

ANNA'S[®]

HOUSE

SHAREABLES

BILLION DOLLAR BACON GF
FOUR THICK-CUT BACON STRIPS CANDIED WITH A SWEET HEAT ESPRESSO RUB. 11

LOADED BREAKFAST TOTS
BACON, CHEDDAR & CHIVE STUFFED HASHBROWN BITES, SERVED WITH A WARM POBLANO HOLLANDAISE. 11.75

ANNA'S CINNAMON ROLL V
MASSIVE CINNAMON ROLL TOPPED WITH A CINNAMON CREAM CHEESE FROSTING. 8

GF CINNAMON ROLL GF
AN ALLERGY-FRIENDLY CINNAMON ROLL THAT IS FREE FROM GLUTEN, NUTS & SOY. 7.50
SINGLE SERVING

CINNAMON MONKEY BREAD V
A DELICIOUS CINNAMON SUGAR GLAZED PULL-APART BREAD TOPPED WITH A CINNAMON CREAM CHEESE FROSTING. SERVES MANY. 12.50

CLASSICS & COMBOS

THE BIG BREAKFAST GFO
THREE EGGS, HAM, TWO SAUSAGE LINKS, TWO STRIPS OF BACON, POTATOES, THREE SILVER DOLLAR PANCAKES & YOUR CHOICE OF TOAST. 16.75

CORNERED BEEF HASH & EGGS GFO
SLOW-ROASTED, HAND-PULLED CORNERED BEEF, RED SKIN POTATOES, TWO EGGS & YOUR CHOICE OF TOAST OR UPGRADE TO A PANCAKE. 15.75

BISCUITS & GRAVY
TWO JUMBO BUTTERMILK BISCUITS SMOTHERED WITH HOUSE-MADE SAUSAGE GRAVY & SERVED WITH TWO EGGS & YOUR CHOICE OF POTATOES. 15.25

THE TRADITIONALIST GFO
TWO EGGS WITH YOUR CHOICE OF MEAT, POTATOES & TOAST OR UPGRADE TO A PANCAKE. 13

PANCAKE COMBO GFO
TWO PANCAKES, TWO EGGS & YOUR CHOICE OF MEAT. 13.25

FRENCH TOAST COMBO GFO
TWO FULL SLICES OF FRENCH TOAST, TWO EGGS & YOUR CHOICE OF MEAT. 13.25

ANNA'S BELGIAN WAFFLE V GFO
SIGNATURE BELGIAN WAFFLE SERVED WITH A SIDE OF HOUSE-MADE BROWN SUGAR BUTTER. 11 MAKE IT A COMBO SERVED WITH TWO EGGS & YOUR CHOICE OF MEAT. 14

HOUSE BOWLS

SERVED WITH TWO EGGS AND YOUR CHOICE OF TOAST OR UPGRADE TO A PANCAKE

ANNA'S SKILLET GFO
HAM, ONION, GREEN PEPPER, MUSHROOM, RED SKIN POTATOES, TOMATO, CHEDDAR CHEESE & TOPPED WITH GREEN ONION. 16

CORNERED BEEF HASH SKILLET GFO
SLOW-ROASTED, HAND-PULLED CORNERED BEEF, RED SKIN POTATOES, GREEN PEPPER, ONION & MUSHROOM. 17.75

CHIPOTLE SOUTHWEST BOWL GFO
BREAKFAST SAUSAGE, GREEN PEPPER, TOMATO, ONION, JALAPEÑOS, RED SKIN POTATOES, MONTEREY JACK CHEESE & DRIZZLED WITH CHIPOTLE AIOLI. 16 ADD AVOCADO 2

HIPPIE HASH V GFO
ROASTED CAULIFLOWER, BROCCOLI, CARROTS, CABBAGE, RADISH & BEETS SEASONED WITH GARLIC & GINGER. SERVED OVER BROWN RICE & RED SKIN POTATOES. TOPPED WITH MONTEREY JACK CHEESE & A DOLLOP OF SOUR CREAM. 16 ADD AVOCADO 2

SWEET POTATO & BRUSSELS SPROUTS HASH V GFO
ROASTED BRUSSELS SPROUTS, SWEET POTATOES & RED ONION WITH DRIED CHERRIES. TOPPED WITH BALSAMIC REDUCTION. 15.75
ADD AVOCADO 2

SAVORY FAVORITES

ANNA'S BAKED CHILAQUILES V
BAKED CORN TORTILLA LAYERS, MONTEREY JACK CHEESE & RED ENCHILADA SAUCE. FINISHED WITH CREMA, HOUSE-MADE POBLANO HOLLANDAISE, COTIJA CHEESE, TWO EGGS, AVOCADO & CILANTRO. 16.25

CALIFORNIA DREAMIN' AVOCADO TOAST V GFO
TWO SLICES OF WHEAT TOAST SPREAD WITH OUR HOUSE-MADE GUACAMOLE. TOPPED WITH BASTED EGGS & SPRINKLED WITH PARMESAN CHEESE & RED PEPPER FLAKES. SERVED WITH A BOWL OF FRESH FRUIT. 14.50

MONTE CRISTO GFO
TWO SLICES OF TEXAS FRENCH TOAST WITH HAM & SWISS CHEESE. TOPPED WITH POWDERED SUGAR & DRIZZLED WITH HOUSE-MADE RASPBERRY MELBA SAUCE. SERVED WITH YOUR CHOICE OF POTATOES. 14.75

COOK'S SANDWICH GFO
SAUSAGE PATTY, EGG, AVOCADO, GREEN ONION, CREAM CHEESE & CHEDDAR CHEESE ON ENGLISH MUFFIN TOAST. SERVED WITH YOUR CHOICE OF POTATOES. 14.50

FARMHOUSE CHICKEN N' BISCUIT
HEARTY BREAKFAST SANDWICH PILED HIGH WITH A SAVORY HAND-BATTERED CHICKEN BREAST, FRIED EGG & AMERICAN CHEESE STACKED ON A BUTTERY BISCUIT & SMOTHERED IN HOUSE-MADE SAUSAGE GRAVY. 13.50

BREAKFAST BURRITO GFO
SCRAMBLED EGGS, SAUSAGE, ONION, GREEN PEPPER & CHEDDAR CHEESE WRAPPED IN A FLOUR TORTILLA. SERVED WITH SOUR CREAM, HOUSE-MADE GUACAMOLE & RANCHERO SAUCE & YOUR CHOICE OF POTATOES. 16

BREAKFAST WET BURRITO
SCRAMBLED EGGS, SAUSAGE, ONION, GREEN PEPPER & CHEDDAR CHEESE WRAPPED IN A FLOUR TORTILLA & SMOTHERED IN RED ENCHILADA SAUCE & POBLANO HOLLANDAISE. SERVED WITH YOUR CHOICE OF POTATOES. 16.25

CHICKEN SAUSAGE TATER TOT CASSEROLE GF
TATER TOTS BAKED WITH CHEDDAR CHEESE, SAGE, THYME & ONION. TOPPED WITH CHICKEN SAUSAGE, CHEDDAR CHEESE, SOUR CREAM, GREEN ONION & TWO EGGS. 16.25

THE FAMOUS BREAKFAST LASAGNA GF
EGG CASSEROLE LAYERED WITH SLICED TOMATOES, SPINACH, BASIL, SUN-DRIED TOMATOES, MUSHROOMS, TURKEY SAUSAGE & RICOTTA CHEESE. TOPPED WITH MELTED CHEDDAR CHEESE, HOUSE-MADE BÉCHAMEL SAUCE & YOUR CHOICE OF POTATOES. 17.50

SWEET FAVORITES

CHICKEN N' WAFFLES
SIGNATURE BELGIAN WAFFLE TOPPED WITH CRISPY CHICKEN TENDERS. SERVED WITH HOUSE-MADE BROWN SUGAR BUTTER & DRIZZLED WITH A HONEY CARAMEL SAUCE. 16.50

CANDIED PECAN & BANANA FRENCH TOAST GFO
LOCAL CIABATTA BREAD WITH ALMOND MASCARPONE CHEESE, CANDIED PECANS & GRILLED BANANAS. TOPPED WITH HOUSE-MADE BANANA RUM CARAMEL SAUCE. SERVED WITH YOUR CHOICE OF MEAT. 16.25

TWILIGHT FRENCH TOAST V
BREAD PUDDING FRENCH TOAST SOAKED IN CRÈME BRÛLÉE SAUCE, TOPPED WITH FRESH BERRIES & HOUSE-MADE RASPBERRY MELBA SAUCE. 16.25 FULL 12 HALF

LEMON POPPYSEED CREPES GF
TWO CREPES STUFFED WITH CREAM CHEESE FILLING & TOPPED WITH WARM BLUEBERRY SAUCE. SERVED WITH YOUR CHOICE OF MEAT. 15

NEW

HEALTHY BAKED OATMEAL VG GF
OATS, DRIED CHERRIES & RAISINS BAKED WITH OAT MILK & A DASH OF CINNAMON. SERVED WITH YOUR CHOICE OF STEAMED OAT, ALMOND, COCONUT OR 2% MILK. 13.75 FULL 11.25 HALF

CHOCOLATE QUINOA BREAKFAST BOWL VG GF
WARM CHOCOLATEY QUINOA TOPPED WITH FRESH BLUEBERRIES, STRAWBERRIES, BANANAS, TOASTED COCONUT, WALNUTS, PECANS & DRIZZLED WITH DARK CHOCOLATE SAUCE. SERVED WITH A SIDE OF STEAMED OAT, ALMOND, COCONUT OR 2% MILK. 15

NUTELLA® GREEK YOGURT BOWL V GF
VANILLA GREEK YOGURT TOPPED WITH HOUSE-MADE TRIPLE-NUT GRANOLA, BANANAS, STRAWBERRIES & BLUEBERRIES. DRIZZLED WITH PEANUT BUTTER & NUTELLA®, THEN FINISHED WITH TOASTED COCONUT. 14

SIGNATURE LATTES

AVAILABLE HOT OR ICED

HOUSE-MADE CHAI TEA
BLACK TEA INFUSED WITH CINNAMON, CLOVE, GINGER & WARMING SPICES. 6.50

TWILIGHT
FLAVORS OF VANILLA & CRÈME BRÛLÉE, TOPPED WITH WHIPPED CREAM & SPRINKLED WITH RAW SUGAR. 6.50

CON MIEL
A SPANISH INSPIRED LATTE WITH HONEY, VANILLA & CINNAMON. 6.50

LAVENDER MAPLE
FLAVORS OF SWEET LAVENDER & REAL MAPLE SYRUP. 6.50

NEW

FRENCH TOAST
SWEET COMBINATION OF BROWN BUTTER TOFFEE, MAPLE SYRUP & CINNAMON. TOPPED WITH WHIPPED CREAM & A DASH OF CINNAMON. 6.50

HAND-CRAFTED ESPRESSO

LATTE 5.50
CAPPUCCINO 5.50
AMERICANO 4.75
ESPRESSO SGL 3.50 DBL 4.75
ADD FLAVOR .50
HAZELNUT, DARK CHOCOLATE, BUTTERSCOTCH, LAVENDER, VANILLA, CARAMEL, MAPLE, SUGAR-FREE VANILLA & SUGAR-FREE CARAMEL.

CLASSIC BEVERAGES

COFFEE 3.75
SPECIAL ANNA'S HOUSE BLEND ROASTED LOCALLY
JUICE 4.85
ORANGE, APPLE, CRANBERRY, TOMATO
2%, CHOCOLATE MILK 4
ALMOND, OAT, COCONUT MILK 4.50
FRESH BREWED ICED TEA 3.85
SOFT DRINKS 3.85
COKE PRODUCTS

SPECIALTY BEVERAGES

FRESH SQUEEZED ORANGE JUICE 6.85
TABLESIDE FRENCH PRESS COFFEE 7.50
SERVES TWO
LOOSE LEAF TEA POT 6
HOT CHOCOLATE 4.75
YOUR CHOICE OF MILK

FRESH-PRESSED JUICE

CARROT SUNRISE
BRIGHTEN YOUR DAY WITH A REFRESHING BLEND OF GINGER, CARROT & APPLE. 7.75

GREEN GETAWAY
AN ENERGIZING COMBINATION OF SPINACH, CUCUMBER, APPLE & CELERY. 7.75

HEALTHY HARVEST
A VIBRANT FUSION OF GINGER, LEMON, RADISH, CELERY, APPLE, TOMATO & CARROT. 7.75

TROPICAL OASIS
TRANSPORT TO PARADISE WITH A TROPICAL MIX OF ORANGE, PINEAPPLE & GINGER. 7.75

ROOT 66
A BOLD BLEND OF BEETS, CARROTS, LEMON, CELERY & APPLE. 7.75

SWEET & SASSY
A SWEET CONCOCTION OF SPINACH, LEMON, GINGER & APPLE. 7.75

MENU KEY

GF

GLUTEN-FREE

GFO

GLUTEN-FREE OPTION

V

VEGETARIAN

VG

VEGAN

*To enhance your dining experience and ensure your safety, kindly inform your server of any allergens you may have.

While we are not a gluten-free environment, items indicated "GF" have gluten-free ingredients. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

OMELETS & SCRAMBLES

OMELET OR SCRAMBLE. SERVED WITH YOUR CHOICE OF TOAST OR UPGRADE TO A PANCAKE

- CALIFORNIA** GFO
BACON, AVOCADO, TOMATO & CREAM CHEESE. 15.25
- DUBLIN** GFO
SLOW-ROASTED, HAND-PULLED CORNED BEEF HASH, BACON, SAUSAGE & CHEDDAR CHEESE. 16.25
- HANGOVER** GFO
BACON, SAUSAGE, HAM & CHEDDAR CHEESE. 15.25
- MEAT & CHEESE** GFO
YOUR CHOICE OF MEAT & CHEESE. 14.75

- ULTIMATE** GFO
HAM, MUSHROOMS, ONION, GREEN PEPPER & CHEDDAR CHEESE. 15.25
- VEGGIE** V GFO
MUSHROOM, ONION, TOMATO, GREEN PEPPER & CHEDDAR CHEESE. 14.75
- WESTERN**
HAM, SAUSAGE, ONION, GREEN PEPPER, SWISS & CHEDDAR CHEESE. TOPPED WITH HOUSE-MADE SAUSAGE GRAVY. 16.25

VEGAN FAVORITES

FOR OUR PLANT-BASED AND DAIRY-FREE FRIENDS!

- BIG BREAKFAST** VG GFO
VEGAN EGGS, THREE VEGAN SAUSAGE PATTIES & THREE VEGAN PANCAKES. SERVED WITH YOUR CHOICE OF POTATOES & TOAST. 18
- PANCAKE COMBO** VG GF
TWO HOUSE-MADE VEGAN PANCAKES, VEGAN EGGS & VEGAN SAUSAGE. 15
- BELGIAN WAFFLE** VG GF
ONE VEGAN BELGIAN WAFFLE. 11 MAKE IT A COMBO SERVED WITH VEGAN EGGS & VEGAN SAUSAGE. 16
- VEGAN SCRAMBLE** VG GFO
VEGAN EGGS, VEGAN SAUSAGE, GREEN PEPPER, TOMATO, VEGAN CHEESE, ONION & MUSHROOM. SERVED WITH YOUR CHOICE OF TOAST OR UPGRADE TO A PANCAKE. 17

- BREAKFAST BURRITO** VG GFO
SCRAMBLED VEGAN EGGS, VEGAN CHEESE, VEGAN SAUSAGE, ONION, & GREEN PEPPER WRAPPED IN A FLOUR TORTILLA. SERVED WITH HOUSE-MADE GUACAMOLE & RANCHERO SAUCE. SERVED WITH YOUR CHOICE OF POTATOES. 17.25
- HEALTHY BAKED OATMEAL** VG GF
OATS, DRIED CHERRIES & RAISINS BAKED WITH OAT MILK & A DASH OF CINNAMON. SERVED WITH YOUR CHOICE OF STEAMED OAT, ALMOND OR COCONUT MILK. 13.75 FULL 11.25 HALF
- BREAKFAST SANDWICH** VG GFO
VEGAN EGGS, VEGAN SAUSAGE & VEGAN CHEESE TOPPED WITH TOMATO & AVOCADO ON ENGLISH MUFFIN TOAST. SERVED WITH YOUR CHOICE OF POTATOES. 15.75

- CHIPOTLE SOUTHWEST BOWL** VG GFO
GREEN PEPPER, TOMATO, ONION, JALAPEÑOS, RED SKIN POTATOES, VEGAN CHEESE, VEGAN SAUSAGE, VEGAN EGGS & DRIZZLED WITH CHIPOTLE AIOLI. SERVED WITH YOUR CHOICE OF TOAST OR UPGRADE TO A PANCAKE. 17.25 ADD AVOCADO 2
- HIPPIE HASH** VG GFO
SLOW ROASTED CAULIFLOWER, BROCCOLI, CARROTS, CABBAGE, RADISH & BEETS SEASONED WITH GARLIC & GINGER. SERVED OVER BROWN RICE & RED SKIN POTATOES. TOPPED WITH VEGAN EGGS & VEGAN CHEESE. SERVED WITH YOUR CHOICE OF TOAST OR UPGRADE TO A PANCAKE. 17 ADD AVOCADO 2

- SWEET POTATO & BRUSSELS SPROUTS HASH** VG GFO
ROASTED BRUSSELS SPROUTS, SWEET POTATOES & RED ONION WITH DRIED CHERRIES. TOPPED WITH VEGAN EGGS & BALSAMIC REDUCTION. SERVED WITH YOUR CHOICE OF TOAST OR UPGRADE TO A PANCAKE. 17 ADD AVOCADO 2
- CHOCOLATE QUINOA BREAKFAST BOWL** VG GF
WARM CHOCOLATEY QUINOA TOPPED WITH FRESH BLUEBERRIES, STRAWBERRIES, BANANAS, TOASTED COCONUT, WALNUTS, PECANS & DRIZZLED WITH DARK CHOCOLATE SAUCE. SERVED WITH A SIDE OF STEAMED OAT, ALMOND OR COCONUT MILK. 15
- QUESADILLA** VG GFO
LARGE GRILLED FLOUR TORTILLA, STUFFED WITH FRESH SPINACH, MUSHROOMS, TOMATO, ONION, JALAPEÑOS, CHIPOTLE AIOLI & VEGAN CHEESE. SERVED WITH HOUSE-MADE GUACAMOLE & RANCHERO SAUCE. 15.25

BENEDICTS

SERVED WITH YOUR CHOICE OF POTATOES

- EGGS BENEDICT** GFO
GRILLED ENGLISH MUFFIN TOPPED WITH THICK-CUT HAM, TWO BASTED EGGS & SMOTHERED WITH CREAMY HOLLANDAISE SAUCE. 15
- CORNED BEEF BENNY** GFO
GRILLED ENGLISH MUFFIN TOPPED WITH SLOW-ROASTED, HAND-PULLED CORNED BEEF, TWO BASTED EGGS & SMOTHERED WITH CREAMY HOLLANDAISE SAUCE. 16.50
- SOUTHWEST EGGS BENEDICT** V GFO
GRILLED ENGLISH MUFFIN TOPPED WITH HOUSE-MADE GUACAMOLE, PLANT-BASED CHORIZO, TWO BASTED EGGS, POBLANO HOLLANDAISE & JALAPEÑO CORN SALSA. 16.50

SALADS & WRAPS

ENJOY AS A SALAD OR WRAP! WRAPS SERVED WITH SEASONED KETTLE CHIPS, FRIES, SWEET POTATO FRIES OR TATER TOTS

- CHICKEN CAESAR** GFO
YOUR CHOICE OF CRISPY OR GRILLED CHICKEN BREAST WITH CHOPPED ROMAINE, SHAVED BRUSSELS SPROUTS, SHAVED PARMESAN & GLUTEN-FREE PANKO BREAD CRUMBS. TOSSED IN A CAESAR DRESSING. 15
- SOUTHWEST** GFO
YOUR CHOICE OF CRISPY OR GRILLED CHICKEN BREAST WITH CORN SALSA, DICED TOMATOES, ROMAINE LETTUCE, SPRING MIX, COTIJA CHEESE & SEASONED TORTILLA STRIPS. TOSSED IN A HOUSE-MADE AVOCADO RANCH DRESSING. 15
- ASIAN CHICKEN ZING**
YOUR CHOICE OF CRISPY OR GRILLED CHICKEN BREAST TOSSED IN A SWEET CHILI SAUCE ATOP A MIX OF CHOPPED ROMAINE, SPRING MIX, SHAVED PURPLE CABBAGE, CARROTS & ALMONDS. TOSSED IN A SESAME DRESSING. 16

- NUT & BERRY** GFO
YOUR CHOICE OF CRISPY OR GRILLED CHICKEN BREAST, STRAWBERRIES, BLUEBERRIES, CANDIED PECANS & GOAT CHEESE ATOP FRESH SPRING MIX. TOSSED IN RASPBERRY VINAIGRETTE DRESSING. 16

SANDWICHES

SERVED WITH SEASONED KETTLE CHIPS, FRIES, SWEET POTATO FRIES OR TATER TOTS

- BISTRO BREAKFAST BURGER** GFO
TWO ALL-NATURAL BEEF PATTIES PERFECTLY SEASONED, TOPPED WITH MELTY AMERICAN CHEESE, SAUTÉED ONIONS, BACON CHEDDAR HASHBROWNS, THICK-CUT CANDIED BACON, OVER-MEDIUM EGG & SMOTHERED IN BURGER SAUCE. SERVED ON A LOCALLY-MADE BRIOCHE BUN. 16.75
- ANNA’S BURGER** GFO
TWO ALL-NATURAL BEEF PATTIES, TOPPED WITH AMERICAN & SWISS CHEESE & DOUSED IN BURGER SAUCE. SERVED WITH LETTUCE, TOMATO, ONION & PICKLE ON A LOCALLY-MADE BRIOCHE BUN. 15.50
- BIG BLT SANDWICH** GFO
TEXAS TOAST LOADED WITH BACON, LETTUCE, TOMATO & MAYO. 14.75 ADD AVOCADO 2
- TRADITIONAL REUBEN SANDWICH** GFO
SLOW-ROASTED, HAND-PULLED CORNED BEEF, SWISS CHEESE, LOCALLY-MADE SAUERKRAUT & THOUSAND ISLAND DRESSING ON GRILLED PUMPERNICKEL. 15.50

PLATTERS

MORE LUNCH FAVORITES!

- CHICKEN QUESADILLA** GFO
LARGE GRILLED FLOUR TORTILLA, STUFFED WITH GRILLED CHICKEN, ONIONS, JALAPEÑOS, CHIPOTLE AIOLI & MONTEREY JACK CHEESE. SERVED WITH SOUR CREAM, HOUSE-MADE GUACAMOLE & RANCHERO SAUCE. 15
- VEGGIE QUESADILLA** V GFO
LARGE GRILLED FLOUR TORTILLA, STUFFED WITH FRESH SPINACH, MUSHROOMS, TOMATO, ONION, JALAPEÑOS, CHIPOTLE AIOLI & MONTEREY JACK CHEESE. SERVED WITH SOUR CREAM, HOUSE-MADE GUACAMOLE & RANCHERO SAUCE. 14.75
- CHICKEN TENDERS**
CRISPY CHICKEN TENDERS SERVED WITH SEASONED KETTLE CHIPS, FRIES, SWEET POTATO FRIES OR TATER TOTS & YOUR CHOICE OF DIPPING SAUCE: BBQ, RANCH OR HONEY MUSTARD. 14.75

SIDES

- HASH BROWNS 4.25
- AMERICAN FRIES 4.25
- FRENCH FRIES 4.50
- SWEET POTATO FRIES 4.50
- TATER TOTS 4.50
- CHEESY TATER TOT CASSEROLE 5.75
- SAUSAGE GRAVY 2.50
- HOLLANDAISE 2.50
- GUACAMOLE 2
- RANCHERO 1.50
- AVOCADO 2
- BROWN SUGAR BUTTER 2
- FRUIT BOWL 4.75

TOAST

- WHITE
- WHEAT
- SOURDOUGH
- ENGLISH MUFFIN BREAD
- GF WHITE
- GF WHOLE GRAIN
- TEXAS TOAST
- CINNAMON
- PUMPERNICKEL
- MULTI-SEED KETO
- ONE SLICE 3
- ENGLISH MUFFIN 4
- JUMBO BISCUIT 4

PROTEIN

- BACON 5
- BILLION DOLLAR BACON 6.50
- TURKEY BACON 6
- SAUSAGE LINKS OR PATTIES 5
- CHICKEN SAUSAGE 5.50
- TURKEY SAUSAGE 6
- VEGAN SAUSAGE PATTIES 7
- HAM 5
- CORNED BEEF HASH 9.75
- EGG 2.50
- VEGAN EGG 2.75

EXTRAS

- STRAWBERRIES
- BLUEBERRIES
- BANANAS
- PEANUT BUTTER
- NUTELLA®
- CANDIED PECANS
- CHOCOLATE CHIPS
- M&M’S
- SPRINKLES
- TOPPINGS 1.25
- SINGLE PANCAKE 4.25
- SINGLE GF/VEGAN PANCAKE 4.25
- SLICE OF FRENCH TOAST 4.25

*COMPLIMENTARY SLICE OF TOAST AVAILABLE UPON REQUEST.



Saving the world from an ordinary breakfast!™

While we are not a gluten-free environment, items indicated “GF” have gluten-free ingredients. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.