

## from the griddle

served with whipped butter, maple syrup blend  
and dusted with powdered sugar  
gluten-free available — +2.00

**original buttermilk short stack** 6.00  
chocolate chip 7.50 • double blueberry 8.50 • mango strawberry 8.50  
peach 8.00 • cinnamon danish cream cheese filling 8.00  
banana and coconut with fresh berries and slivered almonds 9.00

**challah bread french toast**  
tahitian vanilla bean dipped challah topped with frosted flake topping 9.95

**caramel apple stuffed french toast**  
native slow-roasted apples with cinnamon brown sugar glaze 11.95

**wild berry bruschetta**  
assorted berries tossed with snipped mint leaves and cinnamon sugar, over  
challah french toast slices, brushed with red wine whipped mascarpone 11.95

**creme brûlée french toast**  
caramelized custard over challah french toast  
topped with cheesecake whipped cream 15.95

**oreo french toast**  
topped with oreo crumble and whipped cream 11.95

**belgian waffle**  
served with whipped cream, cinnamon and sugar 7.95  
served with fruit 10.95

**banana chocolate crepe waffle**  
warm belgian waffle topped with sliced banana,  
chocolate crepe shavings and whipped cream 14.95

## breakfast favorites

**fresh fruit and berry bowl** 5.95

**low-fat vanilla yogurt**  
with house-baked granola and berries 6.95

**breakfast banana split**  
vanilla yogurt with a caramelized banana, fresh strawberries,  
blueberries and pineapple with crunchy granola 11.95

**bagel**  
plain or everything 1.50 • with cream cheese 2.75

**breakfast skins**  
idaho scooped potato skins topped with farm fresh scrambled eggs, melted wisconsin aged  
cheddar, scallions, crispy bacon crumbles and aleppo sour cream dipping sauce 10.95

## eggs

**just the eggs please**  
three eggs any style, home fries, bacon or sausage and toast 8.95

**cakes and eggs**  
two eggs any style, two buttermilk pancakes  
and choice of bacon (2) or sausage (2) 9.95  
*\*add fruit or chocolate chips into pancakes for +1.00*

**puebla scramble**  
crispy hash browns, spanish onion, green peppers and carne  
asada topped with two eggs, pickled cilantro, warm tortillas,  
drizzled with sriracha crema and crumbled queso fresco 16.95

**philly steak and egg skillet**  
prime rib grilled with peppers and onions  
topped with two scrambled eggs and melted american  
with potato and toast 15.95

**eggs florentine**  
on mini brioche squares topped with sautéed spinach,  
caramelized onions and melted gruyère, with  
hollandaise sauce. served with home fries 12.95

**classic eggs benedict**  
two poached eggs atop a thomas' english muffin  
and thick cut canadian bacon, house-made hollandaise sauce.  
served with home fries 12.95  
*add hand-picked lobster cakes and lobster hollandaise +5.00*

**corned beef hash and eggs**  
8-hour slow-roasted corned beef pulled and sautéed with garlic  
potatoes and onions. topped with 2 eggs, toast and home fries 12.95

**classic egg tacos**  
three soft corn tortillas stuffed with scrambled eggs, topped  
with goat cheese, black pepper bacon, cilantro, jalapeño,  
guacamole and pico de gallo 12.95

**steak and eggs**  
8oz prime new york strip center cut strip steak with home fries,  
panko crusted crispy tomatoes, applewood smoked bacon,  
two eggs and toast 19.95

## house specialties

**lobster quesadilla**  
hand-picked, lobster meat, scrambled eggs,  
jack and cheddar, pico de gallo, guacamole and scallions 18.95

**chicken fried steak and eggs**  
two eggs, crispy filet mignon smothered in a black pepper sausage gravy  
with virginia hickory ham, house-made biscuit and home fries 17.95

**huevos rancheros**  
fried eggs over warm tortillas with melted cheddar  
and jack cheese, salsa, guacamole, black beans and crispy chips 12.95

**chorizo bowl**  
imported spicy chorizo sausage over authentic spanish rice,  
slow roasted black beans, crispy potatoes, pico de gallo and guac  
topped with two farm fresh eggs, snipped cilantro and sriracha drizzle 16.95

**tate's sliders**  
crispy tater tots topped with scrambled eggs, melted cheddar,  
jalapeño pico de gallo drizzled with buffalo sauce and sour cream 13.95

**pulled pork hash**  
house-cut pulled pork sautéed with red onion, red peppers and  
potato chunks, two farm fresh eggs finished with  
espresso bbq sauce. served with a choice of toast 15.95

## breakfast sandwiches

*in-house served with a tidbit of home fries*

**breakfast blt**  
toasted thin-cut italian bread with crisp bibb lettuce, bacon,  
beefsteak tomatoes, 2 fried eggs drizzled with sriracha mayo 9.95

**open-faced on avocado toast**  
two egg sandwich on toasted whole-grain, lettuce, tomato,  
smashed avocado and grilled maple glazed turkey bacon  
topped with pico de gallo 10.95

**the spicy**  
two egg sandwich, imported chorizo sausage on a portuguese roll  
with authentic goya black bean spread and melted cheddar 8.95

**classic**  
two egg sandwich applewood bacon or  
hickory sausage with creamy american 4.95

**the popeye**  
two egg sandwich with sautéed spinach,  
wild mushrooms and swiss cheese 5.95

*local farm-fresh eggs from Doyle's farm in prospect, ct  
egg whites: add 2 • gluten-free toast: add 2*

### \*three egg omelettes

*all omelettes include home fries and toast  
substitute home fries for fresh fruit or sliced tomatoes for +1.50*

**california**  
trio of melted cheeses topped  
with salsa and sliced avocado 10.95

**farmers market**  
kale, grape tomatoes, broccoli, sun tan peppers,  
trimmed baby spinach, goat cheese 11.95

**bayou**  
red bell peppers, red onions, herb roasted  
tomatoes, grilled saffron shrimp, spicy  
andouille sausage, sharp cheddar,  
dusted with old bay 15.95

**all-american**  
ham, bacon, sausage  
and american cheese 12.95

**tuscan**  
yellow squash, fire roasted tomatoes,  
caramelized onions 12.95

**garden**  
egg whites with broccoli, tomato, peppers,  
spinach and fresh mozzarella 11.95

**european**  
smoked salmon, flash fired spinach  
and melted goat cheese 13.95

### \*an omelette to call your own

make it your own with three ingredients  
of your choice 10.95

*50¢ each additional item:*

<b>VEGGIES</b>	<b>CHEESE</b>
avocado	gorgonzola
broccoli	cream cheese
raw onion	feta
jalapenos	fresh mozzarella
tomato	goat
peppers	swiss
mushroom	american
wilted spinach	gruyère
scallion	cheddar
kale	asiago
squash	
grilled eggplant	<b>MEAT</b>
	applewood smoked
<b>SEAFOOD</b>	bacon
<b>+5.75</b>	sausage
lobster	turkey sausage
smoked salmon	roasted turkey
shrimp	ham
	grilled chicken

## sides

**home fries** 2.95

**tater tots** 4.95

**2 eggs** 2.00

**homemade  
hash** 6.95

**bacon (4)** 3.95

**turkey  
bacon (4)** 5.95

**sausage (3)**  
2.95

**turkey  
sausage (2)**  
3.95

**pure maple  
syrup 1.75oz**  
1.95

NOTIFY YOUR SERVER  
OF ANY FOOD ALLERGIES

\*Thoroughly cooking meats, poultry,  
seafood, shellfish, or eggs reduces  
the risk of food borne illness.

## signature salads

*add grilled chicken +5.95 • steak +6.95 • salmon or shrimp +8.95*

### chicken cobb salad

california greens, vine ripened tomatoes imported gorgonzola, smoked bacon, boiled egg, kalamata olives and avocado with balsamic vinaigrette 15.95

### fuji apple walnut salad

a blend of spinach and romaine, goat cheese, fresh berries with balsamic vinaigrette 11.95

### classic chicken caesar salad

romaine parmesan asiago croutons and creamy caesar dressing 14.95

### chopped salad

mixed greens, romaine, tomato, red onion, gorgonzola, bacon, cucumber and avocado tossed in balsamic vinaigrette 12.95

### spinach salad

baby spinach, walnuts, dried cranberries, red onion and goat cheese with balsamic vinaigrette 12.95

### asian shrimp salad

assorted greens with broccoli, red pepper, edamame, toasted almonds, crunchy wonton chips, topped with teriyaki shrimp and ginger dressing 17.95

## vegan

*served all day*

### breakfast burrito

blackened tofu scramble with vegan bacon, beefsteak tomatoes and avocado, topped with melted dairy-free cheese and pico de gallo 14.95

### breakfast quesadilla

scrambled tofu, vegan bacon kidney beans, fresh scallion and tomato with melted, dairy-free cheese. served with house made guacamole and pico de gallo 14.95

### hash and tofu

potato hash with peppers, spinach, onions and tomato, topped with maple-baked tofu, home fries and david's killer vegan toast 14.95

### organic steel cut oats

with granola and fresh berries 7.95

### egg-less egg salad

tofu based with red onion vegenaïse over baby greens, tomato, cucumbers and shaved carrot 13.95

## vegan wraps

*served with fresh fruit or quinoa salad*

### veggie burger wrap

stuffed with fresh sautéed vegetables, quinoa and black beans 12.95

### mediterranean tofu wrap

organic local tofu, sundried tomato horseradish tamenade, cashew mayo, avocado, roasted peppers, baby arugula 12.95

### chickpea of the sea "tuno" wrap

mashed chickpea, celery, pickle, vegan mayo, lettuce, tomato, red onion 10.95

## kids

*age 12 and under  
All include beverage (dine-in only)*

### breakfast

6.95

#### \*two eggs

cooked any style, home fries, toast and bacon or sausage

#### mickey mouse pancakes

with bacon or sausage

#### low fat vanilla yogurt

with berries

#### french toast

with bacon or sausage

### lunch

all include organic apple sauce, choice of fries or fresh fruit, and beverage 7.95

#### mac & cheese

#### chicken tenders

#### \*cheeseburger sliders

#### grilled cheese

## soup

*seasonally inspired and prepared daily 5.95*

## sandwiches

*all served with choice of balsamic side salad or house fries  
substitute sweet fries or fruit for +2 • gluten-free bread + 2*

### tuna salad or egg salad

with lettuce and tomato on toast 9.95

### the club

bacon, lettuce, tomato and mayo. add one: roast turkey, sliced ham, roast beef, hamburger, grilled chicken, tuna or egg salad 13.95

### short rib grilled cheese

bbq sauce, caramelized onions, melted cheddar on deli white bread 13.95

### \*prime time burger

house-ground prime rib and ground beef burger with sautéed onions and truffle mayo 13.95

### roasted turkey and avocado

on choice of bread lettuce, tomato and bacon with low-fat cranberry mayo 12.95

### wood grilled chicken breast

sun-dried tomatoes, goat cheese spread, basil and mozzarella on brioche bun 11.95

### pastrami on grilled rye

sautéed onions, swiss cheese and russian dressing 12.95

### the vermont

sliced turkey, thick-cut ham and melted cheddar on battered french toast 12.95

### lobster grilled cheese

deep-water lobster on thin-cut white bread, melted cheddar and swiss cheese 18.95

## wraps

*your choice of flour or wheat*

*all served with choice of balsamic side salad or house fries  
substitute sweet fries or fruit for +2 • gluten-free wrap + 2*

### bbq shrimp blt

vine ripened tomatoes, crispy bacon and pesto mayo 14.95

### blackened chicken wrap

shredded lettuce, tomato, guacamole and melted jack cheese 11.95

### buffalo chicken wrap

crispy chicken tossed in buffalo sauce with chopped romaine and bleu cheese dressing 11.95

## beverages

### fresh squeezed orange juice

small 4.50 • large 5.75

### juices

cranberry, apple, orange, tomato, pineapple, grapefruit  
small 2.75 • large 3.75

### whole milk

small 2.75 • large 3.75

### chocolate or strawberry milk

small 2.75 • large 3.75

### hot chocolate

with whipped cream 2.75

### shirley temple

sprite with a splash of grenadine and cherries 2.75

### connecticut's best coffee

(complimentary refills) 2.25

### organic peruvian french press coffee

3.75

### flavored coffee

2.75

### hot tea

(lipton) 1.95 • (bigelow) 2.75

### house-brewed iced tea

2.25

### fountain drinks

(1 refill) coke, diet coke, sprite, ginger ale, birch or lemonade 2.25

## sides

quinoa salad 5.95

fresh fruit 3.95

tater tots 4.95

house fries 3.95

sweet potato fries 4.95