

BREAKFAST MENU

7AM - 11AM



MAINS

- 18** BROADWAY BREAKFAST
Eggs any style, bacon or sausage, breakfast potatoes
- 15** MC BOBBY SANDWICH
Bear creek farm sausage, bacon, egg frittata, american cheese, onion jam, english muffin, fresh fruit
- 15** FRENCH TOAST
Wild berry compote, whipped cream

- 18** AVOCADO TOAST
*Sourdough, pickled onion, bacon, goat cheese, tomato, radish poached egg + \$3
smoked salmon + \$5*
- 15** GREEK YOGURT BOWL
Housemade granola, seasonal fruit & berries local honey, almonds, pecans
- 15** SEASONAL FRUIT BOWL
Seasonal selection of fresh fruit

SIDES

- 4** TOAST
White, sourdough, multigrain, english muffin
- 7** APPLEWOOD BACON
- 8** GRIDDLED HAM
- 5** UGLY BAGEL
Selection of the day with cream cheese
- 6** SMOKED SAUSAGE LINKS
- 5** BREAKFAST POTATOES

ALL DAY MENU

11AM - 10PM



MAINS

- 18** SMASH BURGER
Pickles, american cheese, herb aioli
- 18** GRILLED CHICKEN SANDWICH
Tomato, pickled onions, arugula, avocado aioli, fries
- 26** HERB CRUSTED SALMON
Eggs any style, bacon or sausage, breakfast potatoes
- 28** PAN SEARED SHRIMP
Garlic herb marinade, cherry tomato, red onion, basil pesto, orzo pasta
- 28** PENNE AL VODKA
Bacon, prosciutto, tomato basil cream sauce

BEVERAGES

- 3** SOFT DRINKS
CocaCola, Diet Coke, Sprite, Ginger Ale
- BOTTLED WATER
Topo Chico \$2 | Smart Water \$5
- 5** RED BULL
Regular or Sugar Free
- 4** MILK
Whole, 2%, Skim, Oat, Almond
- 3** JUICES
Orange, Apple, Cranberry, Tomato, Grapefruit, Pineapple

COFFEE

*Small Pot Drip Coffee \$8 (2 cups)
Large Pot Drip Coffee \$12 (4 cups)*

- 6** CRAFT
Fancy Ass Bread, Bobby's Brew, New Heights, The Rose, Belgian Blonde Ale, Black Abbey Orange Wheat, Tailgate Brewery

DOMESTIC/IMPORTED

*Budweiser \$5
Bud Light \$5
Stella Artois \$5
Truly Seltzer \$6*

BUBBLES

*Jean Baptiste - Audy Cremant de Bordeaux Rose \$15 | \$60
Verve Yellow Label \$165
Moet Imperial \$140*

WHITE

*Eric Chevalier "Val de Loire", Chardonnay, 2020 \$15 | \$60
Vavasour, Sauvignon Blanc, 2021 \$15 | \$55
Paul Hobbs, Chardonnay, 2017 \$120*

RED

*Daou Family Estates, Cabernet Sauvignon, 2020 \$22 | \$88
The Four Graces, Pinot Noir, 2019 \$18 | \$72
Harvey & Harriett, Red Blend, 2019 \$20 | \$80
Orin Swift "8 Years in the Desert", Red Blend 2018 \$135*

SALADS

- 14** CAESAR
Garlic croutons, parmesan cheese, house made caesar dressing
- 24** BABY KALE
Candied almonds, gorgonzola, apples, endive, orange vinaigrette

CHICKEN \$7 | SHRIMP \$10 | SALMON \$10*

DESSERT

- 14** NEW YORK CHEESE CAKE
Wild berry compote
- 12** FRIED OREOS
Whipped cream, powdered sugar
- 14** FRENCH TOAST
Nutella stuffed brioche, maple syrup, vanilla ice cream

* These items may be served raw or undercooked

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

** A 20% gratuity will be added to parties of 6 or larger

*** Checks can be split up to three ways