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TRADITIONAL EGG DISHES

Two Eggs Any Style and Breakfast Potatoes // 12
Served with Applewood smoked bacon, ham or sausage links, and toast, breakfast potatoes

Three Egg Omelet // 13
Diced ham, mushrooms, onions, bell pepper, cheese, and bacon, served with breakfast potatoes

Michiana Benedict // 14
Poached eggs, chive hollandaise, pea meal crusted Canadian bacon, English muffin, breakfast potatoes

Make It O’Brien // 1 + Add an egg // 2

BREAKFAST SPECIALTIES

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

Nutella and Strawberry Crépes // 8
Three warm crépes 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, breakfast potatoes

Shrimp and Grits // 15
Stone ground cheese grits, sauteed shrimp, shellfish and sausage demi glace

SKILLET AND FLATBREADS

Shakshuka // 12
Sauteed onions, breakfast potatoes, poblano peppers, baby spinach, two eggs, cooked in a spicy tomato and red pepper sauce, topped with feta cheese

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

Chorizo and Potato Flatbread // 13.50
Spicy tomato salsa, Mexican chorizo, fried potatoes, fried egg, feta cheese, mozzarella, sliced avocado

Brussels Sprouts and Apple Flatbread // 12
Sauteed Granny Smith apples, shaved brussels sprouts, honey mustard, mozzarella cheese, apple saba gastrique + Add Bacon // 2

BEVERAGES

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

Coffee or Tea // 4.50
Espresso // 4
Latte // 4
Mimosa // 12
Sparkling wine with freshly squeezed orange juice

Rohr’s Bloody // 14
Ketel One Vodka with a unique blend of herbs, spices and juice, garnished with lime, bacon, olive and celery

La Marca Prosecco // 12

SIDES

Breakfast Potatoes // 3
Potatoes O’Brien // 4
Seasoned red skin potatoes, fried and tossed with bell peppers, onions and herbs

Bowl of Fruit // 4
Bowl of Berries // 6
Applewood Smoked Bacon // 4
Breakfast Sausage Links // 4
Chicken Sausage // 4
Breakfast Ham // 4
Peanut Crusted Canadian Bacon // 5
Steel-Cut Irish Oatmeal // 5
Brown sugar, dried fruit, maple syrup

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

BUTTERMILK PANCAKES

Buttermilk Pancakes // 9
Three fluffy buttermilk pancakes

Meyer Lemon Pistachio Pancakes // 12
Pancakes infused with ricotta cheese, pistachio paste, steel-cut oatmeal and Meyer lemon 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

Avocado Toast // 11
Artisan sourdough bread, sundried tomato pesto, smashed avocado, lemon mustard olive oil, pink sea salt + Add an egg // 2

Grilled Zucchini Panini // 13
Grilled zucchini, pimento cheese, oven-roasted tomatoes, baby arugula on sourdough, breakfast potatoes

Breakfast Panini // 13
Fried eggs, Applewood smoked bacon, jalapeno mascarpone, mozzarella cheese on naan bread, breakfast potatoes

Belgian Waffle // 11
Topped with strawberries and whipped cream

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

Provost // 10
Fresh seasonal fruit, honey-maple granola with nuts, dried fruit, yogurt

Continental // 10
Your choice of toast or pastry, choice of oatmeal or cold cereal, and a choice of fresh fruit or berries

Irish French Toast // 12
Brioche bread dipped in whisky cream French toast batter, grilled until golden brown

Monte Cristo // 12
Shaved honey baked ham, aged Swiss cheese, sourdough bread, batter dipped and fried until golden brown

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