MAIN COURSES

Toasted Salmon Bagel // 13
Smoked salmon, chive cream cheese
Served with fresh fruit or breakfast potatoes

Belgian Waffle // 11
Strawberries and whipped cream
Served with bacon, breakfast links or sliced ham

Oatmeal Crème Brûlée // 8
Steel-cut Irish oats, apple compote, brûléed vanilla custard

Green Smoothie Bowl // 9
Breakfast smoothie, fresh berries, house-made granola, roasted nuts, dried fruit

Continental // 9
Pastry, toast or English muffin, hot oatmeal with brown sugar and raisins or cold cereal with fruit and berries

Corned Beef and Mustard // 12
House-cured, Guinness mustard, white cheddar cheese, light rye
Choice of fries, kettle chips or fruit

Grilled Chicken Crepes // 13
Grilled chicken, apple, mushrooms and brie
Choice of fries, kettle chips or fruit

Hot Smoked Salmon // 19
Spring pea puree, blistered tomato, fava bean, roasted sunchokes, sherry gastrique

Steak and Eggs // 20
Sliced flat iron steak, eggs any style and breakfast potatoes

BREAKFAST SKILLET

Indiana Skillet // 13
Eggs any style with Italian and Andouille sausage, smoked brisket, breakfast potatoes, bread and butter pickles

Southwest Skillet // 12
Eggs any style, house-made salsa, roasted Poblano peppers, corn tortilla chips, Chihuahua cheese

Garden Skillet // 12
Scrambled eggs, sausage, roasted butternut squash, sautéed mushrooms, cheese
(Can be made with vegan ingredients)

EGG DISHES

Two Eggs any Style and Breakfast Potatoes // 10.50
Served with Applewood smoked bacon, ham or breakfast links and toast*

Three Egg Omelet // 11.50
Diced ham, mushrooms, onions, bell pepper, cheese, bacon, breakfast potatoes

Michiana Benedict // 12.50
Poached egg, chive hollandaise, pea meal crusted real Canadian bacon, thick-cut toast, breakfast potatoes*

BREAKFAST FLATBREADS

Fried Prosciutto // 10
Fried prosciutto, poached eggs, arugula, tomato pesto, mozzarella cheese

The Carnivore // 11.50
Chopped bacon, breakfast sausage, smoked brisket, Andouille sausage, poached eggs, mozzarella cheese

The Healthy Irishman // 10
Roasted eggplant pureé, sundried tomatoes, fresh spinach, sautéed mushrooms, mozzarella cheese

SOUP

Soup of the Day // cup 5 // bowl 7

SALADS

Garden Salad // 8.50 small // 6.50
Cucumber, tomato, red onion, celery
Your choice of ranch, blue cheese, Italian herb or balsamic

Kale Caesar Salad // 9.50 small // 7
Focaccia, oven dried tomato, white anchovy
Add chicken // 4
Add shrimp // 7
Add salmon // 8

Smoked Salmon // 12
Strawberries, goat cheese, arugula, pickled onion, red wine vinaigrette

Grilled Romaine // 10
Cabernet buttermilk, spring onion chutney, spiced Marcona almonds, cherry tomato, gorgonzola, crushed bacon, red grapes

DESSERTS

Crème Brûlée of the Season // 8
Creamy custard with a caramel crust

Rum Spheres // 9
Golden sugar dome, chocolate shavings, berry compote, mascarpone ice cream

BEVERAGES

Juices // 4
Cranberry, pineapple, grapefruit or orange juice

Freshly Squeezed Orange Juice // 6

Coffee or Tea // 4

Espresso // 4

Latte // 4

Mimosa // 8

Rohr’s Bloody // 10

Screwdriver // 10

Proscecco // La Marca // 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions