

FAVES

CLASSIC — TWO EGGS COOKED YOUR WAY, HASH BROWNS, CHOICE OF MEAT, & TOAST. \$9

BISCUITS & GRAVY — TWO BUTTERMILK BISCUITS WITH SAUSAGE GRAVY. SERVED WITH TWO EGGS YOUR WAY. \$8

CHICKEN FRIED STEAK & EGGS — HOUSE BREADED CUBE STEAK, SAUSAGE GRAVY, HASH BROWNS, & TWO EGGS SERVED YOUR WAY. \$10.50

CORNED BEEF HASH — TWO EGGS YOUR WAY, TOPPED WITH HOUSE MADE HOLLANDAISE SAUCE & SERVED WITH CHOICE OF TOAST. \$10.50

BREAKFAST SANDWICH — TOASTED SOURDOUGH, TARRAGON MAYO, ROASTED TOMATO, OVER HARD EGG, MANCHANGO CHEESE, COUNTRY HAM & BACON. SERVED WITH DRESSED GREENS. \$10.50

CAMBRIDGE — SMOKED HAM & BACON, & CHEDDAR/JACK CHEESE ON SEASONED HASH BROWNS. SERVED WITH TWO EGGS YOUR WAY & TOPPED WITH CRAFTED HOLLANDAISE SAUCE. SERVED WITH CHOICE OF TOAST. \$9.50

GE OATMEAL — STEEL CUT OATS COOKED TO PERFECTION, TOPPED WITH MIXED NUTS, DICED APPLES, DRIED FRUIT, BANANA & TOPPED WITH HONEY COMB. SERVED WITH CHOICE OF TOAST. \$8.50

YOGURT BOWL — SERVED WITH FRESH FRUIT, CHIA SEEDS & TOPPED WITH HOUSE MADE GRANOLA. SERVED WITH CHOICE OF TOAST. \$8.00

AVOCADO TOAST — TOASTED SEEDED BREAD, CRUSHED AVOCADO, ROASTED TOMATO, PICKLED RED ONION, HARD BOILED EGG, CHIPOTLE MAYO, AND MICRO CILANTRO. \$9.50

SIDES

EGGS \$2
TOAST \$2
YOGURT \$3
FRUIT (SEASONAL) \$4
SAUSAGE \$3.50
CHICKEN SAUSAGE \$4
BACON \$3.50
HASH BROWNS \$2.50
POWER BLEND \$3.50
COTTAGE CHEESE \$2.50
CHEESY GRITS \$2.50

SWEET EVANS CHEF'S CHOICE

MALTED MILK PANCAKES — HOUSE BLEND PANCAKE MIX, GRIDDLED UNTIL PERFECT. SERVED WITH MAPLE SYRUP & WHIPPED BUTTER. \$7.50

BLUEBERRY, STRAWBERRY, GRANOLA, APPLE GRANOLA, CHOCOLATE & PEANUT BUTTER CHIP - \$2 OR BANANA-WALNUT-NUTELLA - \$4

GLUTEN FRIENDLY PANCAKE

— SERVED WITH MAPLE SYRUP & WHIPPED BUTTER. \$8.50

SWEET POTATO PANCAKE — OUR MALTED MILK PANCAKE MIXED WITH SWEET POTATO, CANDIED PECANS, & DRIZZLED WITH CARAMEL SAUCE. SERVED WITH WHIPPED BUTTER. \$11.00

BRIOCHE FRENCH TOAST — THICK-CUT BRIOCHE, BATTERED & GRIDDLED TO PERFECTION. SERVED WITH MAPLE SYRUP & POWDERED SUGAR. \$8
ADD STRAWBERRY & BANANA \$2

POP TARTS — HOUSE-MADE, LIMITED AVAILABILITY. ASK YOUR SERVER FOR SEASONAL FLAVORS. \$7

BENES

SOUTHERN BENE — TOASTED BISCUIT, PIMENTO CHEESE, PULLED PORK, POACHED EGGS. TOPPED WITH CRAFTED HOLLANDAISE AND GREEN ONION. SERVED WITH DRESSED GREENS. \$10

SHORT RIB BENE — CREAMY GRIT CAKES, POACHED EGGS, SOUR CREAM, QUESO FRESCO, & TOPPED WITH SALSA VERDE CRAFTED HOLLANDAISE. SERVED WITH DRESSED GREENS. \$10.50

NEBRASKA BENE — TOASTED ENGLISH MUFFIN, BRAISED SHORT RIB, WITH HERB CHEESE SPREAD, POACHED EGGS, ROASTED TOMATO, WILTED SPINACH, & TOPPED WITH CRAFTED HOLLANDAISE SAUCE & BALSAMIC GLAZE. SERVED WITH DRESSED GREENS. \$12.50

VEGETABLE BENE — TOASTED ENGLISH MUFFIN, POACHED EGGS, ROASTED TOMATOES, SPINACH, ONIONS, PEPPERS, FIRE ROASTED ARTICHOKE, TOPPED WITH CRAFTED HOLLANDAISE & PESTO. SERVED WITH DRESSED GREENS. \$9.50

ACAPULCO BENE — TOASTED ENGLISH MUFFIN, POACHED EGGS, CHORIZO SAUSAGE, AVOCADO. TOPPED WITH HOUSE CRAFTED HOLLANDAISE & MICRO CILANTRO. SERVED WITH DRESSED GREENS. \$10

BREAKFAST DOGS — THREE SAUSAGE LINKS BATTERED IN WAFFLE MIX, SERVED WITH A PEPPER JELLY CREAM CHEESE SAUCE. \$8.50

BREAKFAST POT PIE — BAKED PUFF PASTRY, HASH BROWN QUINOA & SPINACH BLEND, CHEDDAR/JACK CHEESE, DICED BACON & SAUSAGE. TOPPED WITH SAUSAGE GRAVY, TWO EGGS SERVED YOUR WAY & GREEN ONION. \$10.50

BREAKFAST FLATBREAD — CAULIFLOWER FLAT-BREAD, GARLIC HERB CHEESE SPREAD, ROASTED TOMATO, SPINACH, PARMESAN CHEESE, AND TWO SUNNY SIDE UP EGGS. \$12.50

SHRIMP & GRITS — SAUTÉED GULF SHRIMP, CREAMY CHEDDAR GRITS, RED EYE ANDOUILLE GRAVY, POACHED EGG, AND GREEN ONIONS. \$12

OMELETS

SOUTHERN OMELET — SLOW ROASTED PORK, JALAPEÑO, ONION, SMOTHERED IN GREEN CHILI. TOPPED WITH CHEDDAR/JACK CHEESE, SOUR CREAM & MICRO CILANTRO. SERVED WITH HASH BROWNS. \$10

CRAB & CREAM CHEESE — REAL LUMP CRAB MEAT, CREAM CHEESE, TOPPED WITH SHREDDED MANCHEGO CHEESE & GREEN ONIONS. SERVED WITH DRESSED GREENS. \$12

GARDEN OMELET — SPINACH, ONION, PEPPER, MUSHROOM, ROASTED TOMATO, FIRE ROASTED ARTICHOKE, TOPPED WITH SWISS CHEESE, HERB CHEESE SPREAD & GREEN ONION. \$9.50

ITALIAN OMELET — SLOW ROASTED CHICKEN, ROASTED TOMATO, PARMESAN CHEESE, & PESTO SAUCE. SERVED WITH MIXED GREENS. \$12

GE OMELET — BACON, HAM, SAUSAGE, PEPPERS, ONIONS, & MUSHROOMS, TOPPED WITH CHEDDAR/JACK CHEESE & COUNTRY GRAVY. SERVED WITH HASH BROWNS. \$10

PERSEA AMERICANA — EGG WHITES, ROASTED CHICKEN, SALSA VERDE, ROASTED TOMATO, ONION, CHEDDAR/JACK CHEESE, TOPPED WITH FRESH AVOCADO. SERVED WITH A SIDE OF SALSA & DRESSED GREENS. \$9.50

GE FRIED OMELET — SOUS VIDE 4-CHEESE OMELET, COATED IN PANKO CRUMBS & FRIED GOLDEN/ SERVED WITH DRESSED GREENS & A SIDE OF SALSA. \$9.50

BREAKFAST

SALADS

ADD CHICKEN \$3, SALMON \$4, OR TURKEY \$2

KALE CAESAR — DRIED CRANBERRIES, APPLES, PARMESAN CHEESE, CANDIED ALMONDS & PESTO CAESAR DRESSING. \$9.50

SPINACH POWER — DICED BACON, RED ONION, HARD BOILED EGG, MUSHROOMS, ROASTED TOMATO, & WARM BACON VINAIGRETTE. \$9.50

GREEN GODDESS — MIXED GREENS, HARD BOILED EGG, ROASTED TOMATO, BACON, AVOCADO, & GREEN GODDESS DRESSING. \$9.50

BLT — KALE, RED ONION, MIXED WITH A BLEND OF RED CABBAGE, KOHLRABI, BROCCOLI, BRUSSELS SPROUTS, ROASTED TOMATO, SUNFLOWER SEEDS, BACON, AVOCADO, & LEMON VINAIGRETTE. \$9.50

POWER BRUNCH BOWLS

PORK BELLY BOWL — CRISPY HASH BROWN, RED QUINOA & SPINACH BLEND, CRISPY PORK BELLY TOSSED IN SRIRACHA CREAM, PICKLED VEGETABLES, & TWO EGGS SUNNY SIDE UP. DRIZZLED WITH SRIRACHA SAUCE. \$11.50

SALMON BOWL — CRISPY HASH BROWN, RED QUINOA & SPINACH BLEND, FRESH GRILLED SALMON, PICKLED VEGETABLES, REMOULADE SAUCE, FRIED CAPERS, & TWO OVER EASY EGGS. \$13

MEXICAN POWER BOWL — CRISPY HASH BROWN, RED QUINOA & SPINACH BLEND, ADOBO PORK, MEXICAN STREET CORN, PICKLED VEGETABLES, POACHED EGG, GREEN ONION, AVOCADO, & TOPPED WITH SALSA VERDE. \$10.50

SOUTHERN BOWL — CREAMY CHEDDAR GRITS, PULLED PORK, CAROLINA JUS, SAUTÉED SPINACH, PICKLED RED ONION, POACHED EGGS, & MICRO CILANTRO. \$9.50

SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF SIDE.

CUBANO — MOJO SAUCE, SLICED HAM, SLOW COOKED PORK, SWISS CHEESE, PICKLES, ON A TOASTED HOAGIE ROLL. \$9.50

REUBEN — ISLAND DRESSING, CORNED BEEF, CARAMELIZED ONION & CABBAGE, SWISS CHEESE, ON PUMPERNICKEL. \$10.50

CROQUE MADAME — SLICED HAM, SWISS CHEESE, BECHAMEL SAUCE, ON TOASTED SOURDOUGH, TOPPED WITH A SUNNY SIDE UP EGG. \$9.50

SALMON CIABATTA — GRILLED FRESH SALMON, SLICED TOMATO, MIXED GREENS, RED ONION, REMOULADE SAUCE, CAPERS, ON TOASTED MULTI-GRAIN BREAD. \$13

BLT — TARRAGON MAYO, THICK-CUT CORN COBB BACON, LETTUCE, TOMATO, ON TOASTED SOURDOUGH BREAD. \$10.50

TURKEY APPLE — SLICED ROASTED TURKEY BREAST, THICK-CUT BACON, CHEDDAR CHEESE, GRANNY SMITH APPLES, PEANUT BUTTER MAYO, ON TOASTED SOURDOUGH BREAD. \$11

SIDES

TOTS \$2.50

SWEET POTATO TOTS \$3.50

COTTAGE CHEESE \$2.50

DRESSED GREENS \$3

FRUIT (SEASONAL) \$4

YOGURT \$3

DAILY SOUP \$4.50

KID'S MENU \$5

PANCAKE — SHORT STACK SERVED WITH WHIPPED BUTTER & FRESH FRUIT.

FRENCH TOAST — ONE PIECE OF FRENCH TOAST SERVED WITH WHIPPED BUTTER & A SLICE OF BACON.

CLASSIC — SCRAMBLED EGGS WITH BACON & HASH BROWNS.

MAC & CHEESE — A CHILDHOOD STAPLE.

CHICKEN FINGERS — SERVED WITH TOTS.

GRILLED HAM & CHEESE — SERVED WITH TOTS.

MINI SALAD — MIXED GREENS WITH CHEDDAR/JACK CHEESE, ROASTED CHICKEN & DICED TOMATO.

ALL KID'S MEALS SERVED WITH CHOICE OF JUICE, MILK OR TEA.

LUNCH & KIDS

JUICE

ORANGE \$2.50
APPLE \$2.50
CRANBERRY \$2.50
GRAPE \$2.50
TOMATO \$2.50

POWER JUICE

KALE - KALE, APPLE, CUCUMBER, &
LEMON. \$4
ROOTS - ORANGE, CARROT, GINGER,
APPLE, & LIME. \$4

TEA

HOT TEA \$2.25
ICED TEA \$2.50

ENGLISH BREAKFAST - BLACK TEA
EARL GREY - BLACK TEA
PEACH BLOSSOM - WHITE TEA
CINNAMON PLUM - HERBAL TEA
RASPBERRY - GREEN TEA

LONDON FOG \$4
EARL GREY TEA WITH HOUSE-MADE VANILLA
SYRUP & STEAMED MILK

CHAI TEA LATTE \$3.75

OTHER

SOFT DRINKS (PEPSI) \$2.75
MILK (WHITE OR CHOCOLATE) \$2.50

THE GOOD STUFF (COFFEE)

HOT COFFEE:

HOUSE BREW \$2.75
SLOW BAR \$6.00

(8 CUP CHEMEX FOR THE TABLE)

ESPRESSO \$2.50
AMERICANO \$3.50
CORTADO \$2.75
CAPPUCCINO \$3.00
LATTE \$3.50
CAFE BOMBON \$3.25
POUR OVER \$3.25
MOCHA & WHITE MOCHA
\$4.50

ADD FLAVOR

HOUSE-MADE SYRUPS.
.75CENT PER SHOT.

VANILLA
CARAMEL
HAZELNUT
MOCHA
SF VANILLA

MILK OPTIONS:

WHOLE
SKIM
ALMOND
SOY

HOT NON-COFFEE:

CHAI \$3.75
HOT COCOA \$3.50

ICED COFFEE DRINK

LATTE \$4.00
COLD BREW \$3.75



GOOD EVANS

DRINKS