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## SIMPLE

**2 eggs cooked any style \$8.00** - Served with yukon gold potatoes and toast.

**Egg's Benedict \$12** – Two poached eggs served over ham on an English muffin and topped with our homemade hollandaise sauce. Served with a side of yukon gold potatoes.

## SCRAMBLES - \$14

Served with roasted yukon gold potatoes and toast

**Italian Country**– Crispy polenta, fontina cheese, and baby arugula (helen says, “make it spicy!”)

**Carbonara** – Fruitwood smoked bacon, sautéed onions, and parmesan cheese

**Bittersweet** – Sweet sausage, sautéed broccoli rabe, and provolone (psst... make it spicy)

## OMELETTES - \$14

Served with roasted yukon gold potatoes and toast

**Jessica** – Goat cheese, grape tomatoes, sliced avocado, and baby arugula

**Domani** – Parmesan cheese omelet topped with our homemade Bolognese sauce

**Ham and Cheese** – Chopped ham, sautéed baby spinach, and aged Vermont cheddar cheese

## SPECIAL - \$14

**Bird's Nest** – Two poached eggs served over baby arugula with sliced avocado and tomato. Topped with parmesan and balsamic reduction. Served with your choice of toast and potatoes.

**Purgatory** – Two poached eggs served over slow cooked sweet onions and our plum tomato sauce. Topped with parmesan cheese. Served with potatoes and your choice of toast.

**Open Face** – Over easy eggs served on griddled country wheat toast with avocado, tomatoes, bacon, Vermont cheddar cheese, and shaved romaine hearts. Served with potatoes.

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## Homemade Pancakes

Made in-house, from scratch!

Carol (Short Stack) - \$8

Phil (Full Stack) - \$10

Kiddy Cakes (2) - \$6

Add fruit on top or inside - \$3

Add chocolate chips - \$2

## Griddled French Toast

Thick-cut and dipped in homemade batter with nutmeg, cinnamon, and vanilla.

Short Stack (2) - \$8

Full Stack (3) – \$10

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## SIDES

Fresh fruit - \$3

Manns' local recipe sausage links - \$3

Fruitwood smoked bacon - \$3

Tavern smoked ham - \$3

Roasted Yukon gold potatoes - \$2

## SUBS AND ADDS

Substitute fresh fruit for potatoes - \$3

Substitute egg whites - \$2

Add cheese - \$2.00

## BEVERAGES - \$2

Coffee (regular or decaf)	Grapefruit juice
Cappuccino (regular or decaf) - 8	Chocolate milk
Espresso (regular or decaf) - 6	Cranberry juice
Orange juice	Apple juice
Carafe of orange juice - 8	Homebrewed Iced Tea

## STAFF PICKS

Noah – “French toast! Put a little fruit and a lot of syrup on it and you’ve got yourself an excuse to eat dessert for breakfast!”

Morgan – “Egg’s benedict, egg’s benedict, egg’s benedict! The hollandaise sauce, or as we call it ‘liquid gold’, is unbelievably delicious.”

John – “Italian County Scramble. It captures the Italian home kitchen feel that people love about our dinners.”

Jess – “The Bittersweet is the newest but a GREAT addition to the menu. The sausage really sweetens up the broccoli rabe.”

Karly – “During fall, apple cinnamon pancakes are the best!”

CJ – “I wake up on Sundays thinking about the Bird’s Nest. Perfect way to start the morning.”

Cole – “The hollandaise sauce is good on EVERYTHING!”

For your safety, please alert your server of any food allergies

Please beware that consuming raw or undercooked foods may increase your risk of food borne illness