

The Biscuit Favorites

Eggs Harper Rose

A fresh-baked biscuit topped with our house-made onion jam, crispy bacon, aged white Cheddar cheese, and two eggs cooked your way 8.50

Lily's Chicken-Apple Hash

Roasted chicken breast, apples, sweet peppers, onions and potatoes. Topped with crispy bacon, aged white Cheddar cheese and basil; served with two eggs and choice of toast or a biscuit 10.25

Breakfast Tacos

Chorizo, scrambled eggs, potatoes, cilantro Cheddar-Jack and Queso Fresco cheeses, with your choice of three corn or flour tortillas 8.75
Add avocado for 1.00

Spanish Bennies

Chorizo, green chilis and two eggs on a warm biscuit, smothered with Cheddar-Jack cheese and finished with our chipotle Hollandaise sauce, cilantro and Queso Fresco 8.75
Add avocado for 1.00

Veggie Hash

A mix of sauteed broccoli, peppers, onions and heirloom potatoes, served over Parmesan scrambled eggs and choice of toast or a biscuit 9.75

Shakshuka

Two eggs (or chick peas) basted in our house-made Tunisian Shakshuka (a sauce of tomatoes, sweet red peppers, onions and harissa). Garnished with Greek yogurt and cilantro. Served with choice of toast or a biscuit 11.00

Salmon Biscuit

A fresh baked biscuit topped with smoked salmon, roasted tomatoes, two eggs cooked your way, capers, and our house-made fines herbes Hollandaise sauce 11.00

Grains and Veggie Bowl

Organic quinoa and brown rice with sautéed broccoli, roasted peppers, onions, toasted almonds, sage and thyme. 8.50
Topped with two eggs your way 10.50

Classic Combinations

Substitute a fruit cup for 1.50
Sorry, no other substitutions

Basic Breakfast

2 eggs, choice of meat, potatoes and toast 7.00

Pancakes and Eggs

2 eggs, 2 pancakes, choice of meat 8.25
(add chocolate chips for 50 cents, add granola, blueberries or bananas for 1.00)

Biscuits and Gravy

Two fresh-baked biscuits and two eggs with our made-from-scratch herbed sausage gravy 8.75

Farmer's Breakfast

3 eggs, potatoes, choice of two meats, choice of two pancakes or a slice of French toast 11.50

Please alert your server to any food allergies prior to ordering. While we have a small, multi-use kitchen, we will do our best to accommodate your needs.

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne disease.

Sweeter Side

Berries and Cream French Toast

Two layers of Brioche French Toast filled with berry-vanilla cream cheese; topped with fresh berries, strawberry sauce, and whipped cream 9.25

Cranberry Raisin French Toast

Cranberry-Raisin Focaccia French Toast topped with Chai maple syrup and whipped cream. Served with choice of meat 8.50

Brioche French Toast

Brioche dipped in cinnamon-vanilla batter and grilled golden-brown. Served with choice of breakfast meat 8.50

Rice and Quinoa Cereal

Organic quinoa and brown rice hot cereal, toasted almonds and fruit. Served with coconut milk and syrup 8.75

Yogurt Bowl

Honey-Vanilla Greek yogurt with our house-made cherry almond granola, strawberry sauce and a variety of fresh fruit 6.50

Strawberry Waffle

Malted Belgian waffle with fresh strawberries, house-made strawberry sauce, and vanilla whipped cream. Served with your choice of meat 8.50

Waffle Plate

Malted Belgian waffle served with your choice of breakfast meat 7.00

Buttermilk Pancakes

Three made-from-scratch whole wheat buttermilk pancakes 7.50

Granola Pancakes 9.00

Chocolate Chip Pancakes 8.25

Banana-Almond-Caramel Pancakes 9.00

Blueberry Pancakes 9.00

Biscuit Plate

Two biscuits with Tracy's lemon curd, house-made onion jam, and our own strawberry jam 6.50

Scone Plate

A scone of the day, served with lemon curd and strawberry jam 4.50

Scrambles

Three eggs scrambled with the listed ingredients, served with roasted red-skinned potatoes and choice of biscuit or toast (whole wheat, sourdough, marble rye, cranberry-raisin focaccia, or brioche).

Substitute millet & flax toast for 1.25.

Substitute a fruit cup for potatoes or toast 1.50

Please, no substitutions for Scramble ingredients

Migas

Chorizo, green chile, fried tortilla strips, and Cheddar-Jack cheese, topped with Queso Fresco, tomatillo salsa and cilantro 10.00

Irish

Caramelized onions, roasted red-skinned potatoes and Dubliner cheese, topped with a grilled traditional Banger sausage 10.25

Wash Square

Sauteed Mushrooms, caramelized onions and Dubliner cheese, smothered in our house-made sausage gravy 10.25

Mediterranean

Spinach, caramelized onions, Kalamata olives, tomatoes and Feta cheese, topped with our roasted pepper relish and a pepperoncini 9.25

On the Side

One Egg... 1.50 (2)... 2.75 (3)... 3.75
Bacon (2), Sausage Patties (2) or Ham 2.75
Chicken Apple Hash... 5.75
Veggie Hash... 5.00
Fruit Cup... 3.00
Potatoes... 2.00
Biscuit... 2.00
Toast (Whole Wheat, Sourdough, Marbled Rye,
Cranberry-Raisin Focaccia, Brioche)... 1.75
Millet & Flax toast... 3.00
Pancake... 3.00
Brioche or Cranberry French Toast... 4.00
Sausage Gravy... 3.50
Hollandaise sauce... 1.50
Onion Jam... 1.00
Lemon Curd... 1.00
Salsa... .75
Whipped Cream... .75

Loose-Leaf Hot Tea 2.25

English Breakfast
Darjeeling
Earl Grey
Gunpowder Green
Orange Passionfruit
Decaffeinated Orange Pekoe

Coffee and Espresso

Latte or Cappuccino... 3.50
Specialty Latte... 4.50
Snickers – Chocolate, Caramel and Hazelnut
Milky Way – Chocolate and Caramel
Café Miel – Honey and Cinnamon
Americano... 2.50
Mocha... 4.00
Chai Latte... 3.50
Espresso... 1.75 Double... 2.25
Almond Milk, Coconut Milk...add .50
Syrup shot... .50
(Hazelnut, Almond, Vanilla, Sugar-free Vanilla or
Chocolate or House-made Caramel)
Coffee... 2.25
Hot Chocolate...2.75

Cold Beverages

Soft Drinks... 2.00
(Coke, Diet Coke, Sprite, IBC Root Beer)
Iced Tea... 2.00
Lemonade... 2.00
Pellegrino... 2.50
Limonata... 2.50
Juice... small... 1.50, large 2.50
(Apple, Orange, Cranberry, or V8)
Milk (White or Chocolate)... 2.00

Split plate charge \$1.00

A gratuity of 18% may be added to parties of seven or more

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