

# DELUXE BRUNCH

## ALL STARS

### BROADWAY BREAKFAST\* \$11

Two eggs any style, choice of breakfast meat, fruit & choice of:

Pancakes OR toast & hash browns,

### STEAK & EGGS\*

Two eggs any style, hash browns, fruit & choice of toast.

4 oz country-fried \$14      6 oz top sirloin \$16  
12 oz. Angus Ribeye \$19

### CORNED BEEF HASH\* \$12

Shredded brisket, bell peppers, onions, hash browns, two eggs any style and choice of toast

### SMOKED SALMON & BAGEL \$13

Kippered salmon, plain or everything bagel, hard boiled egg, capers, tomato, red onion, cream cheese

### BUTTERMILK PANCAKES      short (2) \$7 tall (3) \$9

With maple syrup & fruit.

Add blueberries or strawberries for \$1

Sub Real Maple Syrup \$1

### BAJA FRENCH TOAST \$11

Dusted in cinnamon-sugar, with agave syrup, shaved Mexican chocolate & fruit

### CHICKEN & WAFFLE \$13

Buttermilk-marinated chicken breast, Belgian waffle, maple syrup & fruit

### BISCUIT & SAUSAGE GRAVY\* \$11

With hash browns, two eggs any style, cheddar & scallions

### CREOLE SHRIMP & GRITS \$13

Andouille sausage & shrimp etoufee over grits with green onions.



## SANDWICHES

All sandwiches are served with your choice of fries, soup or salad

### DELUXE BREAKFAST SANDWICH \$13

Sausage patty, smoked pork loin, bacon, fried egg & American cheese on Texas Toast.

### CHEESEBURGER\* \$12.50

6 oz grass-fed patty, LTO, DeLuxe sauce & cheddar cheese on a brioche bun

### HANGOVER BURGER\* \$13.50

6 oz grass-fed patty, LTO, bacon, fried egg, DeLuxe sauce & sharp white cheddar on a brioche bun.

### TURKEY DELUXE \$12.50

House made herb crusted breast, Mama Lils spiked aioli, Havarti, LTO on Foccacia bread.

### B.L.A.T. \$10

Bacon, lettuce, avocado, tomato & aioli on sourdough

### CRISPY FISH \$12.50

Panko battered wild-caught cod, tartar, coleslaw & tomato on a brioche bun

## EGGS, EGGS, EGGS!

### EGGS BENEDICT\* \$12.50

Smoked pork loin, poached eggs, English muffin, hollandaise, hash browns & fruit

### BLACKSTONE BENEDICT\* \$12.50

Bacon, tomato, poached eggs, English muffin, hollandaise, hash browns & fruit.

Add Avocado \$1

### SMOKED SALMON BENEDICT\* \$13

Kippered salmon, poached eggs, English muffin, hollandaise, hashbrowns & fruit.

### KITCHEN SINK \$12

Tomato, squash, onion, mushroom, black olives, ham, basil, sour cream & cheddar. Served with Hash browns & fruit.

Your choice as Omelet OR Scramble.

### JOE'S SCRAMBLE \$12

Ground beef, spinach, shallot & eggs topped with Asiago. Hash browns & fruit

### BAKED AVOCADO\* \$9

Poached eggs, white cheddar, pico de gallo & choice of toast.

### DELUXE VEGGIE OMELETTE \$12

Summer squash, black olives, mushrooms, onions, tomato, spinach, jalapeno, hashbrowns & fruit. Your choice as Omelet OR Scramble.

Add avocado \$1

### SMOTHERED MEAT LOVERS OMELETTE \$13

Maple sausage, Canadian bacon, bacon & cheddar cheese. Topped with Country Gravy. Your choice as Omelet OR Scramble.

Add avocado \$1

### BREAKFAST BURRITO \$12.00

Roasted Hatch chilies, grilled onion, tomato, scrambled eggs & salsa roja. Served with black bean salsa & hash browns. Garnished with pepper jack cheese, guacamole, sour cream & pico de gallo.

Add chorizo or bacon for \$2.

# DELUXE BRUNCH

## SOUPS & SALADS

### CHICKEN COBB \$13

Mixed lettuces, grilled chicken breast, bacon, tomato, blue cheese crumbles, hard-cooked egg, avocado & your choice of dressing on the side

### BEET SALAD \$11

Kale, arugula, red beets, orange wedges, red onion, Chevre, candied walnuts. Basil balsamic vinaigrette.

Add Chicken Breast \$4

Add 3 Oz shrimp \$3.50 Add 6 Oz top sirloin \$6.00

### VIETNAM CHOP-CHOP \$12

Mixed lettuces, grilled chicken breast, grapefruit, carrot, cashew, cilantro, mint, avocado, jalapeno, honey-sesame vinaigrette

### GREEN SALAD - sm \$4 | lg \$8

Mixed lettuces, red onion, carrot, croutons & your choice of dressing on the side

### CAESAR SALAD - sm \$4 | lg \$8

Mixed lettuces, asiago, croutons, lemon & Caesar dressing

SOUP cup \$3 | bowl \$5

SOUP & SALAD \$8

### MEAT TEMPERATURE CHART

<b>Blue</b>	115-125 F Bright red center	<b>Medium</b>	140-150 F Pink & firm
<b>Rare</b>	125-130 F Cool red center, soft	<b>Medium Well</b>	150-155 F Trace of pink in center
<b>Medium Rare</b>	130-140 F Warm red center, firmer	<b>Well</b>	160-212 F Grey-brown throughout, firm

\*King County Dept. of Health wants you to know that eating raw or undercooked foods can contribute to your risk of food-borne illness.

## SIDES

### EGGS\* \$1.50 each

### BREAKFAST MEATS \$3

3 rashers applewood bacon or 2 links maple sausage or 1 sausage patty

### TOAST \$2

Sourdough, onion rye, mille grane, English muffin, Pullman or fresh biscuit

### GRITS \$3

Sweet (brown sugar & raisins) OR Savory (pepper jack)

### HASH BROWNS \$3

### COUNTRY GRAVY \$4

### SINGLE BISCUIT & GRAVY \$6

### SINGLE PANCAKE & SYRUP \$4

### FRUIT sm \$3 | lg \$5

### REAL MAPLE or AGAVE SYRUP \$2

## BEVERAGES

### MIMOSA \$7/\$30

Orange, grapefruit or pineapple

### CLASSIC BLOODY MARY \$7

Salt, lemon, lime, pepperoncini

### PICKLE MARY MARTINI \$8

Pickle infused bloody served up with a salt rim.

### BACON BLOODY \$8

Hickory smoked salt, bacon, olives

### TRI-PEPPER MARY \$8

Pepper-infused vodka, Sriracha salt, pepperoncini

### DOUBLE IRISH \$10

Irish whiskey, Baileys & hot-brew Fonte coffee & whip cream

### THE JEFFREY \$7

Grind espresso liqueur, cold-brew Fonte coffee & cream

## NON ALCOHOLIC

### COFFEE - FONTE - DELUXE TAVERN BLEND \$3.00

FRESH ORANGE JUICE sm \$3 | lg \$4

FRESH GRAPEFRUIT JUICE sm \$3 | lg \$4

### BARNES & WATSON HOT TEA \$3

Green, Earl Grey, English Breakfast, Chamomile, Herbal, Peppermint, Apricot, Decaf English Breakfast

### HOT SPICED CIDER or HOT CHOCOLATE \$3

### TAHITIAN BLEND ICED TEA \$3