



The Savory Spoon



Sunday Brunch

Benedicts

Eggs Benedict – 13.⁰⁰ ★

Toasted English Muffin topped with Ham, Poached Egg and House Made Hollandaise served with Fresh Fruit & Home Fries

Eggs Benedict Florentine – 13.⁰⁰ 🥦

Toasted English Muffin topped with Spinach, Poached Egg and House Made Hollandaise served with Fresh Fruit & Home Fries

Croissant Eggs Benedict – 15.⁰⁰

Toasted Buttery Croissant topped with Bacon, Avocado, Tomato, Poached Egg and House Made Hollandaise served with Fresh Fruit & Home Fries

Sweets

Pancakes – 9.⁰⁰ 🥦

with Pure Maple Syrup and your choice of Bacon, Ham, Sausage or Vegetarian Sausage

Banana Pancakes – 10.⁰⁰ ★ 🥦

Caramelized Bananas in Pancakes with Pecans & Pure Maple Syrup and your choice of Bacon, Ham, Sausage or Vegetarian Sausage

Savory Classics

Frittata – 11.⁰⁰ 🥦

Eggs, Cheese & Seasonal Veggie Frittata served with Fresh Fruit, Home Fries & Toast

Corned Beef Hash – 13.⁰⁰ ★

with Potatoes, Carrots, Cabbage & Turnips, topped with Poached Eggs served with Fresh Fruit

Biscuits & Gravy – 8.⁰⁰ 🥦

Homemade Biscuits, smothered in Sausage gravy or Veggie Sausage gravy

Add an Egg – 1.⁰⁰ each


Traditional Breakfast – 13.⁰⁰

Two eggs with Fresh Fruit, Home Fries, Toast and your choice of Bacon, Ham, Sausage or Vegetarian Sausage

Add an Egg – 1.⁰⁰ each

Soups

Soup of the Day – Bowl 7.⁰⁰ Cup 5.⁰⁰ 🥦

Freshly Made Here & served with Bread 



Salads

Best Basic – Med 8.⁰⁰ Sm 5.⁰⁰ 🥦

Freshest Seasonal Greens, Tomato, Cucumber, Red Onion, Beets and your choice of House Made Ranch, Caesar, Bleu Cheese, or Balsamic Vinaigrette

Grilled Romaine – 10.⁰⁰ 🥦

House Made Caesar dressing, tomatoes, toasted pine nuts, and shaved Parmesan

The Sweet & Savory – 12.⁰⁰ 🥦

Garden Greens with Apples, Pears, Dried Cranberries, Goat Cheese and Spiced Pecans with a Fruit Vinaigrette

~ If you have any dietary needs please let your server know ~ Split Plates – 3.⁰⁰ ~ No split bills on parties over 6 ~



Spicy



Our Favorites



Vegetarian Options



Can Be Made Vegan




The Savory Spoon



Smaller Portions For Kids, Senior or Anyone!

Sweets


½ Stack Pancakes – 7.⁰⁰ 
with Pure Maple Syrup and your choice of
Bacon, Ham, Sausage or Vegetarian Sausage

½ Stack Banana Pancakes – 8.⁵⁰ ★
Caramelized Bananas in Pancakes with Pecans
& Pure Maple Syrup and your choice of
Bacon, Ham, Sausage or Vegetarian Sausage

Savory Classics

Small Frittata – 8.⁰⁰ 
Eggs, Cheese & Seasonal Veggie Frittata
served with Fresh Fruit, Home Fries & Toast


Small Corned Beef Hash – 8.⁰⁰
with Potatoes, Carrots, Cabbage, Turnips
& Topped with a Poached Egg

Single Biscuit & Gravy – 5.⁰⁰ 
Homemade Biscuit, smothered in
Sausage gravy or Vegetarian Sausage gravy

Add an Egg – 1.⁰⁰ each

Mini Benedicts

Uno Beni–Eggs Benedict – 8.⁰⁰ ★
Toasted English Muffin topped with Ham,
Poached Egg and House Made Hollandaise
with Fresh Fruit & Home Fries

Uno Beni–Eggs Benedict Florentine – 8.⁰⁰ 
Toasted English Muffin topped with Spinach,
Poached Egg & House Made Hollandaise
with Fresh Fruit & Home Fries

Uno Beni- Croissant Eggs Benedict – 9.⁰⁰
Toasted Buttery Croissant topped with Bacon,
Avocado, Tomato, Poached Egg & House Made
Hollandaise served with Fresh Fruit & Home Fries

Beverages

Coffee – 2.⁵⁰

Hot Tea – 2.⁵⁰

Iced Tea – 2.⁵⁰

Lemonade– Fresh Squeezed – 3.⁵⁰

Soda – 2.⁰⁰
Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer

Juice – Small 3.⁰⁰ Large 5.⁰⁰
Orange, Apple, Cranberry, Tomato

Milk – Small 3.⁰⁰ Large 5.⁰⁰

Mimosas

Traditional Orange Mimosa – 7.⁰⁰

Cranberry Mimosa – 7.⁰⁰

Cranberry Orange Mimosa – 7.⁰⁰

Passion Tea Mimosa – 7.⁰⁰

Extras

Local Organic Egg – 1.⁵⁰

Side of Fruit – 4.⁵⁰

Pancake – 2.⁰⁰

Side of House Potatoes – 4.⁰⁰

Biscuit, Butter & Bonnie's Jam – 2.⁵⁰

Toast, Butter & Bonnie's Jam – 2.⁵⁰

Bacon, Ham, Sausage or Veggie Sausage – 4.⁰⁰

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