Peppered Gravy. Side of Brunch Potatoes.	
Pork Chop & Eggs	18
Grilled Pork Chop, 2 Eggs, Brunch Potatoes, 1 Slice of Toast.	
Chicken Fried Steak & Eggs	18
Chef Jon's Chicken Fried Steak, 2 Eggs, Brunch Potatoes, Toast.	
Power Brunch	18
Grilled Chicken Breast, 2 Eggs Your Choice, Sautéed Spinach, Sliced Tomatoes.	
Steel Cut Oats	7.5
Toasted Almonds, Fresh Berries.	

Salads

Working Man's Salad	12
Bacon, Ham, Chicken, Cheddar, Provolone, Romaine, Honey Mustard.	
Chicken Salad Salad	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	10
Romaine, Roasted Tomatoes, Croutons, Caesar.	
Cobb Salad	12
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.	
Seared Tuna Salad	18
Seared Rare Tuna Atop Arugula, Fresh Serranos, Pickled Red Onions, Avocado and Feta Cheese Tossed in Citrus Vinaigrette.	

Add Protein to Any Salad

Grilled Chicken	6
Fried Chicken	7
Seared Tuna	8
Lemon Pepper Salmon	8
Crispy Cauliflower	7

Starters

Danger Dogs	8
Pancake Battered Turkey Sausage Links, Spicy Mustard.	
Biscuits & Gravy	8.5
House-Made Pepper Biscuits, Turkey Sausage Links, Chef Jon's Peppered Gravy.	
Toast & Gravy	8.5
Toast Points, Bacon, Chef Jon's Peppered Gravy.	
Hot Pops	10
Crispy Cauliflower, Picnic Sauce	
Fruit Plate	10
Seasonal Mixed Fruit, Fresh Baked Muffin.	

SIDES

Belgian Waffle	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	3
Mac and Cheese	5
Sauteed Spinach	5
Citrus Slaw	5
Side Caesar	5
Side House Salad	5
Scoop Chicken Salad	6
Fried Chicken & Gravy	9

Soups

Monday	Chicken Noodle
Tuesday	15 Bean
Wednesday	Broccoli Cheese
Thursday	Beef and Barley
Friday	Chef Jon's Gumbo
Cup 5 Bowl 7	

Waffles

Fried Chicken & Waffle	15
Chicken Fried Chicken, Belgian Waffle, Chef Jon's 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 Crema.	

Burgers and Sandwiches

House Burger	13
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.	
Patty Melt	14
Sautéed Mushrooms, Caramelized Onions, Swiss, Provolone, Roasted Garlic Aioli, Grilled Wheat Bread. Side	
Fowl Burger	14
Arugula, Avocado, Red Onion, Swiss, Roasted Tomato, Aioli. Side.	
Pigg Mack	18
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	14
Chef Jon's Quinoa Veggie Patty, Provolone, Roasted Tomato, Red Onion, Lettuce, Spicy Dijon Mustard. Side.	
Club Sandwich	15
Ham, Turkey, Bacon, Swiss, American, Lettuce, Tomato, Avocado, Egg, Mayo, Onion, Sourdough. Side.	
Chicken Salad Sandwich	11.5
Chef Jon's Creamy Deli Chicken Salad, Lettuce, Tomato, Toast. Choice of Side.	
Ranger Wrap	11.5
Roasted Chicken, Bacon, Pico de Gallo, Avocado, Cheddar, Shredded Lettuce, Ranch, Large Flour Tortilla. Choice of Side.	
"Which Came First" Sandwich	15
Chef Jon's Chicken Fried Chicken Breast, Shredded Lettuce, Sliced Tomato, Mayo, and 2 Fried Eggs on Grilled Sourdough. Side.	

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.



Cocktails & Dreams

Cocktails

Mimosa	5
House Bubbles, Fresh Squeezed Orange Juice	
Poinsettia	5
House Bubbles, Cranberry Juice	
Kir Royal	7
House Bubbles, Chambord	
Malimosa	7
Malibu Rum/Pineapple/ House Bubbles/Grenadine	
House Bloody Mary	6
House Vodka/House Bloody Mary Mix/Lime/Garnish	
House Bloody Maria	8
House Tequila/House Bloody Mary Mix/Lime/Garnish	
Grapefruit Reba	6
Deep Eddy Ruby Red Vodka/Lemon/Grapefruit	
Ernest Palmer	6
Deep Eddy Sweet Tea Vodka/Lemonade	
Torched Cherry Limeade	7
Bacardi Dragonberry/Lime/Lemon Lime Soda/Grenadine	
Wicked Ginger	7
Deep Eddy Lemon/Cranberry/Ginger Beer	
Champagne Cosmo	7
Deep Eddy Lemon/Cranberry/Bubbles	
Beckley 75	7
Deep Eddy Lemon/Pineapple/ House Bubbles	
Irish Mo	8
Jameson/Angostura Bitters/Lemon Juice/Ginger Beer	
The Rodney	8
A Classic Like our Friend, Jack Daniels/Pepsi	
Purple Drank	8
Cruzan Black Cherry Rum/Lime/Grenadine/ Lemon Lime Soda	
Tequila Sunrise	8
Espolon Tequila/OJ/Grenadine	
Peach Tree	8
Deep Eddy Peach/Buffalo Trace/Lime/Apple Juice	
Sparkle & Punch	8
Bacardi Pineapple & Dragonberry/Cranberry/OJ/ Lemon Lime Soda	
Brunch Punch	9
Absolut Mandrin/Chambord/Lime/Cranberry/OJ	
Tradewinds	9
Stoli Vodka/Peach Schnapps/Cranberry/OJ	
The Smurfette	9
Stoli Blueberry Vodka/Blue Curacao/Lemonade	

Refillables

Fountain Soda	2.95
Pepsi, Diet Pepsi, Pepsi Zero, Dr. Pepper, Starry, Root Beer, Orange Soda, Fruit Punch	
Coffee	2.95
Regular, Decaffeinated	
Iced Tea Unsweet	2.95
Lemonade	3

No Refills

Fresh Squeezed Orange Juice, Cranberry, Apple, Grapefruit, Pineapple, Milk		
Small 8oz	3.25	
Large 16oz	6	
Maple Pecan Cold Brew Coffee	4	

Wines

Risata Moscato d'Asti- 187ml	8
Italy	
Benvolio Pinot Grigio	10/35
Friuli-Venezia, Italy	
Yealands Sauvignon Blanc	10/35
Marlborough, NZ	
Carmel Road Sauvignon Blanc	9/30
California	
Noble Vines "446" Chardonnay	8/24
Monterey, California	
Mer Soleil Chardonnay	15/50
Santa Lucia Highlands, California	
Tilia Malbec	9/30
Mendoza, Argentina	
Line 39 Cabernet Sauvignon	10/35
California	
Daou Cabernet Sauvignon	16/55
Paso Robles, California	

Bubbles

House Bubbles	5/18
Varies	
Maschio Prosecco - 187ml	8
Italy	
Zonin Prosecco	10/35
Italy	
McPherson Sparkling	12/40
Texas	

On Tap

Michelob Ultra	2
Neato Bandito	6
Deep Ellum Brewing Co.	
Mosaic IPA	6
Community Beer Co.	
Full Grown Man Imperial Stout	6
Tupps Brewer	
Woodchuck Hard Cider	6

Espresso Beverages

Espresso	3
Latte, Cappuccino	4.5
Americano	4
Mocha	5
Flavored Latte	5
Vanilla, Hazelnut, Sugar Free Vanilla, .5	
Sugar Free Hazelnut, Salted Caramel, Sugar Free Caramel, Seasonal Flavor	

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