

# Weekend Breakfast

served 9:30am - 3:00pm

## ~Benedicts~

### Seafood Benedict

Dungeness crab & Oregon bay shrimp topped with poached eggs on an english muffin finished with hollandaise with a choice of potatoes or grits - \$12.56

### Eggs Benedict

poached eggs & pit ham on an english muffin finished with hollandaise with a choice of potatoes or grits - \$11.64

### Eggs Florentine

poached eggs, grilled tomato & sautéed spinach on an english muffin finished with hollandaise with a choice of potatoes or grits - \$11.64

## ~Specialty Items~

### Johnnycake Plate

two johnnycakes, eggs & choice of bacon, pit ham or house made sausage - \$10.50

### Veggie Jumble

sautéed mushrooms, spinach, bell peppers, tomatoes, onions, zucchini & roasted potatoes topped with cheddar cheese & served with toast - \$10.50      Add two eggs - \$11.42

### Calamity Plate

baked beans, eggs, bacon, house made sausage, grilled tomato, potatoes & toast - \$12.56

### Corned Beef Hash

corned beef, green onions, julienne carrots & sautéed onions lightly tossed with hollandaise and baked over potatoes. Served with two eggs any style and choice of toast - \$12.56

### Biscuits & Gravy

two biscuits smothered in house made nitrate-free sausage gravy - \$11.42      Add two eggs - \$12.79

## ~Eggs~

Eggs are served with potatoes or grits and choice of toast

### Seafood Omelet

Dungeness crab, Oregon bay shrimp & provolone, finished with hollandaise - \$12.56

### Veggie Omelet

mushrooms, spinach, tomatoes, zucchini, bell peppers, onions & cheddar cheese - \$10.50

### Denver Omelet

ham, bell peppers, onions and cheddar cheese - \$10.96

### Two Eggs any style - \$8.45

add bacon, pit ham or house made nitrate-free sausage - \$10.50

### Pork Chops & Eggs

two six ounce pork loin chops served up with two eggs cooked your way - \$12.79

### Steak & Eggs

a six ounce top sirloin cap steak served up with two eggs cooked your way - \$12.56

# Lunch

served after 11:30 am

## Salads

### Grilled Ahi Salad

Ahi tuna steak grilled medium rare and served on chopped greens, tossed in the dressing of your choice. - \$12.33

### Tossed Cobb Salad

Grilled chicken breast tops a tossed salad of chopped greens, bacon, avocado, blue cheese, boiled egg and a Dijon vinaigrette - \$12.56

## House Specialties

### Shepherd's Pie

Seasoned ground beef, onions, carrots, peas and corn baked under a generous layer of mashed cauliflower potatoes and sprinkled with cheddar cheese - \$10.50

### Cottage Pie (Vegetarian)

Award winning dish of savory French lentils, shitake mushrooms, tomatoes, garlic, zucchini, and carrots baked under a generous layer of mashed cauliflower potatoes and sprinkled with cheddar cheese - \$10.27

### Soup, Salad and Johnny Cakes

Cup of soup, house salad and two cornmeal griddlecakes, served with pomegranate molasses and butter - \$10.73

### Greens and Red Beans

Collard greens alongside red beans cooked with ham hocks, garlic and onions, served with a johnnycake - \$10.50

## Burgers and Sandwiches

### Wild Bill Burger

A half-pound of ground Angus chuck grilled to order, topped with cheddar cheese, jalapeños and BBQ sauce, served on a toasted ciabatta bun with mayo and house made mustard, choice of chips, Cheetos or soup - \$11.87

### Jane Burger

A half-pound of ground Angus chuck grilled to order and served on a toasted ciabatta bun with mayo and house made mustard. Choice of chips, Cheetos or soup - \$10.50

Add cheese: cheddar, provolone, American, or blue cheese - \$.91

Add bacon - \$1.14

### G-town Sandwich

Grilled shredded beef, onions and mushrooms topped with melted provolone and mayo on a soft bun, served with choice of soup, chips or Cheetos - \$10.27

### Buffalo Chicken Sandwich

Chicken breast grilled and smothered in Frank's hot sauce with mayo and gorgonzola blue cheese dressing, served on a toasted ciabatta bun and with choice of soup, chips or Cheetos - \$10.50

### Grilled Portobello Sandwich

A large Portobello mushroom, lightly brushed with garlic oil, grilled and served on a toasted ciabatta bun with mayo and house made mustard with choice of soup, chips or Cheetos - \$11.42

*Port a' Bill* - add cheddar cheese, jalapeños and BBQ sauce - add \$1.37

## Sides

One egg	\$1.37
Two eggs	\$2.74
Potatoes	\$4.11
Baked beans	\$3.65
Toast	\$1.60
Biscuit	\$1.14
Sausage patty	\$3.20
Bacon	\$3.20
Ham steak	\$3.20
Three Johnnycakes	\$4.57
English Muffin	\$1.60

## Beverages

Fresh squeezed orange juice	\$2.50
Fresh squeezed grapefruit juice	\$2.50
Fresh squeezed lemonade	\$3.00
Cranberry juice	\$2.00
RC cola / Diet Rite	\$2.00
Lemon-Lime soda	\$2.00
Ginger Beer	\$3.50
Root Beer	\$2.00
Rootbeer Float	\$5.00
Red Bull energy drink	\$3.50
Caffé D' Arte coffee	\$2.50
Tea	\$2.00

## Calamitous Brunchy Cocktails

### *Top of the Morgan to You!*

Captain Morgan's & O.J.  
\$7

### *The Lady Jane*

A mimosa with fresh orange juice  
\$6.50

### *The Other Mimosa*

A mimosa made with grapefruit juice,  
not OJ, silly!  
\$6.50

### *The Over Easy*

A mimosa with a splash of  
pomegranate liquor  
\$7.00

### *Good Morning, Rod*

A mimosa with 'X-rated' liqueur of French  
vodka infused with blood orange, mango &  
passion fruits  
\$7.00

### *Airport Way Speedball*

Irish Coffee with Bailey's  
\$7.00

### *Our Standard Mary*

A secret recipe, if we told you we'd have to  
kill you  
\$8.00

### *The Standard Plus*

A Bloody Mary with Absolut Peppar  
hot and spicy, just like you!  
\$9.00

### *Santa Maria*

A Bloody Mary with tequila  
¡Mucho sabor!  
\$8.00

### *The Bloody Mary by the Sea*

A Bloody Mary with Clamato  
Great Caesar!  
\$8.00

### *Red Beer*

A satisfying pint of PBR and tomato juice  
\$3.50

### *Orange Beer*

A pint of refreshing PBR & fresh O.J.  
\$3.50

*Parties of six or more subject to a 20% gratuity*

Please note: consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness