

BREAKFAST MENU

CLASSIC BREAKFAST

ALL AMERICAN*

Two Eggs Any Style · Breakfast Potatoes · Choice of Bacon, Ham Steak, Chicken Apple Sausage or Canadian Bacon · Toast, Bagel or Muffin · Includes Juice and Coffee 15

GOOD START*

Oatmeal · Cold Cereal or House-Made Granola with Fresh Berries or Bananas · Skim Milk · Choice of Toast, Bagel or Muffin · Includes Juice and Coffee 13

BREAKFAST BUFFET*

Selection of Regional Hot and Cold Offerings · Freshly Baked Pastries and Breads · Seasonal Fruit · Milk, Juice, Teas and Coffee 18

THREE EGG OMELETS

CLASSIC HAM & AGED CHEDDAR
Breakfast Potatoes 13

CAPRESE
Pulled Buffalo Mozzarella · Tomatoes · Torn Basil · Breakfast Potatoes 14

EGG WHITE
Spinach · Marinated Artichokes · Goat Cheese · Picked Herbs · Seasonal Fruit Display (480 cal.) 14

THE WHOLE HOG
Pork Shoulder · Guanciale · Ground Pork · Sweet Peppers · Smoked Cheddar · Breakfast Potatoes 17

**Choice of Toast*

MODERN CREATIONS

BUTTERMILK PANCAKES

Warm Seasonal Fruit Compote · Maple Syrup 14

CRUNCHY FRENCH TOAST

Corn Flake Crusted · Strawberries · Bananas · Lite Syrup (495 cal.) 14

EGGS BENEDICT

Bourbon Glazed Pork Belly · Griddled Corn Cakes · Hollandaise 18

EGG WHITE FRITTATA*

Seasonal Squash · Tomato · Spinach · Goat Cheese (300 cal.) 13

FAST FARE*

Scrambled Eggs · Diced Ham · Breakfast Potatoes 13

FARM FRESH VEGETABLE & POTATO HASH*

Chorizo · Fried Duck Egg 16

OPEN FACED EGG SANDWICH

Grilled Bread · Tomato Jam · Spinach · Mornay Sauce 15

BISCUITS & GRAVY

Southern Style Biscuits · Sausage Gravy · Fried Eggs 16

GREEK YOGURT PARFAIT

House-Made Granola · Seasonal Fruit Compote (400 CAL.) 9

**Choice of Toast*

HAM STEAK 9

TWO EGGS ANY STYLE 4

SAUSAGE LINKS 5

CHICKEN APPLE SAUSAGE 5

BOURBON GLAZED PORK BELLY 7

SIDES

SOUTHERN STYLE BISCUIT 4

**add sausage gravy 3*

CRISP BACON 5

DAILY BREAD BASKET Honey Butter 9

SEASONAL FRUIT PRESENTATION 8

BEVERAGES

FRESHLY SQUEEZED OJ OR GRAPEFRUIT JUICE 4

APPLE, CRANBERRY, PINEAPPLE, V8 OR TOMATO 4

SMOOTHIE

Chia Seed · Acai Powder · Banana · Pomegranate Juice 7

BEANSMITH COFFEE ROASTERS SIGNATURE BLEND
Regular or Decaffeinated 4
**French Press 10*

ASSORTED TAZO TEA 3

VARIETY OF MILK 3

SOFT DRINK 3

BOTTLED WATER
Still or Sparkling 3

Allergen: If you have concerns regarding food allergens, please alert your server prior to ordering.

we are proud to partner with these local farmers & producers:
Plum Creek Farms, TD Niche Pork, Imperial Wagyu Beef, Truebridge Foods, Squeaky Green Organics, Bagel Bin, Le Quartier, Wheatfields, Sweet Magnolias, and Beansmith Coffee Roasters

General Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions

LUNCH MENU

STARTERS

CHICKEN & CORN
CHOWDER
Charred Corn Relish ·
Crispy Skin 9

ROASTED
TOMATO SOUP
Goat Cheese Crostini · Vinegar
8

TOMATO & CUCUMBER
Oregano · Smoky Yogurt
Vinaigrette 7

MIXED
CAULIFLOWER &
BROCCOLI
Couscous · Pine Nuts · Mint 9

LITTLENECK
CLAMS
Ham Broth · White Beans 13

HOUSE-MADE
MEATBALL
Hearty Tomato Sauce ·
Grana Padano 14

SALADS

FLAKED SALMON SALAD
Mixed Greens · Mango · Pickled Red Onion ·
Bay Leaf Vinaigrette 15

CAESAR SALAD
Romaine Hearts · Buttered Crouton · Parmesan ·
Marinated White Anchovies · House Caesar Dressing 12
**add chicken thigh / salmon / strip loin 7*

NEBRASKA WEDGE SALAD
Iceberg Lettuce · Blue Cheese Mousse · Candied Walnut
· Warm Lardons · Roasted Tomato 14

GRILLED ASPARAGUS SALAD
Poached Egg · Fennel · Orange Vinaigrette 14

TOSSED SUMMER HARVEST SALAD
Petite Greens · Shaved Crudités · Heirloom Tomatoes ·
Roasted Shallot Vinaigrette 14

PEACH & KALE SALAD
Pickled Onion · Caramelized Buckwheat ·
Honey Vinaigrette 14

ENTRÉES

SMOKED PASTRAMI REUBEN SANDWICH
Aged Gruyère · Thousand Island · House Chips 16

NEBRASKA WAGYU BURGER
*Pickled Sweet Onion · Bacon Jam · Brioche Bun ·
Natural Cut Fries 16
add duck egg 4

CHICKEN THIGH CONFIT SANDWICH
Tomato and Cucumber Tzatziki · Salad Greens 14

SEARED SALMON
*Green Beans · Almond · Shallot Cream ·
Radish Citrus Salad 17*

BAKED RATATOUILLE
PASTRY
Cipollini Onion-Tomato Jam · Arugula · Goat Cheese 13

PAPPARDELLE
*Marinated Artichoke · Summer Greens ·
Heirloom Tomatoes · Lemon Butter 15*

CRAFTSMAN'S CREATIONS

FRUITS OF OUR LABOR
Mezcal · Fresh Orange
Juice · Sparkling Wine ·
Pomegranate 12

CAPPELLETTI &
GRAPEFRUIT
Frozen Grapefruit Juice ·
Capelletti Italian
Aperitif 11

FRESH JUICES
Lemonade · Limeade
Grapefruit · Orange
Juice 8

BEANSMITH COFFEE
ROASTERS
SIGNATURE BLEND
Regular or
Decaffeinated 4
**French Press 10*

SHRUB & SODA
Seasonal Shrub · Fresh Citrus
· House Syrups ·
Soda 9

SPARKLING
FAIRE LA FETE
Cremant de Limoux, France 12

WHITE WINE
ROBERT MONDAVI
Sauvignon Blanc, Central Coast, CA 9

RED WINE
THIERRY & GUY
"Fat Bastard" Pinot Noir, Pays d'Oc 9

DESSERTS

GRILLED PEACH
ICE CREAM
Ginger Snap Crumble · Oregano 7

STONE FRUIT
COBBLER
Streusel · Vanilla Bean Ice Cream ·
Dulce de Leche 7

DARK CHOCOLATE GANACHE
Malted Cookie · Lemon Curd
Crème Fraîche 7

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