

Ask your server about our *Gluten Free options*

## PANCAKES / CREPES / FRENCH TOAST

**Blueberry Southern Pancakes** – blueberry pancakes drizzled with a lemon blueberry sauce, powdered sugar, fresh whipped cream and served with blueberry compote. Full \$10 Half \$6

**Traditional Buttermilk Pancakes** - dusted with powdered sugar. Full \$7 Half \$4. Add seasonal berries or chocolate chips \$1

**Swedish Pancakes** – traditional crepes filled with lingonberries, drizzled with a lingonberry sauce, powdered sugar and topped with lemon butter. Full \$10 Half \$6

**Strawberry and Nutella Crepes** – served with fresh strawberries, strawberry compote and powdered sugar. Full \$10 Half \$6

**Nosh French Toast** – fresh berries, lemon crème anglaise and dusted with powdered sugar. Full \$8 Half \$5

**Monkey Cakes** - banana/chocolate pancakes topped with chocolate, whipped cream and a plantain chip. Full \$10 Half \$5 (NEW)

**Elvis** - banana/chocolate/bacon pancakes topped with chocolate & peanut butter, whipped cream and a plantain chip. Full \$12 Half \$6 (NEW)

**Lemoncello Ricotta Pancakes** - blueberry pancakes drizzled with lemoncello infused ricotta sauce, lemon glaze, and topped with lemon zest and fresh blueberries. Full \$10 Half \$6

## EGG'R

Two scrambled eggs sandwich with applewood smoked bacon, aged cheddar and chipotle aioli on a telera roll served with herbed roasted potatoes or seasonal fruit \$7. Add avocado \$1.

## AVOCADO TOAST

Thick-cut 9 grain cracked wheat topped with avocado, cherry tomatoes, arugula and drizzled with a balsamic glaze and EVOO \$9  
Add smoked salmon for \$4 or an egg \$1

## STEEL CUT OATMEAL (served with english muffin)

Bruleed with your choice of two 'mix in' sides (nuts, bananas, seasonal berries, brown sugar, chocolate chips, granola). \$9

## 2 OR 3 EGGS

Served with herbed potatoes or fruit, choice of meat (chicken or pork sausage, bacon, or ham) and toast (English muffin, marble rye, multi grain or sour dough) \$8 or \$9 add steak \$5.



# Breakfast

## BISCUIT BEIGNET

Southern biscuit fried and dusted with powdered sugar. \$1 each

## BREAKFAST BOWLS O OMELETES

2 eggs on house-made potatoes) R (choice of fruit or potatoes)

**Wisconsin** – ham, applewood smoked bacon, sausage (pork or chicken) and cheddar \$10

**Muchacho** – house-made chorizo, jalapeño, diced tomato, onion and queso fresco \$11

**Lorraine** – leeks, applewood bacon and swiss \$9

**Loaded Potato** – applewood bacon, cheddar, sour cream and green onion \$11

**Sedona** – ham, house-made carnitas and jack cheese \$10

**Garden** - tomato, caramelized onion, roasted broccoli, spinach, mushroom and swiss \$10

**Broccoli** - roasted broccoli, bacon, onion and swiss \$10

**Mushroom** - trio of mushrooms, caramelized onions and herbed cheese \$10

**Greco** - fresh spinach, feta, diced tomato \$9

## CORNED BEEF HASH (Saturday & Sunday only)

8 hour braised corned beef, roasted potatoes, caramelized onions topped with two eggs any style and a horseradish sauce. \$10

## BISCUITS AND GRAVY

house-made applewood smoked bacon sausage gravy and two southern style biscuits. Full \$7 Half \$4. Add eggs for \$1 each.

## BAGEL AND LOX

Served with tomato, red onion, cream cheese, capers and hard boiled egg \$12

## CHILAQUILES (GF)

Sautéed tortilla chips topped with two eggs, queso fresco and cilantro sour cream \$9 Add chorizo, carnitas or chicken for \$2. Add steak for \$5.

## BRUNCH BURRITO with herbed potatoes or seasonal fruit

Beans, eggs, choice of bacon, carnitas or chorizo, jack/cheddar cheese and chipotle vinaigrette \$9 add steak \$5.

## COSTA RICAN (GF)

Two eggs served with cheesy vegetarian pink beans, house slaw, chipotle vinaigrette and a house-made cheesy tortilla \$9

## BENEDICTS two poached eggs topped with traditional hollandaise

with herbed potatoes or seasonal fruit (sub portabello for english muffin \$2)

**Mexican** - housemade chorizo patty, tomato and avocado topped with a jalapeno sauce \$13

**Traditional** - smoked ham \$9

**Montecristo** – the 'traditional benedict' with swiss and served with grape hollandaise \$10

**Florentine** - sautéed spinach, mushrooms and herbed cheese \$11

**Salmon** - smoked salmon, smashed avocado and sliced tomatoes \$14

**Tricolor** - oven dried tomatoes, fresh mozzarella, basil pesto spread and topped with a balsamic glaze \$11

**Red Eye** - coffee crusted steak with a dusted shiitake mushroom hollandaise \$14

## YOGURT PARFAIT

Layered Greek Yogurt and berry compote (blueberry or strawberry) and housemade granola. \$6

See reverse for "Sides" & Lunch

## BLAME 'O' CANADA

Our version of their poutine. Cut fries topped with housemade bacon-sausage gravy, crispy carnitas and two eggs \$10

## POLENTA (GF)

Crispy polenta topped with sweet lemon ricotta and drizzled with an orange infused honey \$8

## SHRIMP<sub>(GF)</sub> OR FISH TACOS

served with a side

Three corn tortillas filled with basque seasoned shrimp or breaded tilapia, creamy caper-sriracha sauce, our house-made slaw and drizzled with a chipotle vinaigrette \$13

## BURGERS

All beef is 'prime' and served with a side.

**Famous 'K'** – apple-wood smoked bacon, aged cheddar, egg, lettuce, tomato and onion \$13

**Mushroom** – swiss, caramelized onions, sautéed mushrooms and horseradish sauce \$11

**Greek** – feta, tomato, red onion, arugula, roasted tomato aioli \$11

**Italian** - fresh mozzarella, oven dried tomatoes, caramelized onions, lettuce and a roasted tomato mayo \$12

**Build Your Own Burger** - starting at \$8



# Lunch

## SOUPS (some are GF)

Ask your server for our daily offerings. Cup \$4 Bowl \$5

## SANDWICHES (can also be served as a wrap) -

served with a side

**Turkey Club** – sliced roasted turkey, aged cheddar, applewood bacon, tomato, avocado, lettuce and roasted tomato aioli on baguette \$12 (served hot or cold)

**Cuban** – mojo roasted pork, ham, pickles, swiss cheese, mustard and mayo on telera roll \$12

**Chicken Salad** - served with romaine lettuce and garlic aioli on toasted multi grain \$9

**NLT (our BLT)** – applewood smoked bacon or portabello mushroom, fresh mozzarella, green leaf lettuce, tomatoes and garlic aioli on brioche bread \$8

**Steak Sandwich** – served with caramelized onions, sautéed mushrooms and herbed cheese on baguette \$14

**Grilled Salmon** – served with a creamy basil/dill sauce and lettuce on ciabatta \$13

**Torta De Pollo** – grilled chicken, sauteed onion and roasted poblano peppers, chihuahua cheese, jalapeno mayonnaise on a telera roll \$12 (NEW)

## SALADS (all can be made GF)

**Jumbo Shrimp and Avocado** - served on a bed of spinach and arugula, red onion and tossed in a citrus vinaigrette \$13

**Grilled Chicken and Couscous** - arugula, cherry tomato, basil pesto, olive oil and topped with parmesan cheese \$11

**Flat Iron Steak Salad** - mixed greens, red onion, aged bleu cheese, tomato, red onion in a mustard vinaigrette \$14 (NEW)

**Mexican Chef** - romaine, hard boiled egg, bacon, green onion, chicken, corn, avocado and tomato tossed in a chipotle vinaigrette \$12

**Caesar** - romaine topped with croutons, roasted tomatoes and parmesan cheese \$8 add chicken \$2. add salmon \$4.

**Spinach Ensalada** - spinach tossed in a chipotle vinaigrette topped with red onion, cucumber, slaw, jack/cheddar cheeses and a cheesy house-made tortilla \$10

Add shrimp \$4. chicken \$2.

## SIDES

**Side Salad** (mixed greens, onion, tomato) \$3

**Herb Roasted Potatoes** \$2.50

**Fries, Seasoned Fries, or Seasoned Chips** \$2.50

**Garlic Truffle Aioli Fries with Parmesan & Green Onions** \$3.50

**Cottage Cheese** \$2 Add Strawberries \$1

**Seasonal Fruit** \$2.50

**Applewood Smoked Bacon** \$3.50

**Sausage (pork patty or apple gouda chicken link NEW)** \$3

**Toast** \$1.00 (add to any dish) GF White \$1.50

**Biscuit** \$2

**Eggs** \$1/per Egg Whites \$1.50/per

See reverse for Breakfast

# Wake-up Sips

## JUICES

- Orange** (fresh squeezed) - \$3.50/\$4.50
  - Strawberry Orange** - \$4.00/\$4.50
  - Grapefruit** (fresh squeezed) - \$3.50/\$4.50
  - Apple** - \$2.00/\$3.00
  - Cranberry** - \$2.00/\$3.00
  - Tomato** - \$2.00/\$3.00
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## SOFT DRINKS

- Lemonade** (fresh squeezed) - traditional \$2.50  
strawberry, mango or pomegranate - \$2.75
- Cherry Limeade** (fresh squeezed) - \$3.00
- Iced Tea** - \$2.50
- Sodas** (Coke, Diet Coke, Sprite,  
Mello Yellow, Ginger Ale) - \$2.50
- Milk** (Whole, Skim) - \$2.00
- Chocolate Milk** - \$2.50
- Sparkling Water** - \$2.50



## SPECIALTY COFFEE DRINKS

- Coffee** (regular or decaf) - \$2.50
- Iced Keg Coffee** 12 oz - \$3
- Americano** 12 oz - \$3
- Cappuccino** 12 oz - \$3.50
- Espresso** - \$2.50
- Latte** - \$3 **Vanilla or Caramel** \$.50
- Peppermint Mocha** - \$4 (NEW)

## SPECIALTY HOT TEAS

\$3.00

### herbal

#### CITRUS MINT

Peppermint and citrus  
caffeine free

#### CHAMOMILE CITRON

Sunny Egyptian chamomile  
brightened by herbs and flowers  
caffeine free

#### AFRICAN SOLSTICE

Red tea layered with sweet berries  
and rose  
caffeine free

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### green

#### SENCHA

Early spring green tea  
contains some caffeine

#### JASMINE

Rare green tea scented with  
jasmine flowers  
contains some caffeine

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### black

#### DECAF BREAKFAST

Rich, raisiny, deep Ceylon tea  
caffeine free

#### ENGLISH BREAKFAST

A dark and rich assam black tea  
contains caffeine

#### BLACK CURRANT

Lush and fruity steep with  
blackberry leaves  
contains caffeine

#### BOMBAY CHAI

A traditional blend of  
warming spices  
contains caffeine

#### EARL GREY

*Organic*  
Robust assam and bergamot  
contains caffeine

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### white

#### GINGER PEAR

White tea leaves, pear and spicy ginger  
very little caffeine

# Spiked

## COFFEES

**Irish** - Jameson, whipped cream and creme de menthe \$8

**Mexican** - tequila, Kahlua, iced keg coffee \$9.50

**Bon Bon** - chocolate & vanilla syrup, espresso,  
Baileys, milk and whipped cream \$10

**Baileys** \$7.50

## BLOODY MARY *(\$3 more with a beer back)*

**Traditional** - house vodka and zing zang \$9 add \$2 for Tito's

**Spicy** - peppered vodka and zing zang \$11

**Maria** - bloody mary made with tequila \$9

## WINE

**House Chardonnay** \$8

**House Pinot Grigio** \$8

**House Red** \$9

**Prosecco Flute** \$7 **Tulip** \$10

## BEERS

**Midwest Vice** - Penrose (New England IPA ABV 7.5%) \$8

**Hard Apple** - Vander Mill (Cider ABV 6.8%) \$6

**Fresh Haze** - Deschutes (IPA ABV 6.5%) \$7

**Center Line** - Alter (Golden Ale ABV 5%) \$6

**Hop Nawi** - Energy City (New England IPA ABV 7.5) \$7

**Citra Hero** - Revolution (IPA ABV 7.5%) \$7

**Winter White** - Bells (Belgian Witbier ABV 5.0%) \$5

**Stella Artois** - Artois (Belgian Pilsner ABV 4%) \$4 Bottle

## MIMOSAS

**Grapefruit** - grapefruit and hibiscus liqueur \$10

**Traditional** \$8

**Strawberry & OJ** \$9

**Sunrise** - cranberry and orange juice \$9

**Paloma** - tequila, grapefruit juice, lime juice, grenadine \$10

**Southern Belle** - peach nectar and Heering cherry liqueur \$10

**Pointsettia** - cranberry and grand marnier \$9

**Red Velvet** - add hard cider \$9

**Bellini** - peach nectar and peach schnapps \$9

**Pear Raspberry** - pear nectar and chambord \$9

**Mango Pom** - mango nectar and pomegranate juice \$9

## CAN'T DECIDE ON A MIMOSA???

**Share a bottle and choose 2 juices!**

**Choose either grapefruit, cranberry,  
orange, mango or pomegranate for \$38**

## COCKTAILS

**Nosh Driver** - vodka, simple syrup, lemon & orange juice \$8

**Veneto 75** - gin, lemon juice, simple syrup and prosecco \$9

**Paloma** - tequila, grapefruit juice, lime juice & soda water \$10

**NoshRita** - tequila, cointreau, lime juice, sour mix & simple syrup \$8

**Grey Hound or Salty Dog** - vodka and grapefruit juice \$7

**Limoncello Berry** - just like it sound with prosecco \$7

**St Germain** - elderflower liqueur, vodka, lemon juice, prosecco and soda \$10

**Bees Knees** - vodka, honey and fresh lemonade \$8

**Purple Haze** - vodka and pomegranate lemonade garnished with a candied lemon \$8

**Sun Rita** - tequila, orange juice and grenadine \$8