



SLATES

The Butcher

artisanal cheese and meat, apple wood smoked bacon, hard-boiled egg, grits, Breadstone Pain au Levain, jam and mixed greens / 15

The Lox

house cured salmon, bagel, cream cheese, chives red onion, capers, tomato / 12

Quiche

mixed greens / 12
please ask server for today's selection

SOUP DU JOUR

cup 6 / bowl 11

SALADS

add shrimp / 6 chicken / 7 steak / 8

Jobell House

granny smith apples, shallots, caramelized walnuts blue cheese, mesclun, apple cider vinaigrette (GF) / 12 *(half portion 6)*

Seared Ahi Tuna

snow peas, fried chickpeas, wonton crisps, mesclun, grapefruit ginger vinaigrette / 14

Autumn Spinach & Pear

candied pecans, gorgonzola, sweet dried cranberries, maple dijon vinaigrette (GF) / 12 *(half portion 6)*

Blue Green Goddess Wedge

iceburg wedge topped with applewood smoked bacon bits, cherry tomatoes, beet pickled hard boiled egg, blue cheese green goddess dressing / 14

BENEDICTS & EGGS

Classic

poached eggs, hollandaise, english muffin, country ham, herbed potatoes or mixed greens / 10.50

Salmon

poached eggs, house cured salmon, hollandaise, english muffin, herbed potatoes or mixed greens / 11.50

Florentine

poached eggs, sautéed spinach, hollandaise, english muffin, herbed potatoes or mixed greens / 9.50

2 Eggs Any Style

with a choice of bacon or ham, herbed potatoes or mixed greens (GF) / 9

Breakfast Sandwich

2 fried eggs

choice of sourdough, croissant, or bagel/ham or bacon/cheddar or swiss/herbed potatoes or mixed greens / 10

CEREAL and GRIDDLE

Oatmeal with fresh berries (GF) / 5

Granola, mixed berries with yogurt or milk / 6

Challah French Toast, honey-butter, maple syrup, fresh berries, whipped cream / 10

Toasted Baguette, jam and butter / 5

Chicken & Waffles / 11

WAFFLES & CREPES

crepes are served with choice of mixed greens or herbed potatoes / 6

fillings/toppings : honey butter and sugar, chocolate chips, nutella, peanut butter, banana, mixed berries, mandarin slices, walnuts, pecans, mushroom, ham, goat cheese, cheddar cheese, swiss cheese, peppers, avocado, spinach, tomato

.50 each filling / .75 ham or nuts

SUGAR SHACK PASTRIES

Butter Croissant	3	Sticky Bun	4.75	Cinnamon Roll	4.50
Almond Croissant	4.75	Cream Cheese Danish	4.50	Rosemary Sundried Tomato	4.75
Chocolate Croissant	4.75	Blueberry Danish	4.50		

A LA CARTE

Herbed Potatoes / 4
Bacon or Ham / 5
Mixed Berries Cup / 5
Two Eggs Any Style / 4
Avocado / 3
Fresh Fruit Bowl / 6 Cup / 4
Granola Yogurt Cup / 5
Grits / 3
Asparagus with Hollandaise / 7
Asparagus / 6
Dijon Potato Salad / 6
Sautéed Spinach / 3
Honey Glazed Carrots / 6
Vegan Butternut Mac & Cheese / 7

BEVERAGES

Mimosa / 4 Carafe / 11
Bellini / 4 Carafe / 11
Fruit Juices : Orange, Cranberry, Apple
Small / 2 Large / 4
D's Roastery Coffee / 2.50
Cappuccino / 3.50
Latte / 4
Milk, Soy Milk / 3
Iced Tea / 2.50
Hot Tea – Mint, Chamomile, Green, Ginger Peach / 2.50
Orangina / 2.50
Maine Root Sodas: Mexicane Cola, Lemon Lime,
Root Beer, Blueberry / 3
Lemonade / 2.50

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness