STARTERS & $NACKS

Hangover Potatoes / breakfast potatoes, sautéed onions, pulled pork, bacon gravy, sunny up egg, scallions - $13.00 V, *

Avocado Toast #1 / grilled bread, smashed avocado, fire roasted corn salsa, pickled onion, cilantro - $7.50 V, *

Avocado Toast #2 / grilled bread, smashed avocado, cherry tomato, basil, balsamic - $7.50 V, *

Breakfast Corn Dogs / sweet corn batter-dipped smoked sausage served with maple bourbon syrup - $8.50

Biscuits & Gravy / sweet crispy battered and deep fried biscuits covered in a sweet vanilla glaze and powdered sugar with berry sauce for dipping – a must try! - $7.00 V

A Pound of Bacon / maple bourbon glazed - $12.00 *

THE CLASSICS

B.Y.O.B. (build your own breakfast) / 2 eggs, breakfast potatoes, grilled bread and your choice of hickory bacon, smoked sausage, chorizo & potato hash, vegan chorizo & potato hash or vegan breakfast sausage - $10.00 V, *

The Cleveland Breakfast / 2 potato & onion pierogi, vodka kraut, smoked sausage or vegan breakfast sausage, breakfast potatoes, 2 eggs, grilled bread - $14.00 V, *

Biscuits & Gravy / buttermilk biscuits smothered in bacon gravy, sunny up egg - $8.00 *

Breakfast Burrito / scrambled eggs, chorizo & potato hash, onions & peppers, grilled jalapeño, battered & deep fried, topped with cheese sauce, salsa, sour cream, fire roasted corn salsa, scallions - $13.00 V, *

BOUNTIFUL BRUNCH BOWLS

Chorizo & Egg / chorizo & potato hash, breakfast potatoes, sautéed onions & peppers, fire roasted corn salsa, grilled jalapeño, cheddar, scallions, sunny up egg - $12.00 V, *

Southern Fried / cornflake-breaded chicken, breakfast potatoes, sautéed onions & peppers, cheddar, bacon gravy, scallions, sunny up egg - $14.00 V, *

Veggie / broccoli, spinach, sautéed onions & peppers, cherry tomato, mushrooms, breakfast potatoes, mozzarella, spinach cream sauce - $14.00 V, *

FRENCH TOAST

Served with Maple Bourbon Syrup

Salted Caramel & Banana / salted caramel cream cheese, caramelized banana, caramel drizzle - $10.00 V

Peanut Butter & Jelly / peanut butter cream cheese, house-made peanut butter, mixed berry preserves, candied peanuts - $10.00 V, *

Breakfast Cereal French Toast / coated with your favorite cereal and drizzled with vanilla glaze - $8.50 V, *

Choose 1 - Captain Crunch Berries, Cinnamon Toast Crunch, Cocoa Pebbles or Fruity Pebbles

Classic French Toast / 3 pieces traditional hand dipped french toast, powdered sugar - $7.00 V, *

Hangover Potatoes / breakfast potatoes, sautéed onions, pulled pork, bacon gravy, sunny up egg, scallions - $13.00 V, *

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A Pound of Bacon / maple bourbon glazed - $12.00 *
**SATURDAY & SUNDAY 10AM-3PM**

**MELT STYLE BRUNCH SANDWICHES**
Served with breakfast potatoes

- **Monte Bruncho** / honey ham, smoked turkey, swiss, american, mixed berry preserves on french toast - $14.50
- **Weekend Wake & Bacon** / fried eggs, hickory bacon, american on french toast - $11.50 *
- **Brunch Burger** / fresh ground steak burger, homemade vegan black bean burger or the Beyond Meat Burger, fried eggs, hickory bacon, herbed cream cheese, cheddar on french toast - $15.50 * substitute **BEYOND MEAT BURGER** add $3.00
- **Cornflake Chicken & Waffles** / cornflake-breaded chicken, hickory bacon, cheddar, sriracha butter on sweet belgium waffles - $16.00 *

**ALA CARTE ITEMS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Gravy</td>
<td>$2.50</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>$4.00</td>
</tr>
<tr>
<td>1 Buttermilk Biscuit</td>
<td>$2.00</td>
</tr>
<tr>
<td>Chorizo &amp; Potato Hash</td>
<td>$4.00</td>
</tr>
<tr>
<td>2 Eggs</td>
<td>$1.50 *</td>
</tr>
<tr>
<td>Grilled Bread</td>
<td>$2.00</td>
</tr>
<tr>
<td>Hickory Bacon</td>
<td>$4.00</td>
</tr>
<tr>
<td>Maple Bourbon Syrup</td>
<td>$1.00</td>
</tr>
<tr>
<td>Smoked Sausage</td>
<td>$5.00</td>
</tr>
<tr>
<td>Plant-Based Egg</td>
<td>$3.00</td>
</tr>
<tr>
<td>Vegan Chorizo &amp; Potato Hash</td>
<td>$4.00</td>
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<tr>
<td>Plant-Based Egg product is the Just Egg Brand</td>
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</tbody>
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**BRUNCH COCKTAILS**

- **Mimosa** / sparkling wine with your choice of juice - $6.00
  - Flavors: Peach, Strawberry, Mixed Berry, Pineapple, Prickly Pear
- **Classic Bloody Mary** / Tito’s vodka, house-made mix, garnish skewer - $8.50
- **Buffalo Bloody Mary** / Tito’s vodka, house-made mix, buffalo sauce, blue cheese stuffed olives - $9.50
- **Pickled Bloody Mary** / Tito’s vodka, house-made mix, dill pickle juice, fried pickle - $9.50
- **Bloody Maria** / Alto’s Silver tequila, house-made mix, chili salt rim, stuffed jalapeño - $9.50
- **Basic Bean** / Smirnoff vanilla vodka, Frangelico, Patron XO, cold brew, cream, caramel drizzle - $9.00
- **Cold Brew Manhattan** / Bulleit bourbon, sweet vermouth, apple brandy, chocolate bitters, cold brew - $9.00
- **Pink Rosa** / Tito’s vodka, Chocchi Rosa, fresh lemon, honey, champagne - $9.00
- **Jelly Donut** / Smirnoff vanilla vodka, Licor 43, fresh lemon and lime juice, pineapple juice, house-made berry preserves - $9.50
- **Dude Goes South For The Winter** / Patron XO, Smirnoff vanilla vodka, house-made Mexican spiced chocolate milk, cinnamon sugar - $10.50
- **Cereal Shots** / pick your childhood favorite! - $7.00
  - Cinnamon Toast Crunch, Cocoa Pebbles, Fruit Loops, Fruity Pebbles, Honey Nut Cheerios