

# 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 8.75

## 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

## Veggie Hash

A mix of sauteed broccoli, peppers, onions and heirloom potatoes, served over Parmesan scrambled eggs and choice of toast or a biscuit 10.25

## Asian Grains and Veggie Bowl

Organic quinoa and brown rice with sautéed bok choy, broccoli, toasted almonds, pickled ginger, and chili-sesame oil 9.25  
Topped with two eggs your way 11.25

## 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 10.75

## Spanish Bennies

Chorizo, green chilis, Cheddar-Jack cheese and two eggs on a warm biscuit, finished with our chipotle Hollandaise sauce, cilantro and Queso Fresco 9.00

## Breakfast Tacos

Chorizo, scrambled eggs, potatoes, cilantro Cheddar-Jack and Queso Fresco cheeses, with your choice of three corn or flour tortillas 9.25  
Add avocado for 1.00

## Salmon Biscuit

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

# Classic Combinations

Substitute a fruit cup for 2.00  
Sorry, no other substitutions

## Basic Breakfast

2 eggs, choice of meat, potatoes and toast 7.75

## Pancakes and Eggs

2 eggs, 2 pancakes, choice of meat 9.00  
(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 or vegetarian tomato gravy 9.25

## Farmer's Breakfast

3 eggs, potatoes, choice of two meats, choice of two pancakes or a slice of French toast 12.50

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 9.50

### Cranberry Raisin French Toast

Cranberry-Raisin Focaccia French Toast topped with Chai maple syrup and whipped cream. Served with choice of meat 8.75

### Strawberry Waffle

Malted Belgian waffle with fresh strawberries, house-made strawberry sauce, and vanilla whipped cream. Served with your choice of meat 8.75

### Waffle Plate

Malted Belgian waffle served with your choice of breakfast meat 7.25

### Yogurt Bowl

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

### Nutella Stuffed French Toast

Brioche French Toast stuffed with Nutella cream cheese; topped with fresh berries, strawberry sauce, toasted almonds and whipped cream 10.00

### Brioche French Toast

Brioche dipped in cinnamon-vanilla batter and grilled golden-brown. Served with choice of breakfast meat 8.75

### Buttermilk Pancakes

Three made-from-scratch whole wheat buttermilk pancakes 8.00

Granola Pancakes 9.50

Chocolate Chip Pancakes 8.75

Banana-Almond-Caramel Pancakes 9.50

Blueberry Pancakes 9.50

### Rice and Quinoa Cereal

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

## Scrambles

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

Substitute millet & flax toast for 1.25.

Substitute a fruit cup for potatoes or toast 2.00

Please, no substitutions for Scramble ingredients

### Migas

Chorizo, green chile, and Cheddar-Jack cheese, topped with fried tortilla strips, Queso Fresco, tomatillo salsa and cilantro 10.50

### Irish

Caramelized onions, roasted red-skinned potatoes and Dubliner cheese, topped with a grilled Founder's Brewery bratwurst. 10.25

### Asian

Sauteed bok choy and broccoli, topped with an Asian-style chicken sausage, chili-sesame oil, pickled ginger, and cilantro 10.25

### Mediterranean

Spinach, caramelized onions, Kalamata olives, tomatoes and Feta cheese, topped with our roasted pepper relish and a pepperoncini 9.75

## On the Side

One Egg... 1.50 (2)... 2.75 (3)... 3.75  
Bacon (2), Sausage Patties (2) or Ham 3.25  
Chicken Apple Hash... 6.25  
Veggie Hash... 5.00  
Pancake... 3.25  
Brioche or Cranberry French Toast... 4.00  
Fruit Cup... 3.50  
Potatoes... 2.00  
Biscuit... 2.25  
Sausage Gravy or Tomato Gravy... 3.50  
Toast (Multigrain, Sourdough, Marbled Rye,  
Cranberry-Raisin Focaccia, Brioche)... 2.00  
Millet & Flax toast... 3.25  
Hollandaise sauce... 1.50  
Onion Jam... 1.00  
Lemon Curd... 1.00

## Loose-Leaf Hot Tea 2.75

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

## Biscuit Plate

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

## Coffee and Espresso

Latte or Cappuccino... 3.75  
Specialty Latte... 4.50  
Snickers – Chocolate, Caramel and Hazelnut  
Milky Way – Chocolate and Caramel  
Café Miel – Honey and Cinnamon  
Mocha - Chocolate  
Americano... 2.75  
Chai Latte... 3.50  
Espresso... 2.00 Double... 2.50  
Almond, Coconut or Oat Milk...add .50  
Syrup shot... .50  
(Hazelnut, Vanilla, Sugar-free Vanilla or  
Chocolate or House-made Caramel)  
Coffee... 2.50  
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

## Scone Plate

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

Split plate charge \$1.00

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

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