TO GO
BREAKFAST | Mon-Fri until 11am; Sat & Sun until 4pm.

BREAKFAST STARTERS

**NEW**

OLIVER’S PORRIDGE
Steel-cut Irish oatmeal, walnuts, fruit, side of maple cream (5)

FRUIT, NUTS & YOGURT PARFAIT
Nonfat vanilla yogurt, fruit, walnuts, honey, cinnamon (5)

FRESH-CUT SEASONAL FRUIT (3/5)

DONUT BITES
Baker’s dozen. Cinnamon sugar, drizzled with caramel (5)

FRESH-SQUEEZED ORANGE JUICE OR GRAPEFRUIT (3.5 / 4.75)

KOLACHES
Ham & Mozzarella, Sausage & Mozzarella, Bacon & Cheddar, Chicken Sausage & Mozzarella (2.25)

BENEDICTS

Choice of local stone-ground yellow grits or house potatoes.

**NEW**

FARMER “BOB’S” BENEDICT*
Two extra-large poached eggs, chicken fried steak, scallions, Texas toast, cream gravy, cayenne citrus hollandaise (11.5)

**NEW**

HAM & CHEESE BENEDICT*
Two extra-large poached eggs, wheatberry toast, hardwood smoked ham, American cheese, spicy mustard sauce, cayenne citrus hollandaise (10.5)

EGGS BENEDICT*
Two extra-large poached eggs, toasted English muffin, Nueske’s™ Canadian bacon, cayenne citrus hollandaise (9.75)

TURKEY CLUB BENEDICT*
Two extra-large poached eggs, Cajun turkey, toasted English muffin, avocado, Swiss, peppered bacon, cayenne citrus hollandaise (10.5)

**NEW**

SMOKED SALMON BENEDICT*
Two extra-large poached eggs, hot hickory-smoked salmon spread, toasted English muffin, asparagus, scallions, cayenne citrus hollandaise (11.75)

**NEW**

BREADLESS TOMATO BENEDICT*
Two extra-large poached eggs, seasoned roasted tomatoes, avocado, spinach, cayenne citrus hollandaise, served with fresh fruit instead of grits/house potatoes (9.25)

**NEW**

LOBSTER BENEDICT*
Two extra-large poached eggs, seasoned lobster, toasted English muffin, peppered bacon, cayenne citrus hollandaise (15.5)

**NEW**

STRAWBERRY CHEESECAKE PANCAKE STACK
Three house-made buttermilk flapjacks, ricotta cream, fresh strawberries, chocolate syrup, fresh mint, powdered sugar, pure maple syrup (9.5)

**NEW**

CARAMEL APPLE FRENCH TOAST
Challah bread, English cream batter, caramel apple, cinnamon, lemon zest, powdered sugar, pure maple syrup (10.25)

**NEW**

CHOCOLATE CHIP PANCAKE STACK
Three house-made chocolate chip buttermilk flapjacks, Chantilly whipped cream, pure maple syrup (9.5)

**NEW**

LEMON BLUEBERRY PANCAKE STACK
Three house-made buttermilk flapjacks, lemon cream, fresh blueberries, powdered sugar, pure maple syrup (9.5)

CHICKEN & WAFFLES
Belgian waffle, crispy chicken tenders, powdered sugar, pure maple syrup (10)

GLUTEN-FRIENDLY PANCAKES**
- Available Saturday and Sunday –
Three house-made gluten-friendly flapjacks, powdered sugar, honey whipped butter, pure maple syrup (9)

BREAKFAST SIDES

LOCAL STONE-GROUND YELLOW GRITS (3) | SINGLE PANCAKE (3) | HOUSE POTATOES (3) | SINGLE THICK-CUT FRENCH TOAST (4.5) | ENGLISH MUFFIN OR TOAST (2) | TABBOULEH (2.75) | THICK-SLICED PEPPERED BACON (3) | BREAKFAST SAUSAGE PATTIES (3) | CHICKEN SAUSAGE (3) | TWO EXTRA-LARGE EGGS* (3)

BREAKFAST AS A TREAT

FAV

OLIVER’S PORRIDGE
Steel-cut Irish oatmeal, walnuts, fruit, side of maple cream

FAV

FARMER “BOB’S” BENEDICT*
Two extra-large poached eggs, chicken fried steak, scallions, Texas toast, cream gravy, cayenne citrus hollandaise

FAV

HAM & CHEESE BENEDICT*
Two extra-large poached eggs, wheatberry toast, hardwood smoked ham, American cheese, spicy mustard sauce, cayenne citrus hollandaise

FAV

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Two extra-large poached eggs, toasted English muffin, Nueske’s™ Canadian bacon, cayenne citrus hollandaise

FAV

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Two extra-large poached eggs, Cajun turkey, toasted English muffin, avocado, Swiss, peppered bacon, cayenne citrus hollandaise

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Two extra-large poached eggs, hot hickory-smoked salmon spread, toasted English muffin, asparagus, scallions, cayenne citrus hollandaise

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Two extra-large poached eggs, seasoned roasted tomatoes, avocado, spinach, cayenne citrus hollandaise, served with fresh fruit instead of grits/house potatoes

FAV

LOBSTER BENEDICT*
Two extra-large poached eggs, seasoned lobster, toasted English muffin, peppered bacon, cayenne citrus hollandaise

FAV

STRAWBERRY CHEESECAKE PANCAKE STACK
Three house-made buttermilk flapjacks, ricotta cream, fresh strawberries, chocolate syrup, fresh mint, powdered sugar, pure maple syrup

FAV

CARAMEL APPLE FRENCH TOAST
Challah bread, English cream batter, caramel apple, cinnamon, lemon zest, powdered sugar, pure maple syrup

FAV

CHOCOLATE CHIP PANCAKE STACK
Three house-made chocolate chip buttermilk flapjacks, Chantilly whipped cream, pure maple syrup

FAV

LEMON BLUEBERRY PANCAKE STACK
Three house-made buttermilk flapjacks, lemon cream, fresh blueberries, powdered sugar, pure maple syrup

FAV

CHICKEN & WAFFLES
Belgian waffle, crispy chicken tenders, powdered sugar, pure maple syrup

FAV

GLUTEN-FRIENDLY PANCAKES**
- Available Saturday and Sunday –
Three house-made gluten-friendly flapjacks, powdered sugar, honey whipped butter, pure maple syrup

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw or undercooked ingredients. Please let us know of any food allergies.

**ASK TO SEE OUR GLUTEN-FRIENDLY MENU

Underline Black Walnut Cafe Favorites

GF

Black Walnut Cafe Favorites

Spicy Vegetarian

Vegan

Vegan Contains Nuts

**MORE BREAKFAST ON BACK**

MORE BREAKFAST ON BACK
# Breakfast

## Eggs & More

**NEW** WHICH CAME FIRST?  
Chicken sausage, pastry crust, jalapeño cream gravy, two extra-large eggs, scallions ($9)

**NEW** AVOCADO & EGG TOAST  
Avocado, wheatberry toast, everything bagel spice, Marie cheese, sun-dried tomatoes, two extra-large eggs, arugula, scallions, pesto oil ($9.25)

**CROISSANT SANDWICH**  
Toasted handcrafted croissant, scrambled eggs, cheddar, choice of bacon, ham, breakfast sausage or chicken sausage; fruit ($8.5)

**PETITE BREAKFAST**
Choose three of the following: two extra-large eggs, potatoes, grits, breakfast sausage, chicken sausage, bacon, Texas toast or English muffin ($7.75)

**FRENCHIE**
Texas-cut challah French toast, two extra-large eggs, choice of potatoes or grits, choice of breakfast sausage, chicken sausage or bacon ($11)

**DRESSED UP GRITS**
Local stone-ground yellow grits, peppered bacon, cheddar, sour cream, onion au jus, tomatoes, two extra-large eggs, scallions, Texas toast or English muffin ($7.75)

**AMERICAN BREAKFAST**
Two extra-large eggs, choice of potatoes or grits; breakfast sausage, chicken sausage or bacon; Texas toast or English muffin ($9)

**BIG PLATE**
Two flapjacks, two extra-large eggs, choice of potatoes or grits; breakfast sausage, chicken sausage or bacon, pancake topping available ($11)

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**Items Below Are Available Until 4 PM.**

*Omelets served with Texas toast or English muffin and fire-roasted salsa. Substitute egg whites ($1.5)*

**ANGRY SHRIMP OMELET**  
Three extra-large eggs, shrimp, Italian sausage, red onions, sweet bell peppers, chipotle, mozzarella, tomatoes ($11.25)

**FAJITA STEAK OMELET**  
Three extra-large eggs, grilled marinated fajita steak, mozzarella, cheddar, yellow onions, sweet bell peppers, pico de gallo ($11.75)

**HEALTHIER THAN THE REST OMELET**  
Three egg whites, spinach, mushrooms, goat cheese, red onions, tomatoes, fruit instead of toast ($8.5)

**BREAKFAST MIGAS**  
Four extra-large eggs, fried tortilla strips, fire-roasted salsa, feta cheese, cilantro ($7.5)  
*add Italian sausage, bacon or ham ($1.25)*

**TEX-MEX OMELET**  
Three extra-large eggs, red onions, sweet bell peppers, black beans, mushrooms, corn, jalapeños, cheddar, mozzarella, pico de gallo, cilantro, sour cream, tortilla strips ($7.75)

**BREAKFAST ENCHILADAS**  
Flour tortillas, scrambled eggs, cheddar, mozzarella, American cheese, guacamole, pico de gallo, sour cream, chipotle Pavia alfredo sauce, tortilla strips, cilantro ($7.25)

**HUEVOS MEXICANOS**  
Scrambled eggs, cheddar, chipotle Pavia alfredo sauce, pico de gallo, guacamole, house potatoes, flour tortillas ($8.25)

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**Build Your Own Three-Egg Omelet | 5.75 + add from list below:**

<table>
<thead>
<tr>
<th>Each [0.5]</th>
<th>Each [1.25]</th>
<th>Each [2.5]</th>
</tr>
</thead>
<tbody>
<tr>
<td>sweet bell peppers</td>
<td>jalapeños</td>
<td>peppered bacon</td>
</tr>
<tr>
<td>mushrooms</td>
<td>tomatoes</td>
<td>ham</td>
</tr>
<tr>
<td>red onions</td>
<td>mozzarella</td>
<td>breakfast sausage</td>
</tr>
<tr>
<td>scallions</td>
<td>cheddar</td>
<td>italian sausage</td>
</tr>
<tr>
<td>black beans</td>
<td>house potatoes</td>
<td>chicken sausage</td>
</tr>
<tr>
<td>pico de gallo</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**SHAREABLE STARTERS**

**NEW AHI & AVOCADO TOAST**
Chilled sesame marinated tuna, avocado, wheatberry toast, arugula, scallions, lemon zest {9.75} **add two eggs (1.25)**

**FAST ASIAN CHICKEN NACHOS**
Grilled marinated chicken, roasted corn, black beans, jalapeños, American cheese Pavia blend, sour cream, Asian barbecue sauce, crispy wonton chips {10}

**GUACAMOLE, CHIPS & SALSA**
House-made guacamole, fire-roasted salsa, corn tortilla chips {6.25}

**NEW BWC QUESO**
House-made queso, roasted peppers and onions, tomatoes, spicy sausage, cilantro, corn tortilla chips {8}

**SPINACH & ARTICHOKE DIP**
Spinach, artichokes, mozzarella, Parmesan, cream cheese, red onions, garlic, sour cream, pico de gallo, fire-roasted salsa, corn tortilla chips {9.5}

**SOUTHWESTERN HUMMUS**
Puréed chickpeas, tahini, garlic, olive oil, spices, cilantro, lime, crispy wonton chips {7} **substitute vegetables (1)**

**CHICKEN TAQUITOS**
Crispy corn tortillas, grilled marinated chicken breast, cilantro, mozzarella, roasted corn, pico de gallo, guacamole, feta, chipotle Pavia alfredo sauce {9}

**SHAREABLE STARTERS**

**SOUP**

*Made fresh daily. Served with garlic bread*

**CHICKEN TORTILLA**
Tomato base, vegetables, avocado, habanero, chicken, tortilla strips {4.3 / 7.25}

**TURKEY & BLACK BEAN CHILI**
Ground turkey, seasoned tomatoes, black beans, cheddar {3.75 / 6.1}

**CREAMY TOMATO BASIL**
Pesto tomato basil soup, croutons {3.75 / 6.1}

**SOUP & SALAD**
Choice of any soup (cup 9.4 / bowl 10.7)
Caesar, Greek or house salad **add chicken (3.75) shrimp* (3.25)**

**SALADS**

*Add Chicken {3.75} | Shrimp* (5) | Salmon* (6.75) Additional garlic bread (1) | Blacken any item (1.25)*

**FAV SANTA FE SALAD**
Grilled marinated chicken breast, roasted corn, black beans, mango, cheddar, tortilla strips, pico de gallo, sweet bell peppers, house greens, spicy mango cilantro dressing, garlic bread {13}

**BLACKENED SALMON CAESAR SALAD**
Blackened salmon, croutons, Marie cheese, romaine, Caesar dressing, garlic bread {14}

**ASIAN TUNA SALAD**
Chilled sesame marinated tuna, black sesame seeds, green, red and Napa cabbage, carrots, mint, cilantro, snow peas, crispy wontons, wasabi aioli, spicy Asian dressing {15}

**GREEK SALAD**
Artichokes, Kalamata olives, red onions, celery, sweet bell peppers, sun-dried tomatoes, feta, cucumbers, house greens, lemon Otis dressing, garlic bread {10.5}

**COBB SALAD**
Grilled marinated chicken breast, peppered bacon, roasted corn, cucumbers, tomatoes, avocado, hard-boiled egg, house greens, cobb dressing, garlic bread {16.5}

**BWC SIRLOIN STEAK SALAD**
Grilled Angus beef sirloin, honey ginger marinade, grilled asparagus, julienne green apples, sweet ‘n’ spicy walnuts, house greens, asiago dressing, garlic bread {21.5} — Available until 4pm —

**THE LITIGATOR**
Poppy seed chicken salad, sweet ‘n’ spicy walnuts, grapes, strawberries, blueberries, cucumbers, tomatoes, carrots, arugula, lemon Otis dressing, garlic bread {18.5}

**BLACK WALNUT SALAD**
Grilled marinated chicken breast, walnuts, Gorgonzola cheese, julienne green apples, house greens, tomato saury dressing, garlic bread {15.9}

**SIDES**

**POTATO SALAD (3) | FRIES (3) | TABBOULEH (3) | SWEET POTATO FRIES (3.25) | SEASONAL VEGETABLES (mp) | BROCCOLI (3) | CAULIFLOWER RISOTTO (3.5) | SIDE SALAD (3.25) | GARLIC MASHED POTATOES (3)**

Substitutions may require additional charges | Prices are subject to change

5% packaging fee will be applied to all to-go orders.
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VEGETARIAN PASTA</strong></td>
<td>Basil pesto, olive oil, sun-dried tomatoes, Kalamata olives, artichokes, garlic, Marie cheese, bowtie</td>
<td>$9.5</td>
</tr>
<tr>
<td><strong>CHICKEN FRIED STEAK</strong></td>
<td>Angus beef, cream gravy, garlic mashed potatoes, scallions, garlic bread</td>
<td>$12.5</td>
</tr>
<tr>
<td><strong>ANCIENT GRAIN BOWL</strong></td>
<td>Ancient grains, walnuts, seasoned roasted tomato, grilled chicken, seasonal vegetables, pesto oil</td>
<td>$11</td>
</tr>
<tr>
<td><strong>VEGAN TACOS</strong></td>
<td>Walnuts, sun-dried tomatoes, cauliflower, vegetable broth, avocado, pico de gallo, lettuce, fire-roasted salsa, corn tortillas</td>
<td>$10</td>
</tr>
<tr>
<td><strong>GARLIC SHRIMP ZUCCHINI</strong></td>
<td>Zucchini “noodles,” shrimp, garlic, blackened seasoning, olive oil, lemon, Marie cheese, garlic bread</td>
<td>$13.5</td>
</tr>
<tr>
<td><strong>BWC CHICKEN TENDERS</strong></td>
<td>Crispy chicken tenders, French fries, cayenne ranch and honey mustard dipping sauces</td>
<td>$10.5</td>
</tr>
<tr>
<td><strong>POT ROAST DINNER</strong></td>
<td>Slow-cooked chuck tender, garlic mashed potatoes, mushroom gravy, garlic bread</td>
<td>$15</td>
</tr>
<tr>
<td><strong>GRAIN FREE PASTA</strong></td>
<td>Substitute zucchini noodles (3) Additional garlic bread (1)</td>
<td></td>
</tr>
<tr>
<td><strong>PASTAS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>VEGETARIAN PASTA</strong></td>
<td>Basil pesto, olive oil, sun-dried tomatoes, Kalamata olives, artichokes, garlic, Marie cheese, bowtie</td>
<td>$9.5</td>
</tr>
<tr>
<td><strong>PAVIA SHRIMP ALFREDO</strong></td>
<td>Shrimp, amber butter, sweet bell peppers, cracked black pepper, garlic, mushrooms, Marie cheese, Pavia alfredo sauce, linguine</td>
<td>$13.75</td>
</tr>
<tr>
<td><strong>BLACK WALNUT LEMON CHICKEN</strong></td>
<td>Grilled marinated chicken breast, mushrooms, amber butter, lemon Pavia alfredo sauce, Marie cheese, linguine</td>
<td>$10.75</td>
</tr>
<tr>
<td><strong>CHIPOTLE CHICKEN PEPPER PASTA</strong></td>
<td>Grilled marinated chicken breast, chipotle Pavia alfredo sauce, amber butter, pico de gallo, tortilla strips, linguine</td>
<td>$11</td>
</tr>
<tr>
<td><strong>NEW ORLEANS NOODLE</strong></td>
<td>Italian sausage, shrimp, amber butter, tomatoes, mushrooms, cayenne Pavia alfredo sauce, linguine</td>
<td>$14.25</td>
</tr>
<tr>
<td><strong>NEW ORLEANS NOODLE</strong></td>
<td>Italian sausage, shrimp, amber butter, tomatoes, mushrooms, cayenne Pavia alfredo sauce, linguine</td>
<td>$14.25</td>
</tr>
</tbody>
</table>

**Available after 10:15 am**

- **GRILLED CHICKEN BREAST**
  - Marinated chicken breast, walnuts, pico de gallo, garlic mashed potatoes, seasonal vegetables, garlic bread

- **PULLED PORK CARNITAS TACOS**
  - House-braised pork, feta, shredded lettuce, pico de gallo, yellow onions, avocado, spicy mustard mayo, fresh lime, corn tortillas

- **VEGAN TACOS**
  - Walnuts, sun-dried tomatoes, cauliflower, vegetable broth, avocado, pico de gallo, lettuce, fire-roasted salsa, corn tortillas

- **QUESADILLA**
  - Cheddar, mozzarella, sour cream, pico de gallo, guacamole, cilantro, flour tortillas

- **BLACK WALNUT FISH TACOS**
  - Beer-battered mahi mahi, fresh lime, corn tortillas, lettuce, pico de gallo, cilantro, cayenne rice, house salad

- **GARLIC SHRIMP ZUCCHINI**
  - Zucchini “noodles,” shrimp, garlic, blackened seasoning, olive oil, lemon, Marie cheese, garlic bread

- **BWC CHICKEN TENDERS**
  - Crispy chicken tenders, French fries, cayenne ranch and honey mustard dipping sauces

- **POT ROAST DINNER**
  - Slow-cooked chuck tender, garlic mashed potatoes, mushroom gravy, garlic bread

**Available after 4 pm**

- **GUINNESS™ STEAK POT PIE**
  - Demi-glaze braised beef, red potatoes, baby carrots, green peas, pastry crust

- **SHRIMP & GRITS**
  - Shrimp, local stone-ground yellow grits, peppered bacon, blackened seasoning, yellow onions, Pavia alfredo sauce, diced tomatoes, scallions, garlic bread

- **CHICKEN BAILEY**
  - Breaded chicken breast, artichoke hearts, tomatoes, mushrooms, spinach, Marie cheese, garlic mashed potatoes, garlic bread

- **STEAK ORLEANS**
  - 6 oz. sirloin, shrimp, Italian sausage, cayenne Pavia alfredo sauce, tomatoes, mushrooms, broccoli, garlic mashed potatoes, garlic bread

- **CRAB-STUFFED BRANZINO**
  - Crab-stuffed Mediterranean sea bass, lemon Pavia sauce, seasonal vegetables, garlic bread

**NEW ORLEANS NOODLE**

- Grilled marinated chicken breast, pico de gallo, tortilla strips, linguine

**Available after 4 pm**

- **GRILLED CHICKEN BREAST**
  - Marinated chicken breast, walnuts, pico de gallo, garlic mashed potatoes, seasonal vegetables, garlic bread

- **PULLED PORK CARNITAS TACOS**
  - House-braised pork, feta, shredded lettuce, pico de gallo, yellow onions, avocado, spicy mustard mayo, fresh lime, corn tortillas

- **VEGAN TACOS**
  - Walnuts, sun-dried tomatoes, cauliflower, vegetable broth, avocado, pico de gallo, lettuce, fire-roasted salsa, corn tortillas

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  - Cheddar, mozzarella, sour cream, pico de gallo, guacamole, cilantro, flour tortillas

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  - Beer-battered mahi mahi, fresh lime, corn tortillas, lettuce, pico de gallo, cilantro, cayenne rice, house salad

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  - Zucchini “noodles,” shrimp, garlic, blackened seasoning, olive oil, lemon, Marie cheese, garlic bread

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  - Crispy chicken tenders, French fries, cayenne ranch and honey mustard dipping sauces

- **POT ROAST DINNER**
  - Slow-cooked chuck tender, garlic mashed potatoes, mushroom gravy, garlic bread

**Served with garlic bread. Substitute zucchini noodles (3) Additional garlic bread (1)**
KOREAN FRIED CHICKEN SANDWICH
Fried chicken breast, Korean BBQ sauce, lettuce, house-made pickles, black sesame seeds, scallions, brioche bun, choice of house-made potato salad or fries (11.5)

FRENCH DIP
Thinly sliced roast beef, provolone, mushrooms, sautéed onions, asiago dressing, onion au jus, baguette, choice of house-made potato salad or fries (12)

GRILLED CHICKEN CROISSANT
Grilled marinated chicken breast, peppered bacon, lettuce, tomatoes, cayenne ranch, handcrafted croissant, choice of house-made potato salad or fries (12)

TURKEY CROISSANT CLUB
Cajun turkey, Swiss, peppered bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, choice of house-made potato salad or fries (12)

REALLY GOOD BURGER*
½ pound ground brisket and chuck patty, mushrooms, sautéed onions, peppered bacon, cheddar, lettuce, garlic cream cheese, brioche bun, choice of house-made potato salad or fries (13.25)

BEYOND BURGER (PLANT-BASED)
The Beyond Burger® patty, lettuce, tomatoes, house-made pickles, wheat bun, served with tabbouleh (12.25) add cheddar cheese(1.5)

CHICKEN SALAD SANDWICH
Poppy seed chicken salad, sweet ‘n’ spicy walnuts, grapes, lettuce, tomato, handcrafted croissant, fruit (10.75)

CLASSIC GRILLED CHEESE & TOMATO BASIL SOUP
American cheese, butter, challah bread cup (8) bowl (10)

POT ROAST GRILLED CHEESE
Slow-cooked chuck tender, butter, challah bread, American cheese, house salad (10)

AMERICAN BURGER*
½ pound ground brisket and chuck patty, American cheese, lettuce, tomatoes, house-made pickles, spicy mustard mayo, brioche bun, choice of house-made potato salad or fries (12) add bacon (1.75)

DOC’S KRAZY TURKEY BURGER
Seasoned turkey patty, Swiss, sautéed mushrooms, tomatoes, avocado, spinach, pesto mayo, wheat bun, choice of sweet potato fries or tabbouleh (11.5)

FAJITA STEAK OMELET*
Three extra-large eggs, grilled marinated fajita steak, mozzarella, cheddar, yellow onions, sweet bell peppers, pico de gallo (11.75)

BREAKFAST MIGAS
Four extra-large eggs, fried tortilla chips, fire-roasted salsa, feta cheese, cilantro (7.5) add Italian sausage, bacon or ham (1.25)

LATE BREAKFAST

FAV HEALTHIER THAN THE REST OMELET
Three egg whites, spinach, mushrooms, goat cheese, red onions, tomatoes, fruit instead of toast (8.5)

BREAKFAST ENCHILADAS
Flour tortillas, scrambled eggs, cheddar, mozzarella, American cheese, guacamole, pico de gallo, sour cream, chipotle Pavia alfredo sauce, tortilla strips, cilantro (7.25)

LITTLE ACORNS KIDS’ MENU
12 & UNDER PLEASE

Choice of potato salad, tabbouleh, seasonal vegetables, French fries, garlic mashed potatoes, honey vanilla yogurt, risotto-style cauliflower, and your choice of a fountain drink or an organic Honest Kids Juice

CHICKEN TENDERS (6.5) | CHEESEBURGER (6.5) | ZITI & TOMATO SAUCE (5.5) | CHICKEN DINNER (6) | AJB'S MAC & CHEESE (6) | CHEESE QUESADILLA (5.25) | GRILLED CHEESE (6.5)

**ASK TO SEE OUR GLUTEN-FRIENDLY MENU
Gluten-free bread available upon request. Our kitchen is NOT gluten-free and cross-contact may occur.

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw or undercooked ingredients. Please let us know of any food allergies.