

BREAKFAST FAVES

CLASSIC – TWO EGGS COOKED YOUR WAY, HASH BROWNS, CHOICE OF BACON, SAUSAGE, OR CHICKEN SAUSAGE, & 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 CRAFTED HOLLANDAISE & SERVED WITH TOAST. \$10.50

BREAKFAST SANDWICH – TOASTED SOURDOUGH, TARRAGON MAYO, ROASTED TOMATO, OVER HARD EGG, MANCHEGO CHEESE, COUNTRY HAM & BACON. SERVED WITH HASH BROWNS, TOTS, OR DRESSED GREENS. \$10.50

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

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

YOGURT BOWL – TOPPED WITH FRESH FRUIT, CHIA SEEDS & HOUSE MADE GRANOLA. SERVED WITH CHOICE OF TOAST. \$8

AVOCADO TOAST – TOASTED SEED GRAIN BREAD, CRUSHED AVOCADO, ROASTED TOMATO, PICKLED RED ONION, HARD BOILED EGG, CHIPOTLE MAYO, AND MICRO CILANTRO. SERVED WITH DRESSED GREENS. \$9.50

BENES

ALL BENEDICTS SERVED WITH HASH BROWNS OR DRESSED GREENS.

SOUTHERN BENE – TOASTED BISCUIT, PIMENTO CHEESE, PULLED PORK & POACHED EGGS. TOPPED WITH CRAFTED HOLLANDAISE & GREEN ONION. \$10

SHORT RIB BENE – CHEESY GRIT CAKES, POACHED EGGS, SOUR CREAM, QUESO FRESCO, & TOPPED WITH SALSA VERDE CRAFTED HOLLANDAISE & MICRO CILANTRO. \$10.50

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

VEGETABLE BENE – TOASTED ENGLISH MUFFIN, POACHED EGGS, ROASTED TOMATO, SPINACH, ONION, GREEN PEPPER, & FIRE ROASTED ARTICHOKE. TOPPED WITH CRAFTED HOLLANDAISE & PESTO. \$9.50

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

SIDES

EGGS \$2
YOGURT \$3
TOAST \$2
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

CHEF'S CHOICE

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. SERVED WITH TWO EGGS YOUR WAY & GREEN ONION. \$10.50

BREAKFAST FLAT BREAD – CAULIFLOWER FLAT BREAD, GARLIC HERB CHEESE SPREAD, ROASTED TOMATO, SPINACH, PARMESAN CHEESE, & TWO SUNNY SIDE UP EGGS. \$12.50

SHRIMP & GRITS – SAUTÉED GULF SHRIMP, CREAMY CHEESY GRITS, RED EYE ANDOUILLE GRAVY, POACHED EGG, & GREEN ONIONS. \$12

OMELETS

ALL OMELETS SERVED WITH CHOICE OF TOAST & HASH BROWN, TOTS OR DRESSED GREENS.

SOUTHERN OMELET – SLOW ROASTED PORK, JALAPEÑO, & ONION, SMOTHERED IN PORK GREEN CHILI. TOPPED WITH CHEDDAR-JACK CHEESE, SOUR CREAM & MICRO CILANTRO. \$10

CRAB & CREAM CHEESE OMELET – REAL LUMP CRAB MEAT, CREAM CHEESE, TOPPED WITH SHREDDED MANCHEGO CHEESE & GREEN ONIONS. \$12

GARDEN OMELET – SPINACH, ONION, GREEN PEPPER, MUSHROOM, & 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. \$12

GE OMELET – BACON, HAM, SAUSAGE, GREEN PEPPERS, ONIONS, & MUSHROOMS. TOPPED WITH CHEDDAR-JACK CHEESE & COUNTRY GRAVY. \$10

PERSEA AMERICANA OMELET – EGG WHITES, ROASTED CHICKEN, DICED GREEN CHILES, ROASTED TOMATO, ONION, CHEDDAR-JACK CHEESE. TOPPED WITH FRESH AVOCADO & SERVED WITH A SIDE OF SALSA. \$9.50

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

SWEET EVANS

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

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

GLUTEN FRIENDLY PANCAKE – SERVED WITH MAPLE SYRUP & WHIPPED BUTTER. \$8.50

SWEET POTATO PANCAKE – TOPPED WITH WHIPPED BUTTER, CANDIED PECANS, & DRIZZLED WITH CARAMEL SAUCE. \$11

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

LUNCH

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, BRUSSEL SPROUTS, ROASTED TOMATO, SUNFLOWER SEEDS, BACON, AVOCADO, & LEMON VINAIGRETTE. \$9.50

POWER BRUNCH BOWLS

PORK BELLY BOWL – CRISPY HASH BROWNS, RED QUINOA & SPINACH BLEND, CRISPY PORK BELLY TOSSED IN SRIRACHA CREAM, PICKLED VEGETABLES. SERVED WITH TWO EGGS SUNNY SIDE UP, SRIRACHA, & MICRO CILANTRO. \$11.50

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

MEXICAN POWER BOWL – CRISPY HASH BROWNS, RED QUINOA & SPINACH BLEND, ADOBO PORK, MEXICAN STREET CORN, PICKLED VEGETABLES, POACHED EGG, GREEN ONION, AVOCADO & TOPPED WITH GREEN CHILE. \$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 ROASTED PORK, SWISS CHEESE, & PICKLES, ON A TOASTED HOAGIE ROLL. \$9.50

REUBEN – THOUSAND 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 SEED-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

CUP \$2.50

BOWL \$4.50

OR ANYTHING FROM THE BREAKFAST SIDES

Consumer advisory: Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork, poultry, or shellfish reduces the risk of food-borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or your local health department for more information.

DRINKS

THE GOOD STUFF (COFFEE)

HOT COFFEE:

HOUSE BREW – \$2.75

ESPRESSO – \$2.50

AMERICANO – \$3.50

CORTADO – \$2.75

CAPPUCCINO – \$3

LATTE – \$3.50

CAFE BOMBON – \$3.25

POUR OVER – \$3.25

MOCHA – \$4.50

WHITE MOCHA – \$4.50

SLOW BAR – \$8

SERVES 1-2 PEOPLE.

ICED COFFEE:

LATTE – \$4.50

COLD BREW – \$3.75

OTHER HOT DRINKS

CHAI – \$3.75

HOT COCOA – \$3.50

ADD FLAVOR

HOUSE MADE SYRUPS.

.75 CENT PER SHOT.

VANILLA

CARAMEL

HAZELNUT

MOCHA

SUGAR FREE VANILLA

MILK OPTIONS:

WHOLE

SKIM

ALMOND

SOY

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

GOOD EVANS



BREAKFAST & LUNCH

HAVE A GOOD ONE!

JUICE

ORANGE – \$3

APPLE – \$2.50

CRANBERRY – \$3

GRAPE – \$3

TOMATO – \$2.50

POWER JUICE

KALE – \$4

KALE, APPLE, CUCUMBER & LEMON

ROOTS – \$4

ORANGE, CARROT, GINGER, APPLE, & LIME

OTHER

SOFT DRINKS (PEPSI) – \$2.75

MILK (WHITE OR CHOCOLATE) – \$2.50

GOOD EVANS FUTURE FOODIES

BREAKFAST & LUNCH KIDS MENU

ALL KID'S MEALS ARE SERVED WITH CHOICE OF JUICE,
MILK, OR TEA. \$5.00

PANCAKES – Short stack served with whipped butter & fresh fruit.

CLASSIC – Scrambled eggs with bacon & hash browns.

FRENCH TOAST – One piece of French toast served with whipped butter & a slice of bacon.

MINI SALAD – Mixed greens with cheddar/jack cheese, roasted chicken, & diced tomato.

GRILLED HAM & CHEESE – Served with tots.

CHICKEN FINGERS – Served with tots.

MAC & CHEESE – A childhood staple.



BACON	CROISSANT	MAPLE SYRUP
BAGEL	DANISH	OATMEAL
BISCUITS	DONUTS	OMELET
BREAD	EGGS BENEDICT	ORANGE JUICE
BUTTER	ENGLISH MUFFIN	PANCAKES
CEREAL	FRUIT	SAUSAGE
CINNAMON ROLL	GRANOLA	SCRAMBLED EGGS
COCOA	GRITS	SMOOTHIE
COFFEE	HASH BROWNS	TEA
COLD PIZZA	HONEY	TOAST
CREPES	JAM	WAFFLES

