
SUNDAY ALL-DAY BRUNCH

STARTERS

Loaded Home Fries

Seasoned home fries, caramelized onions, bacon, cheese sauce, cheddar cheese, sour cream and topped with scallions.

\$9.49

Add Eggs \$2.00

Tomato Peach Burrata

Heirloom tomatoes, peaches, and buratta. Garnished with fresh basil, house-made thyme oil, and balsamic reduction. Served with sourdough.

\$14.49

Bavarian Soft Pretzel

Served with our house-made sauces; beer mustard, honey mustard and warm smoked gouda beer cheese.

\$12.49

Scrambled Quesadilla

Scramble eggs, spinach, cheddar cheese, corn and black beans. Add pork roll or bacon.

\$13.49

Add on+ \$3.00

SOUP & SALAD

Avocado Toast

Heirloom tomatoes, avocado, pickled onion, thyme infused oil and balsamic vinaigrette on thick cut white bread.

\$9.49

Add bacon or egg+ \$2.00

Game Day Chili

A hearty multi-meat chili, with onions, jalapenos, peppers and kidney beans, slow cooked in beer and a tomato broth. Topped with cheddar, pickled jalapenos and scallions. Sour cream upon request.

Cup \$6.49

Bowl \$10.49

Summer Peach Salad (Vegetarian)

Everwild Farms mesclun, peaches, blueberries, goat cheese, and almonds. Tossed in a strawberry poppy seed vinaigrette.

\$14.49

Add Salmon + \$7.49

Add Tofu + \$3.00

Mac Comly and Cheese

Our smoked gouda malty lager beer cheese sauce and durum wheat elbow macaroni. Add Game Day chili, pork roll, bacon or buffalo chicken.

Cup \$5.49

Bowl \$9.49

Add on + \$3.00

Dragon's Nest Grain Bowl (Vegan)

Warmed farro, barley, and quinoa with roasted tomatoes, wilted greens, and avocado tossed in a rosemary maple vinaigrette.

\$14.49

Add pork roll, tofu, chicken+ \$3.00

Add bacon or egg+ \$2.00

HOUSE-MADE FLATBREADS

BBQ Pork Flatbread

House-smoked pulled pork, bacon, and red onion topped with cheddar and mozzarella cheeses. Drizzled with BBQ sauce and chipotle ranch.

\$13.49

Country Ham Flatbread

Scrambled eggs, country ham, blistered tomatoes, spinach and mozzarella and provolone cheese.

\$13.49

Chicken and Spinach Flatbread

Spinach, ricotta cheese, house-baked pulled chicken thighs, bacon, mozzarella and provolone cheese.

\$13.49

Vegetable Flatbread

Scramble eggs, wilted greens, mushrooms, roasted red peppers, blistered tomatoes, red onions, cheddar, mozzarella and provolone.

\$13.49

PBG Flatbread

Peach, bacon, and goat cheese topped with arugula and drizzled with balsamic vinaigrette.

\$13.49

Cheese or Pepperoni Flatbread

Mozzarella and house-made tomato sauce.

\$11.49

SAMMIES

All sandwiches comes with seasoned homefries.

Biscuit Stackers

Two buttermilk biscuits stackers with eggs, country ham and cheddar cheese.

\$14.49

Monte Cristo

Ham, turkey, melted swiss cheese, mayo and honey mustard on thick pieces of french toast topped with powdered sugar and served with maple syrup and mixed berry jam.

\$14.49

Brunch Burger

Two 4 oz Angus beef patties topped with cheddar, bacon, and avocado topped with sunnyside up egg on a Baker Street brioche bun.

\$13.49

Double Bacon + \$2.00

Salmon Sandwich

Salmon, micro greens, and lemon aioli on a Baker Street brioche bun.

\$15.49

B.E.L.T.

Bacon, egg, lettuce and tomato with pesto mayo on Baker Street ciabatta.

\$12.49

Add Avocado \$3.00

Breakfast Burrito

Scrambled eggs, onion, roasted red pepper, and avocado. Add pork roll, country ham or bacon. Ask for chipolte ranch and jalapenos for a spicy version!

\$12.49

Add on+ \$3.00

ENTREES

Creamed Chip Country Ham over Toast

Sliced country ham, creamy white gravy, served over 2 pieces of toast and garnish with smoked paprika and scallions.

\$13.49

Bacon, Beer and Cheese Risotto

Arborio rice cooked with Tannery Run beer, bacon, cheese, and cream. Garnished with scallions.

\$13.49

Add eggs+ \$2.00

Brisket and Grits

Cheesy Castle Valley grits topped with cheddar, wilted greens, house smoked brisket, and scallions.

\$14.49

Add Eggs+ \$2.00

Sausage and Gravy over Buttermilk Biscuits

Sausage with a white beer gravy served over fluffy buttermilk biscuits garnished with scallions.

\$13.49

Meg's French Toast

Three pieces of custard style french toast browned and served with whipped honey butter, maple syrup, powdered sugar.

\$14.49

House-made Waffles

Topped with honey butter and powdered sugar. Syrup and strawberries on the side.

\$11.49

Chicken and Waffles

House breaded chicken breast, homemade waffles, whipped honey butter and served with spicy maple syrup.

\$15.49

Two Eggs with Homefries, Bacon and Toast

Two eggs cooked scramble, sunny side, over easy, over medium, over hard served with homefries, bacon and two pieces of toast.

\$11.49

DESSERT

Add Strawberry, Chocolate, or Vanilla ice cream for \$2

Lavender Cheesecake

Made with House-Made Lavender extract. Served with whipped cream.

\$9.49

Root Beer Float

Two scoops of ice cream, root beer, whipped cream and a cherry.

\$7.49

Double Chocolate Bread Pudding

Served with chocolate syrup and whipped cream.

\$8.49

Chocolate Chip Brownie

Served with whipped cream.

\$5.49