

Breakfast

Eggs and Omelets

“La Revolucion” 10

Two Fried Eggs, Enchilada Sauce, Chilis, Cheddar Cheese, Chorizo Hash Browns

American Breakfast 10

Two Eggs (any style), Ham, Bacon or Sausage, Hash Browns

Eggs Benedict 12

Canadian Bacon, Poached Eggs, Hollandaise Sauce, English Muffins

Corned Beef Hash 11

House Made Corned Beef, Breakfast Potatoes, Peppers, Onions, Tomatoes, Poached Eggs

Egg White Frittata 8

Spinach, Tomato, Capers, Feta Cheese

The 3-n-3 10

3-Egg Omelet With Any Three of the Following:

Bacon, Ham, Sausage, Cheddar Cheese, Monterey Jack Cheese, Avocado, Onion, Peppers, Tomatoes, Mushrooms, Salsa

Breakfast Burrito 10

Scrambled Eggs, Chorizo, Cheddar Cheese, Black Beans, Pico de Gallo, Breakfast Potatoes

The Handlery Breakfast Sandwich 10

Fried Egg, Bacon or Canadian bacon, American or Cheddar Cheese, Sourdough

Cereal 5

Raisin Bran, Corn Flakes, Rice Krispies, Frosted Flakes, Fruit Loops

Add seasonal berries 2

Side Dishes

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| Yogurt | 3 | Hash Browns | 3 |
| Fruit Cup | 5 | Cottage Cheese | 3 |
| Smoked Bacon | 4 | Bagel/English Muffin | 3 |
| Grilled Ham | 4 | Croissant/Pastries | 3 |
| Sausage | 4 | Toast | 3 |

From The Griddle and the Iron

Peanut Butter and Banana Stuffed French Toast 10

*Bacon, Ham, or Sausage, Warm Maple Syrup
Add seasonal fruit compote 2*

Sweet Potato Waffles 9

*Cinnamon and Sugar with Warm Maple Syrup
Add seasonal fruit compote 2*

Pancakes 9

*Warm Maple Syrup
Add seasonal fruit compote 2*

Lighter Fare

Smoked Salmon 11

*Capers, Hard Boiled Eggs, Red Onions, Tomato, Cream Cheese,
Bagel*

Healthy Start 10

Seasonal fruit, Granola, Yogurt

Steel Cut Oatmeal 5

Apple Cinnamon or Traditional

Beverages

From The Bean

House Blend 2.50

Hot Chocolate 2.50

Fruit Juices 3

Orange, Cranberry, Pineapple, Apple, Grapefruit, Tomato

From The Leaf 2.50

Black, Green, Chai, Earl Grey, Spiced Orange, Raspberry, English,
Chamomile, Mint, Lemon, Cinnamon

➤ 20% gratuity will be added to all parties of 6 or more

Karl Prohaska, Executive Chef

Matthew Morrison, Exec. Sous-Chef

