

Brunch Specials

served from 8am to 2pm

GRANOLA 13

House made granola with fresh bananas, strawberries & a dollop of vanilla yogurt

VEGETABLE FRITTATA 16

Two cage-free eggs with red onions, sweet potato, red peppers, zucchini & cheddar cheese; served with seasoned potatoes

COUNTRY SKILLET 20

Two cage-free eggs any style with chicken fried steak, corn, onions, potatoes & topped with house made sausage gravy; served with your choice of one pancake or toast

FRENCH TOAST SANDWICH 17

Two cage-free fried eggs with ham, bacon & cheddar cheese on brioche French toast; served with seasoned potatoes

MARTHA'S QUICHE 17.50

Pancetta, spinach, pasilla peppers, zucchini, mushroom, broccoli, parsnips & gruyere cheese; Served with fresh fruit or mixed green salad with your choice dressing

FRESH STRAWBERRY WAFFLE 14

Belgian waffle topped with fresh strawberries & a dallop of homemade whip cream drizzled with lemon Custard; Served with maple syrup or huckleberry syrup

COLD PASTA SALAD 16

Pasta tossed in ranch dressing with broccoli, sweet mini peppers, red onions, fresh dill & topped with feta cheese [add grilled chicken for 6.50]

Homemade pastries: Cinnamon Roll – 4.5 Muffin – 3.25 Cookies – 3

*Due to special preparations, substitutions are not available on some specials. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition