TRADITIONAL EGG DISHES

TWO EGGS ANY STYLE AND BREAKFAST POTATOES // 11
Served with Applewood smoked bacon, ham or breakfast links and toast

THREE EGG OMELET // 12
Diced ham, mushrooms, onions, bell pepper, cheese and bacon, served with breakfast potatoes

MICHIANA BENEDICT // 13.50
Poached eggs, chive hollandaise, pea meal crusted Canadian bacon, English muffin, breakfast potatoes

SKILLET AND FLATBREADS

ROASTED EGGPLANT AND TOMATO SKILLET // 12
Japanese baby eggplant roasted and topped with sundried tomato pesto, toasted pine nuts, feta and two eggs, any style

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

SKillet Enhancements // 2 each
Applewood Smoked Bacon, Sausage, Vegan Sausage

FRIED PROSCIUTTO FLATBREAD // 10
Fried prosciutto, poached eggs, arugula, tomato pesto, mozzarella cheese

THE HEALTHY IRISHMAN FLATBREAD // 10
Roasted eggplant purée, sundried tomatoes, fresh spinach, sautéed mushrooms, mozzarella cheese

BEVERAGES

Freshly Squeezed Orange Juice // 6
Juices // 4
Cranberry, pineapple, grapefruit, orange

Coffee or Tea // 4
Douxw Egiberts or assorted Rishi Tea

Espresso // 4
Latte // 4
Mimosa // 8

Sparkling wine with freshly squeezed orange juice

Rohr’s Bloody // 10
Ketel One Vodka with a unique blend of herbs, spices and juice, garnished with lime, bacon, olive and celery

Prosecco // La Marca // 11

SIDES

Breakfast Potatoes // 3
Potatoes O’Brien // 5
Seasoned red skinned potatoes, fried and tossed with bell peppers, onions and herbs

Bowl of Fruit // 4
Bowl of Berries // 5

Applewood Smoked Bacon // 4
Breakfast Sausage Links // 4
Breakfast Ham // 4
Pea Meal Crusted Canadian Bacon // 5
Steel-Cut Irish Oatmeal // 5
Brown sugar, dried fruit, maple syrup

Greek Yogurt // 3
Vegan Sausage // 5
Choice of toast // 2
White, wheat, rye, raisin, English muffin, bagel

BREAKFAST SPECIALTIES

AVOCADO SMOOTHIE BOWL // 9
Breakfast smoothie, fresh berries, house-made granola, roasted nuts, dried fruit

NUTELLA AND STRAWBERRY CRÉPES // 8
Three warm crêpes filled with Nutella and topped with fresh strawberries

SALMON BAGEL // 13
Smoked salmon lox, chive cream cheese, green leaf lettuce, sliced tomatoes, shaved red onions, capers, and lemon

SHRIMP AND SPINACH BENEDICT // 14
Two poached eggs, brown butter hollandaise, sautéed spinach, sautéed shrimp

AVOCADO TOAST // 11
Artisan sourdough bread, sundried tomato pesto, smashed avocado, lemon mustard olive oil, pink sea salt

Add an egg // 2

BACON TOAST // 12
Artisan sourdough bread, whipped honey infused goat cheese, house-made bacon jam, sliced scallions

Add an egg // 2

CHOCOLATE BREAD PUDDING FRENCH TOAST // 12
House-made chocolate-infused bread pudding dipped in a spiced batter and grilled until golden brown, topped with a berry compote

BELGIAN WAFFLE // 11
Topped with strawberries and whipped cream

OATMEAL CRÈME BRÛLÉE // 8
Steel-cut Irish oats, apple compote, brûléed vanilla custard

PROVOST // 7.5
Fresh seasonal fruit, honey-maple granola with nuts, dried fruit, yogurt

CONTINENTAL // 9
Pastry, toast or English muffin, steel-cut Irish oats with brown sugar and raisins, or cold cereal with fruit and berries

PANCAKES

BUTTERMILK PANCAKES // 9
Three fluffy buttermilk pancakes

OATMEAL PANCAKES // 11
Buttermilk pancake batter infused with steel-cut oatmeal, ricotta and orange zest

BUCKWHEAT PANCAKES (GLUTEN-FREE) // 10
Buttermilk pancakes made with buckwheat flour

Pancake Enhancements // 1 each
Strawberries and whipped cream, berry compote, sliced banana, house-made granola, chocolate chips, fresh berries