

Breakfast



Omelets or Skillet

Build your own, Eggs or Whites 9.50

Four non-meat Ingredients: House Potatoes or Fruit, and Toast

Choice of:

Vegetables

Roasted Bell Peppers, Caramelized Onions, Roasted Forest Mushrooms, Tomatoes, Broccoli, Spinach, Asparagus, Jalapeños

Cheeses

American, Swiss, White Cheddar, Provolone, Fresh Mozzarella, Feta, Pepper Jack

Meats

Hickory Bacon, Maple Ham Chorizo, Maple Sausage, Turkey Sausage
 add \$1.50

Smoked Salmon, Jumbo Lump Crab
 add \$3.00



Two Eggs any Style 8.50

House Potatoes or Fruit, Meat, Toast

Steak & Eggs 13.95

Six ounce Top Sirloin, Eggs Any Style
 House Potatoes or Fruit

Egg Sandwich 8.50

Honey Wheat Bread, White Cheddar Cheese over easy Eggs,
 Candied Pepper Bacon, House Potatoes or Fruit

Biscuits and Gravy 7.95

Three House made Buttermilk Biscuits topped with Sausage Gravy,
 House Potatoes or Fruit

Benedicts

All served on Whole Wheat English Muffin and House Potatoes or Fruit

Traditional 9.95

Maple Ham, Lemon Hollandaise

Beef 12.95

Top Sirloin, Roasted Forest, Mushrooms, Béarnaise

Salmon 12.95

Hickory Smoked Salmon, Tomato Marmalade, Dill Hollandaise

Crab 13.25

Jumbo Lump Crab Cake, Salsa Hollandaise

Spanish 10.95

Fresh Guacamole, Salsa Hollandaise Vegetables

Slingers

Served with Toast and over easy Eggs

Steak 12.95

Grilled Top Sirloin, Crispy Hash Browns, Roasted Peppers,
 Mushrooms and Onions, White Cheddar Cheese

Country 12.25

Two Buttermilk Biscuits, Maple Ham, House Potatoes,
 Sausage Gravy

Spanish 11.25

Stewed Corn Tortillas in Tomatillo Sauce, Chorizo, Pepper Jack,
 Caramelized Onions, Sour Cream, Enchilada Sauce

Olive Street Slinger 11.25

Crispy Hash browns, Candied Bacon, Chili, Cheddar, Scallions



French Toast or Whole Wheat Pancakes 6.95

Three Slices – Two Stack, Side of Maple Syrup with Powdered Sugar
 Dusting

Additional Pancake
 \$1.50

Additional Toppings
 \$1.50

Bananas Foster, Cinnamon Apples, Fresh Berries, Smores:
 Chocolate Chips, Marshmallows, Mini Graham Crackers, Nutella with Hazelnut Croquant

Cheese Blintzes 10.95

Three Cheese Blintzes Served with a side of Blueberry Sauce and
 or dusting of Powdered Sugar

House Made Granola – (With Skim Milk or Vanilla Yogurt)

Choose two toppings \$.50 each additional item: Bananas,
 Cinnamon Apples, Strawberries) Cup-3.95 Bowl-4.50

Jellies: Grape | House made Strawberry Vanilla Preservers | Peach
 Mango Marmalade | Apple Butter

Steelcut Oatmeal 5.95

Choice of Brown Sugar, Berries or Bananas

Toast – Honey Wheat, Whole Wheat English Muffin, Sour Dough,
 Gluten Free, Dark Rye

Bagels – Everything | Plain | Asiago | Wheat | Gluten Free 2.50

Smears – Caramelized Onion | Grilled Vegetable | Smoked Salmon |
 Tomato Marmalade | Plain Cream Cheese

Side Dishes – Turkey or Maple Sausage, Maple Ham, Bacon, Fruit
 Cup, Hash Browns, House Potatoes 3.50

Beverages

Coffee or Decaf Coffee 2.50

Tea or Decaf Tea 2.25

Iced Tea 2.25

Hot Chocolate 2.25

Milk 2.25

Chocolate Milk 2.25

Assorted Sodas 2.25

Smoothies 4.95

Lunch



Salads



Blackened Sirloin Steak House Salad 12.95

Blackened Sirloin Steak, Baby Spinach, Candied Peppered Bacon, Tomatoes, Cucumbers, Forest Mushrooms, Roasted Peppers, Tobacco Onions, Grilled Asparagus

Baby Spinach, Kale and Watercress 10.50

Topped with fresh Berries, Grilled Pineapple, Grapes, Tomatoes, Feta Cheese, Edamame, Radish Sprouts, and Spiced Pistachios

Barbecued Chicken Salad 10.95

Mixed Greens, Roasted Corn, Black beans, Grilled Chicken, Diced Tomatoes, Scallions, Cheddar Cheese, Barbecue Sauce, Crispy Corn Tortilla

Fresh Fruit Plate 8.95

Cantaloupe, Honeydew, Pineapple, Grapes, Kiwi, Berries, Watermelon
Additional Chicken or Tuna Salad 3.50

Caesar Salad 8.95

Crisp Romaine, Shredded Asiago, *with your choice of:*
Blackened or Grilled Chicken Breast 3.50
Salmon 4.95 | Crab Cake 4.95 | Top Sirloin 4.95 | Shrimp 4.95

Cobb Salad 10.95

Mixed Greens with Grilled Chicken, Candied Peppered Bacon, Tomatoes, Eggs, Fresh Guacamole

Smoked Salmon Plate 12.95

Hickory Smoked Salmon, Capers, Tomato, Red Onion, Choice of Bagel and Smear

*Chicken Salad Plate 11.95

Diced Chicken Breast, Mayonnaise, Grapes, Honey, Celery, Apple

*Tuna Salad Plate 11.95

Albacore White Tuna, Mayonnaise, Dill Pickle Relish, Egg, Celery

* Denotes Chicken and Tuna Salad Plates, Tomatoes, Broccoli, Carrot Sticks, Grilled Asparagus, Roasted Peppers, Cucumber, Fresh Watercress

Dressings: Herb Balsamic Vinaigrette, Creamy Avocado Ranch, Honey Miso Vinaigrette, Caesar, Mayfair, Lemon Oregano with Feta Cheese

Entrees

Shrimp and Grits 11.95

Creamy White Cheddar Grits with Grilled Shrimp, Candied Pepper Bacon, Tomato Relish, Cilantro

Jumbo Lump Crab Cakes 13.50

Two Roasted Crab Cakes with a Roasted Corn and Black Bean Relish, Rémoulade

Smoked Pork Tenderloin 10.95

Served of a Mango Peach Relish, Sautéed Watercress, Kale and Spinach, Sherry Glaze, Sweet Potato Hay

Vegetable Platter 10.50

Grilled Asparagus, Peppers, Spinach, Roasted Mushrooms, Sautéed Spinach, Kale and Watercress, Steamed Broccoli, Hummus, Guacamole, Corn and Black Bean Relish, Quinoa Pilaf

Wild Salmon Filet 14.50

Lightly Grilled, served over Fresh Vegetable Slaw, Honey Miso Vinaigrette Fresh Watercress

Sides: House made French Fries, Garlic Rosemary Asiago Fries, Sweet Potato Fries, Onion Rings, Roasted Forest Mushrooms, Grilled Vegetables, Fruit Cup, Lite Cottage Cheese, House made Barbecued Potato Chips, Quinoa Pilaf, Sautéed Baby Spinach, Kale and Watercress in Coconut Oil, Side Salad-Mixed Greens 3.50

Sandwiches & Wraps

Sandwiches come with choice of one side



Muffalatas 11.50

Oven Roast Herb Focaccia, Turkey, Maple Ham, Mortabella, Genoa Salami, Provolone Cheese, Tomato Marmalade, Olive Relish, Basil Mayo

Shrimp & Crab Poor Boy 13.95

Jumbo Lump Crab Cake, Corn Meal Crusted Shrimp, Rémoulade, Shredded Lettuce, Tomato Marmalade on a French Roll

Cobb Sandwich 10.95

Honey Wheat Bread, Grilled Chicken Breast, Candied Peppered Bacon, Fresh Guacamole, Cheese, Sliced Tomato, Shredded Lettuce, Balsamic Vinaigrette

Smoked Pork Tenderloin 10.95

Apple and Hickory Wood Smoked Pork Tenderloin, Creamy Herb Slaw, Apple Butter on a Toasted Ciabatta Bun

Grilled Vegetable Wrap 10.50

Whole Wheat Tortilla, Grilled Vegetable, Chiffonade Spinach and Baby Kale, Tomato, Marmalade, Hummus

Steak Sandwich 10.50

Six oz. Top Sirloin Steak, Forest Mushroom, Caramelized Onions, Horseradish Sauce, Toasted Ciabatta

Grilled Cheese 8.95

Choice of Bread, Swiss, American, Provolone, Tomato Marmalade, Guacamole

Bison Burger 11.95

Seven oz. Ground Bison severed on a Toasted Vanilla Bun

Turkey Burger 10.25

Six oz. Ground Turkey Breast served on a Wheat Bun

Sirloin Burger 8.50

Seven oz. Ground Sirloin on a Toasted Vanilla Bun

Cheeses: Swiss, American, Provolone, Pepper Jack, Fresh Mozzarella, White Cheddar \$1.00

All Burger Toppings: Roasted Forest Mushrooms, Roasted Peppers, Candied Peppered Bacon, Caramelized Onions, Candied Jalapeños, Tomato Marmalade .075

Lamb Burger 10.95

Six oz. Ground Lamb, Feta Cheese, Rosemary, Oregano, Sriracha Sauce, on a Toasted Vanilla Bun, Olive Relish

Cuban Panini 11.25

Smoked Pork Tenderloin, Ham, Salami, Provolone, Mustard Relish, Creamy Cole Slaw

Tuscan Panini 10.95

Chicken Breast, Basil, Mayonnaise, Candied Onions, Roasted Peppers, Fresh Mozzarella, Tomato Marmalade

Chicken or Tuna Salad Sandwich 10.95 on Choice of Bread

Dessert

all 3.50

Warm Blackberry Dumplings with Peach Ice Cream

Warm Chocolate Chip Cookie Spring Roll with Bailey's Cream Anglaise Dipping Sauce

Apple Pie Pops Fresh Apple Pie on a Stick, Coated in White Chocolate, Caramel Dipping Sauce

Milk and Cookies - Baked to order Chocolate Chip Cookie with a Mini Baileys Chocolate Malt

Chocolate Brownie Sundae with a Vanilla Bean Ice Cream with a Bananas Foster Sauce, Whipped Cream

Kids Menu

all 3.50

Kids Menu – Comes with one side

Chicken Strips or Chicken Strip Ranch Wrap

Grilled Cheese

Kosher Dog

Chocolate Chip Pancake with Cocoa Krispies®, Chocolate Chip and Mini Marshmallows