MENU

Proudly serving Alexandria since 1978



MONTHLY FEATURE FOOD & DRINKS

NOVEMBER:
WE CELEBRATE ARGENTINA!

CARAMELIZED PEAR SALAD
Arugula and baby frisee, warm caramelized pears, crumbled queso fresco, toasted walnuts and a honey lemon vinaigrette $12

GRILLED LAMB & SHRIMP SKEWERS
Shrimp skewer and an herb marinated lamb skewer, grilled and finished with a chimichurri drizzle and plated over white rice and spicy sauteed cabbage $29

COCKTAIL:
PATAGONIA GIN SMASH
Warners gin, grapefruit juice, fresh lemon juice, rosemary simple syrup, pear liquor, shaken and served over ice with dried lemon and a rosemary sprig $13

WINE FEATURE:
Familia Mayol Cabernet Franc (Mendoza, Argentina)
$8/$12/$30

SEASONAL & FEATURE BEERS:
Port City Tidings 12oz Bottle 8.5% (Alexandria, VA) $8.00
Blue Mountain Lights Out 12oz Can 7% (Afton, VA) $8.50
1911 Cranberry Cider 16oz Can 6.9% (Lafayette, NY) $11.50
Harpoon Winter Warmer 12oz Bottle 6% (Boston, MA) $7.00

20% Gratuity will be added to parties of 6 or more

WEEKLY SPECIALS

These are offered <u>every</u> week**

Monday All-Day Burgers
All $12, choose from our chef's special menu ALL day

Tuesday Tacos & Tequila Night
Specialty tacos and tequila cocktails

Wednesday Wing Night
Ten for $10, choice of one of a dozen sauces & dry rubs

Thursday Smokehouse Night
Half rack ribs, pulled pork, salmon. Choose 1-3 meat options & sides

Friday Chef's Table
Our chef's weekly inspirations- $9 special appetizer and $19 special entree!

Saturday Half price bottles of wine
From 5pm-10pm

Sunday KIDS EAT FREE!
All-day kid's menu meals FREE for kids 13 & under, with purchase of an adult menu item.

(** Not offered on some holidays that have special menus)

UPCOMING

December Dinner
Our very popular grilled ribeye special will be back!

Book your holiday party here!
Great food options, beautiful room, no additional charge!

New Year's Eve
Bring in the new year with us! Our special dinner & cocktail menu will be posted soon.

EARLY BIRD SMALL BITES MENU – *Always available, only $8 everyday 3-6pm*

All are portioned slightly smaller than our Starters- perfect 1st course for one or a small appetizer to share

Bang-Bang Shrimp
Five tiger shrimp golden fried, tossed in our sweet & spicy bang-bang sauce, fresh jalapeños $12 (3-6pm $8)

Bourbon Pork Wonton Bowl
Bourbon pulled pork, chopped lettuce, black beans and corn salsa, and topped with sour cream. $12 (3-6pm $8)

Fried Cheese Bites (V)
White cheddar cheese bites, herb breaded and golden fried, served with a side of spicy ranch dipping sauce $10 (3-6pm $8)

Buffalo Blue Onion Rings
A stack of thick onion rings drizzled with hot Buffalo sauce, crumbled bacon, blue cheese crumbles & scallions $10 (3-6pm $8)

FOOD

STARTERS

SMOKED ARTICHOKE DIP (G, V)
Smoked Gouda, artichoke hearts, shallots and three cheeses baked in our smoker and served with sliced & toasted French bread $13.25

JD MINI BURGERS
Mini Angus beef burgers*, topped with Provolone, sautéed onions, and pickle chip on mini sweet challah buns, side of Jack Daniel's glaze $14.75

SHRIMP KICKERS (G)
Eight blackened shrimp sautéed in a ***SPICY*** Gator sauce with white wine and garlic, over bacon cheddar cheese grits $16.00

QUESADILLA
Grilled chicken, melted cheddar-jack cheese and pico de gallo in a crispy flour tortilla with sour cream $14.50 (Add guacamole $1.50)

LANCASTER SOFT PRETZEL (V)
Warm, giant Lancaster style artisan soft pretzel, brushed with melted butter & sprinkled with garlic salt, and served with a side of pepper jack cheese sauce and sweet-hot mustard sauce $13

CHICKEN WINGS (G)
Chicken wings baked with our house seasoning then fried, tossed with a choice of hot sauce, BBQ sauce, Cajun dry rub, or Jamaican jerk dry rub $15.00

GRILLED CHICKEN NACHOS (G)
A pile of tortilla chips with chopped grilled chicken white cheddar queso sauce, black beans, pico de gallo, guacamole, and sour cream $16.50

WARM FRENCH BREAD (G, V)
Six slices of warm French bread, served with herb garlic oil & whipped rosemary honey butter $6.00 (Add $1.25 for 2 additional slices of bread)

SOUPS & SALADS

TODAY'S SOUP (?) $5.25 cup | $7.25 bowl
TOMATO BISQUE (G) $5.25 cup | $7.25 bowl
FRENCH ONION SOUP $7.25
BEEF CHILI (G) $5.25 cup | $7.25 bowl

CHICKEN COBB (G)
Grilled lemon pepper chicken, sliced avocado, hearts of palm, hard-boiled egg, bacon, diced tomato, red onion & crumbled blue cheese, mixed green, side of balsamic vinaigrette $19.50

CALIFORNIA STEAK SALAD
Three marinated beef medallions*, artichoke, tomato, shredded cheddar & Monterey jack cheese, grilled corn, thick battered onion rings, over romaine & mesculin lettuce with a creamy horseradish dressing on the side $20.25

SALMON SALAD (G)
Eight-ounce hand-cut Scottish salmon* filet seasoned with our blackening spices and grilled, over romaine & mesculin greens, herb marinated roasted Roma tomatoes, red onion, cucumber, and julienne carrots with a side of lemon herb vinaigrette $22.25

DRESSINGS (G, V): Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Horseradish Dressing, Lemon Herb Vinaigrette

LEMON ASPARAGUS SALAD (G, V)
Crisp romaine, grilled asparagus, herb roasted tomatoes, hard-boiled egg, grilled corn, aged parmesan cheese and a side of lemon vinaigrette $13

ADD TO YOUR SALAD: (G)
Chicken breast $6.25 | Beef medallions* (3) $8.00
Shrimp (8) $10 | 8oz grilled salmon* $10
Vegan Beyond Burger (V) $9.25

FARMHOUSE GREENS
Mixed greens & romaine, diced tomato, cucumber, shaved carrots, red onion, sliced radish, smoked bacon, herb croutons, shredded cheddar & Monterey jack cheese, Small $8.25 | Large $12.25

ADD TO YOUR SALAD: (G)
Chicken breast $6.25 | Beef medallions* (3) $8.00
Shrimp (8) $10 | 8oz grilled salmon* $10
Vegan Beyond Burger (V) $9.25

CAESAR SALAD
Chopped romaine tossed in our house made Caesar dressing, parmesan cheese, and garlic croutons $11.00

ADD TO YOUR SALAD: (G)
Chicken breast $6.25 | Beef medallions* (3) $8.00
Shrimp (8) $10 | 8oz grilled salmon* $10
Vegan Beyond Burger (V) $9.25

(G) = Gluten free (note: severe intolerances should avoid all fried items)
(V) = Vegetarian (note: many items can be made vegetarian by omitting the protein)

SANDWICHES & BURGERS

COMES WITH A CHOICE OF ONE SIDE: French Fries(G,V), coleslaw(G,V), baked beans, fruit(G,V), potato chips(G,V)

UPGRADED SIDES: Farmhouse salad +$4.25, Cajun sweet potato wedges +$3.25(G,V), mixed vegetables +$3.25(G,V), sautéed green beans +$4(G,V), mac 'n cheese +$4(V)

Udi's GLUTEN FREE buns for only $1.25 more (G, V)

PULLED PORK BARBECUE
House smoked pulled pork tossed in BBQ sauce or tangy Carolina sauce, topped with coleslaw & onion rings, on a soft potato Kaiser roll $14.50

BOURBON CHICKEN BRIOCHE
Grilled chicken breast, bourbon glaze, pepper jack cheese, bacon, onion rings, lettuce, tomato, and sweet-hot mustard on onion brioche bun $15.25

COD PO' BOY
Fresh cod filet Cajun beer battered and golden fried, served on a soft sub roll with a spiced remoulade, sliced pickles, shredded lettuce and tomato $16.50

SONORAN TACOS
Two authentic Sonoran flour tortillas, shredded lettuce, pico de gallo, cheddar & Monterey Jack cheese, guacamole and cilantro lime crema - blackened chicken $16, blackened shrimp $17, Black beans, sauteed bell pepper & onion (V) $15

NEW YORK ON RYE
Herb brined corned beef, house smoked and shaved, with sauerkraut, Swiss cheese and 1000 Islands Dressing on marble rye and cooked on the griddle 15.00

GRILLED CHICKEN CLUB
Chicken breast grilled, honey ham, bacon, lettuce, tomato, Swiss cheese, and house smoked tomato aioli on two slices of toasted multigrain bread $15.25

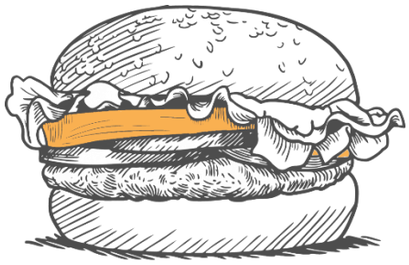
RAMPARTS BURGER
Beef, turkey, or Beyond patty with applewood smoked bacon, smoked provolone, sauteed mushrooms, beer battered onion rings and our special sauce, all on a toasted onion brioche bun $19

GRILLED BURGERS
Eight-ounce 100% Angus beef burger* $14.50 (G)
Seven-ounce Turkey Burger $14.00 (G)
Seven-ounce Beyond Burger (vegan) $15.00 (G, V)

ADD CHEESE: (EACH $1.75) (G, V)
American | Swiss | Blue | Cheddar | Pepper-Jack | Smoked provolone

ADD TOPPINGS: (EACH $1.25) (G)
Bacon | Mushrooms(V) | Bell Peppers(V) | Jalapeños(V)
Beef Chili | Sautéed Onion(V) | Guacamole(V) ($1.50)

ADD A SAUCE OR SPREAD: (EACH $1) (V)
BBQ Sauce(G) | Jack Daniel's Glaze | Special Sauce(G)
Smoked Tomato Aioli(G)



MAIN COURSE

Early Bird Dinner – 20% off Main Course items 3-5pm every day! (Dine-in only)

BISTRO STEAK (G)
Grilled teres major* (a cut of beef that is as lean and tender as filet), sliced and finished with a port wine & balsamic reduction and plated over spinach, shallot & mushroom risotto, and with grilled asparagus $27.00

LOBSTER RAVIOLI
Maine lobster ravioli tossed with sauteed baby spinach, mushroom, and onion in a light tomato vodka cream sauce and finished with parmesan cheese $26.00

SALMON WITH CUCUMBER DILL (G)
Sustainable Scottish farm raised salmon* filet grilled and topped with a cucumber dill sauce and served over our spinach, shallot & mushroom risotto $25.25

BARBECUE RIBS (G)
Award winning slow roasted pork barbeque ribs, finished on the grill with our house BBQ sauce, and served with hand cut fries and coleslaw Half Rack $19.99 | Full Rack $31.99

CAJUN FISH & CHIPS
Fresh cod filets Cajun beer battered and golden fried, served with Cajun fried sweet potato wedges, coleslaw and a spiced remoulade $24.00

JACK PORK CHOPS
Super tender pork chops* grilled and finished with our Jack Daniel's glaze, served with cheddar-scallion mashed potatoes and green beans $18 (1 chop), $24 (2 chops)

PENNE WITH CHICKEN
Grilled diced chicken with sautéed artichoke, spinach, tomato, onion, and bacon, finished with a splash of white wine, lemon juice and our roasted tomato pesto and tossed with penne pasta and parmesan cheese $20.00
(Add 6 shrimp +$7.00)

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.

DRINKS

OUR CLASSIC COCKTAILS

CHOCOLATE OLD FASHIONED
Bowmans Brothers Bourbon, splash of simple syrup, chocolate bitters, chocolate covered cherries, and an orange peel $13 or try it smoked $14

FIG AND LAUREL COLLINS
Drumshanbo Fig and Laurel Gin, fresh lemon juice, splash of simple, topped club soda with a dried lemon wheel $13

PEAR MULE
Absolut Pear, pear puree, and ginger beer in a copper mug with a lime wedge $12

WHITE LINEN
Muddled cucumber with lemon juice and a splash of simple syrup shaken with Warner's Gin and St Germaine strained over ice and topped with club soda and garnished with cucumber and lemon $13

FRENCH 77
Tanqueray Gin, St Germaine, and lemon juice shaken and strained in a coupe glass topped with sparkling rosé and dried rose petals $14

SMOKY PINEAPPLE
Monte Alban Mezcal Tequila, fresh lime juice, agave syrup, pineapple juice, and aromatic bitters with a half tajin rim and dehydrated lime $14

SEASONAL COCKTAILS

CINNAMON RYE APPLE CIDER
Sazerac Rye whisky, fresh apple cider, lemon juice, and cinnamon syrup, shaken and served over ice with a cinnamon stick & dried lemon $13

POM' ON GET HAPPY
Sparkling rosé, pomegranate liqueur, black raspberry liqueur, and fresh lemon juice, served up in a coupe glass $13

VANILLA ICE, BABY
Svedka Vanilla vodka, Kahlua, cold brewed espresso, and vanilla simple syrup, shaken and served up in a martini glass with mini marshmallows $14

GIN CRANBERRY COCKTAIL
Warner's Gin, cranberry juice, fresh lemon juice, and honey simple syrup, shaken and served over ice with lemon wedge & fresh rosemary $13

SPIRIT-FREE MOCKTAILS

PINK HOUND
Pink grapefruit juice, fresh lemon juice, agave syrup, club soda, shaken and served over ice with a salt rim $12

PEACH PERFECT
Peach puree, lemon juice, splash of honey syrup topped with ginger beer garnish, shaken over ice with dried lemon wheel $12

Bottled Beverages:
Dominion Bottles Root Beer $4.75
San Pellegrino Sparkling Water Can $4.25
Voss Bottled Still Water $4.25

Fountain Soda 4.00 (Free Refills)
Pepsi, Diet Pepsi, Starry, Lemonade

Juice $4.75:
Orange, Cranberry, Pineapple, Apple, Grapefruit

Tea & Coffee $4.50
Iced tea
Coffee & decaf
Hot tea

SPIRITS LIST

VODKA
Absolut
Absolut Citron
Absolut Mandarin
Absolut Ruby Red
Belvedere
Chopin
Deep Eddy Lime
Grey Goose
Ketel One
Stoli
Stoli Raspberry
Svedka Vanilla
Titos

GIN
Beefeater
Bombay
Bombay Sapphire
Drumshanbo Fig & Laurel
Hendrick's
Tanquery
Warner's

RUM
Appleton Estates
Bacardi
Captain Morgan
Malibu
Meyers

TEQUILA
Casamigos Anejo
Cuervo
Don Julio
Hornitos
Milagro Silver
Monte Alban Mezcal
Patron Gold
Patron Silver

BOURBON/WHISKEY
1792
American Honey
Basil Hayden
Bowman Brothers
Buffalo Trace
Bulleit
Bulleit Rye
Crown Royal
Eagle Rare 10 Year
Elijah Craig
Filibuster Rye
Jack Daniels
Jameson
Jim Beam
Knob Creek
Knob Creek Rye
Knob Creek Single Barrel
Makers Mark
On Your Six
Redbreast Irish Whiskey
Sazerac Rye
Tullamore Dew
Woodford Reserve

SCOTCH
Balvenie
Dalwhinnie
Glenfiddich
Glenlivet
Glenmorangie
Johnny Walker Black
Jonny Walker Red
McCallan 12
Talisker
Toki

CORDIALS/OTHER
We carry most classic cocktail Cordials, so please ask us

WINE GLASSES & BOTTLES

WHITE WINES (BOLD ARE SOLD BY THE GLASS 6oz or 9oz)

Stella Pinot Grigio (Italy) $8.00 | $12.00 | $32
Allan Scott Sauvignon Blanc (New Zealand) $10.00 | $15.00 | $39
J. Lohr Chardonnay (California) $9.00 | $13.50 | $35
MC Belleruche Rosé (Rhone, FR) $9.00 | $13.50 | $35
Cavit Lunetta Prosecco Split (Italy) 187ml, $10.50
Francois Montand Brut Split (France) 187ml, $11.00

Marsuret Prosecco (Veneto, IT) $48
Santa Julia Sparkling Rosé (Mendoza, ARG) $44
Korbel Brut (Sonoma Valley, CA) $42
Solena Pinot Gris (Willamette Valley, OR) $57
Carl Graff Riesling (Germany) $43
White Haven Sauvignon Blanc (Marlborough, NZ) $50
M. Chapoutier Belleruche White Blend (Rhone, FR) $40
Madfish Chardonnay (Australia) $35
Annalisa Moscato (Spumante, IT) $36

RED WINES (BOLD ARE SOLD BY THE GLASS 6oz or 9oz)

Fairfax Pinot Noir (California) $9.50 | $14.25 | $37
High Note Malbec (Argentina) $9.00 | $13.50 | $35
De La Croix Bordeaux (France) $9.25 | $14.00 | $36
Murphy Goode Red Blend (California) $8.75 | $13.00 | $34
Umani Montepulciano (Italy) $10.00 | $15.00 | $39
J. Lohr Cabernet (California) $9.50| $14.25 | $37

A To Z Pinot Noir (Newberg, OR) $45
St. Cosme Cotes du Rhone Syrah (Rhone V) $50
Paso a Paso Tempranillo (La Mancha, SP) $38
Don Miguel Gascon Malbec (Mendoza, ARG) $43
Chat de Parenchere Superior (Bordeaux) $48
St. Cosme Cotes du Rhone Syrah (Rhone V) $50
Caparzo Sangiovese (Tuscany) $36
Ridge Zinfandel (Sonoma, CA) $80.00
Robert Mondavi Napa Cabernet (Napa, CA) $70



DRAFT LIST!

Bells Two Hearted (Kalamazoo, Michigan) $8
Cider Rotating Feature TBD
Guinness Stout (Doublin, Ireland) $11.25
Miller Lite (Wisconsin) $6
Port City Rotating (Alexandria, VA) TBD
Right Proper Rotating (Washington, D.C.) TBD
Sierra Nevada Hazy IPA (California) $8.00
Solace Pilsner (Sterling, Virginia) $6.75
Stella Artois (Belgium) $7.75
Wheat Beer Rotating Feature TBD
Yuengling Lager (Pottsville, Pennsylvania) $6.00
Beer of the Month Rotating Feature TBD

BEER BOTTLES & CANS

LAGERS & PILSNER

Coors Banquet (Can), Colorado, 12oz, 3.5%, $5.50
Devils Backbone Vienna (C), VA, 12oz, 5.2%, $6.75
Eggenberg, Austria, 12oz, 5.1%, $6.75
Labatt Blue Light, Canada, 12oz, 4%, $5.75
Modelo Especial, Mexico, 12oz, 4.4%, $6.00
Narragansett (Can), Rhode Island, 16oz, 5%, $6.25
Pabst Blue Ribbon (C), Wisconsin, 16oz, 4.7%, $5.25
Peroni, Italy, 12oz, 4.5%, $6.25
Stella Artois (Can), Belgium, 14.9oz, 5%, $6.50

ALES, PALE ALES & IPAs

A.V. Boont Amber Ale (C), CA, 12oz, 5.8%, $6.25
Dogfish Head 90 M. IPA, Delaware, 12oz, 9%, $11.00
Founders All Day IPA (C), Michigan, 12oz, 4.7%, $7.50
Jai Alai (Can), Florida, 12oz, 7.5%, $8.00
Lag. Little Sumpin' Sumpin, PA, CA, 12oz, 7.3%, $7.25
Newcastle Brown Ale, England, 12oz, 4.7%, $6.50
Port City IPA, Virginia, 12oz, 6.3%, $6.50
Stone IPA (can), California, 12oz, 6.9%, $6.75

STOUT & PORTER

Founders Porter, Colorado, 12oz, 6.5%, $7.75
Left Hand Milk Stout, Colorado, 12oz, 6%, $6.75
Port City Porter, Virginia, 12oz, 7.2%, $7.75

WHEAT & BELGIAN

Blue Moon (Can), Colorado, 12oz, 5.4%, $6.00
Chimay Blue, Ale, 11.2oz, 9%, $14.50
Hoegaarden, Belgium, 11.2oz, 4.9%, $6.75
Port City Optimal Wit, Virginia, 12oz, 6%, $7.50

CIDER, SELTZER, MIXED DRINK

Angry Orchard Apple, Ohio, 12oz, 4.2%, $7.50
High Noon Black Cherry (Can), CA, 12oz, 4.5%, $7.25
Magners, Ireland, 12oz, 5.1%, $10.25
Sun Cruiser Iced Tea Vodka 12oz, 4.5%, $9.25
White Claw Peach, South Carolina, 12oz, 5%, $7.25

OTHER

Amstel Light (Can), Holland, 11.2oz, 4%, $5.50
Budweiser (Can), Missouri, 12oz, 5%, $5.50
Bud Light, Missouri, 12oz, 5%, $5.50
Coors Light, Colorado, 12oz, 4.2%, $5.50
Corona, Mexico, 12oz, 4.6%, $5.50
Corona Light, Mexico, 12oz, 4%, $5.50
Heineken, Holland, 12oz, 5%, $5.50
Michelob Ultra (Can), Missouri, 12oz, 3.8%, $5.50
Miller Lite, Wisconsin, 12oz, 4.2%, $5.50

NO/LOW-ALCOHOL

Athletic Brewing Free Wave Hazy, CN, 0.5%, $6.50
Guinness Zero (can), Ireland, 14.9oz, 0.3%, $9.25
Stella Artois 0.0, Belgium, 12oz, 0%, $7.00

PLUS our seasonal beer list found on the cover page of this menu

BRUNCH

Saturday and Sunday 11:00am-3:00pm

RAMPARTS WEEKEND BLOODY MARY
Our favorite Bloody Mary mix, vodka, celery stick, olive, lemon wedge $10. Get it LOADED! The above with the addition of a strip of bacon, thick dill pickle chip and our garlic chipotle salt rim $13 (sorry, no modifications)

MORNING MARGARITA
White tequila, fresh lime juice, bloody Mary juice, shaken over ice with a tajin rim $11

PEACH BUBBLES
Sparkling rosé, peach puree, a splash peach schnapps, lemon twist $11

BLACKBERRY SUNRISE
Sparkling wine, blackberry puree, orange juice, served over ice with an orange wedge $11

CINNAMON BREAD FRENCH TOAST (V)
Thick sliced cinnamon roll bread dipped in a vanilla egg batter sprinkled with powdered sugar, served with fresh fruit and a choice of bacon or sausage or extra fruit $15.00

JACK DANIEL'S STEAK & EGGS
Three petit filet medallions*, blackened and grilled, finished with our Jack Daniel's glaze and served with two eggs* any style, breakfast potatoes, and a side of fresh fruit $18.75

BRUNCH SHRIMP & GRITS (G)
Eight tiger shrimp sauteed in a ***SPICY*** gator sauce with white wine, garlic & lemon juice, over our bacon cheddar cheese grits, two fried eggs and chopped scallions $17.00

BELGIAN WAFFLE (V)
Belgian waffle made-to-order, drizzled with Ghirardelli chocolate sauce and topped with a little powdered sugar, served with butter & maple syrup and side of fresh fruit and your choice of bacon, sausage links or extra fruit $15.25

SMOKED CORNED BEEF HASH (G)
House smoke corned beef, chopped & griddle cooked with diced potatoes, onions, and house seasoning, topped with two sunny side up eggs* and béarnaise sauce $14.25 (Add spinach +$1.50 | Add sauteed mushrooms +$1.50)

BUILD YOUR OWN OMELET (G)
Three egg* omelet with your choice of four ingredients, served with fruit and a side of breakfast potatoes $15.25

Omelet Choices: Bacon, ham, sausage, onion, tomato, mushroom, green bell pepper, scallion, artichoke, spinach, jalapenos, cheddar, pepper jack, American, Swiss, bleu cheese

TRADITIONAL EGGS BENEDICT
Two poached eggs*, Canadian bacon, over a toasted English muffin, topped with house hollandaise sauce served with breakfast potatoes and fruit $15.00

GRILLED HAM & EGGS (G)
Thick sliced smoked honey ham, grilled and topped with a fried egg and finished with hollandaise sauce, served with breakfast potatoes and fresh fruit $15

SIMPLE EGG BREAKFAST
Eggs* cooked any style, choice of sausage links, bacon or fresh fruit, and served with breakfast potatoes & toast (white, multigrain, marble rye or English muffin) $13.25 (2 eggs), $15.25 (3 egg)

BRUNCH SIDES
One egg* (G, V) $2.75
One pancake (V) $3.00
Plain waffle (V) $8.00
Bacon(G) (3) or maple sausage(G) (2) $3.75
Breakfast potatoes (G, V) $3.75
Fresh fruit (G, V) $4.00
Toast or English muffin (V) $1.50

KIDS EVERYDAY MENU $9
Each come with choice of fries, mixed fruit, apple sauce, or potato chips

GRILLED CHEESE (V)
MAC 'N CHEESE (V)
CHICKEN NUGGETS
CHEESE QUESADILLA (V)
PENNE WITH BUTTER & PARMESAN (V)
BBQ CHICKEN SANDWICH
PULLED PORK SLIDERS