



SNACKS

DECONSTRUCTED GUACAMOLE

Hass avocados, oven roasted tomatoes, pepitas, roasted corn, bacon, cilantro, queso fresco, cheddar chili tortilla chips. 10.99

STREET TACOS

Served with chili cheddar dusted tortilla chips and salsa.

SHRIMP & EDAMAME

Gochujang glazed shrimp, edamame, creamy miso ginger slaw, avocado, black sesame seeds, crispy wonton taco shells. 13.99

CHICKEN BACON CHIPOTLE

Herb grilled chicken, applewood smoked bacon, julienned poblano and red peppers, caramelized onions, avocado, ancho chipotle superfood slaw. 13.49

CHIMICHURRI STEAK*

Top sirloin, chimichurri sauce, roasted garlic, caramelized onions, julienned poblano and red peppers, blue cheese. 14.99

ROASTED BEET & BUTTERNUT SQUASH

Roasted beets & butternut squash, sautéed kale, roasted garlic, roasted tomatoes, caramelized onions, toasted pepitas, queso fresco, crème. 10.99

SPINACH & ARTICHOKE MARIA

Oven roasted tomatoes, fresh cut veggies, corn tortilla chips. 9.49

BACON GOUDA LOLLIPOPS

Bacon wrapped smoked Gouda, buttermilk ranch, maple dijon aioli. 9.99

GREENS

All dressings are gluten-free. Add herb grilled chicken 2.99.

SUPERFOOD

Oven roasted beets and butternut squash, candied pecans, toasted pumpkin seeds, red onions, sun dried cranberries, avocado, goat cheese, superfood salad mix, organic tri-color quinoa, Meyer lemon vinaigrette. 12.99

GREEN GODDESS COBB

Oven roasted turkey, applewood smoked bacon, avocado, chives, Roma tomatoes, hard-boiled egg, blue cheese, spring greens, green goddess dressing. 13.99

TACO

Spring greens, herb grilled chicken, chorizo, roasted corn, avocado, cheddar and Monterey jack cheese, pico de gallo, cheddar chili tortilla chips, chipotle salsa ranch. 14.49

GOCHUJANG ASIAN CRUNCH SALAD

Gochujang glazed chicken, cucumber, edamame, avocado, candied pecans, julienne pepper medley, Napa cabbage, Brussel sprout, kale, fried wonton, black sesame seeds, creamy miso ginger dressing. 14.49

SANDWICHES

Served with Meyer lemon vinaigrette dressed spring greens. Substitute a gluten-free seeded bun for 1.50

TENDERLOIN

Hand-cut fresh pork tender, spring greens, Roma tomatoes, pickle, red onion. 13.49

CALIFORNIA CHICKEN BREAST

Grilled chicken breast, Monterey jack, roasted tomatoes, avocado, arugula, green goddess dressing, buttery croissant. 13.99

MAPLE BACON BLT

Hardwood smoked bacon, spring greens, Roma tomatoes, shaved cucumber, avocado, maple dijon aioli, wheat toast. 13.49

CLUB

Oven roasted turkey, applewood smoked bacon, fire smoked ham, shaved cucumber, Roma tomatoes, spring greens, cheddar, maple dijon aioli, avocado, wheat toast. 12.99

NAAN GRILLED CHEESE

Romano garlic crusted naan, oven roasted tomatoes, arugula, caramelized onions, cheddar, Monterey jack, American cheese, balsamic reduction. Served with smoky chipotle tomato cream soup and mascarpone. 12.49

STEAK BURGERS*

Our half pound specialty ground angus brisket, short rib and chuck steak burger served on a brioche bun. Substitute a gluten-free seeded bun for 1.50.

BUILD-YOUR-OWN STEAK BURGER 11.99

BUILD-YOUR-OWN IMPOSSIBLE[®] BURGER 13.99

Cheeses: American, Cheddar, Monterey Jack, Goat, Feta, Blue .75/each

Meat: Hardwood Smoked Bacon 1.00

Veggies: Avocado, Roasted Tomatoes, Cremini Mushrooms, Caramelized Onions, Julienned Peppers .75/each

SMOKED BACON BLUE

Blue cheese, hardwood smoked bacon, caramelized onions, arugula. 14.49

SMOKED GOUDA SHOE

Toasted brioche, Romano garlic French fries, smoked Gouda cheese sauce, chives. 14.99

TRUFFLED MUSHROOM

Caramelized onions, mushrooms, goat cheese, roasted tomatoes, arugula, white truffle olive oil, balsamic reduction. 14.99

BREAKFAST

Hardwood smoked bacon, avocado, cheddar, sunny side egg, maple dijon aioli, grilled croissant. 14.99

CHICKEN BACON
CHIPOTLE TACOS
&
ROASTED BEET
& BUTTERNUT
SQUASH TACOS

EAT DRINK CRAVE





EGGS BENEDICT

FRESHED SQUEEZED JUICE

- PURELY ORANGE** 4.99
- IMMUNE BOOSTER** Orange, pineapple, carrot, ginger. 4.99
- GREEN GODDESS** Kale, apple, mint, cucumber. 5.99
- TROPIKALE** Kale, banana, orange, organic chia, pineapple. 4.99

EGGS*

Substitute egg whites for .99 and/or gluten-free white toast for .75. Loaded hash brown upgrade with caramelized onions, bacon, smoked Gouda cheese sauce, chives. 2.50

EGGS

Served with hash browns and wheat toast. 9.99

EGGS & BACON

Served with hash browns and wheat toast. 11.99

EGGS & CHOICE OF HAM STEAK, SAUSAGE LINKS, SAUSAGE PATTIES OR TURKEY LINKS

Served with hash browns and wheat toast. 11.49

EGGS & CORNED BEEF HASH

Served with hash browns and wheat toast. 13.49

BEST BREAKFAST IN PEORIA

Eggs, hash browns, biscuits and gravy. Sausage 13.49 | Bacon 13.99

BIKE RIDER BREAKFAST

Eggs, pancakes, French toast or a Belgian waffle, hash browns. Sausage 12.99 | Bacon 13.49

FOOD COMA

Eggs, half pound fried pork tenderloin, sausage gravy, hash browns, chives. 14.49

FAVORITES*

HARISSA SHAKSHUKA

Poached eggs, harissa tomato stew, kale pesto, pure olive oil, goat cheese, fire grilled naan. 14.99

BISCUITS & GRAVY

House made cheddar biscuits, sausage gravy, chives. Half 6.49 or Full 10.49

BREAKFAST BURRITO

Herb grilled chicken, chorizo, scrambled eggs, ancho chipotle sauce, cheddar & Monterey jack cheese, tomato basil flour tortilla. Served with hash browns and fire roasted salsa. 14.99

BREAKFAST CROISSANT

Applewood bacon, sausage, over hard egg, American cheese, maple dijon aioli, croissant. Served with hash browns. 13.99

Loaded hash brown upgrade with caramelized onions, bacon, smoked Gouda cheese sauce, chives. 2.50

SKILLET

Fire smoked ham, bacon, sausage, pepper medley, Roma tomatoes, caramelized onions, cremini mushrooms, eggs, American cheese, homemade sausage gravy, hash browns. 13.99

CHILAQUILES VERDE

Cheddar chili dusted tortilla chips, fire roasted salsa verde, herb grilled chicken, chorizo, sunny side eggs, creme, ancho chipotle sauce, pico de gallo, queso fresco, avocado. 14.99

SHRIMP & GRITS

White cheddar grits, shrimp, poached eggs, applewood smoked bacon, chipotle tomato cream gravy, roasted corn, grilled peppers and caramelized onions, kale, shaved parmesan. 15.99

BENEDICTS*

Served with gluten-free hollandaise and Meyer lemon vinaigrette dressed spring greens. Substitute gluten-free white toast 1.50.

EGGS BENEDICT

Poached eggs, English muffin, applewood smoked ham, hollandaise, chives. 14.49

SPINACH ARTICHOKE

Poached eggs, spinach and artichoke Maria, roasted tomatoes, buttery croissant, shaved parmesan. 14.49

HARISSA SALMON, BACON & AVOCADO

Poached eggs, wheat toast, avocado, hardwood smoked bacon, grilled salmon, harissa hollandaise, chives. 15.49

SOUTHERN CHICKEN & BISCUIT

White cheddar biscuits, fried chicken tenders, poached eggs, sausage gravy, chives. 14.99

VEGETARIAN // **GLUTEN FREE**

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may contribute to food borne illness, especially if you have a medical condition.

GREEK MUSHROOM OMELET



LEMON BERRY FRENCH TOAST



OMELETS*

Served with hash browns and wheat toast. Substitute egg whites for .99 and/or gluten-free white toast for .75. Loaded hash brown upgrade with caramelized onions, bacon, smoked Gouda cheese sauce, chives. 2.50

BUILD-YOUR-OWN OMELET 11.49

Meats: Bacon, Sausage, Ham, Chicken, Chorizo 1.00/each:

Veggies: Spinach, Tomatoes, Peppers, Mushrooms, Caramelized Onions .75/each

Cheeses: American, Feta, Goat, Monterey Jack, Cheddar .75/each

SOUTHWESTERN

Chorizo, peppers, Monterey jack cheese, avocado, ancho chipotle sauce, pico de gallo, crispy tortilla strips. 13.99

DENVER

Fire smoked ham, pepper medley, caramelized onions, cheddar cheese. 12.99

TRUFFLED VEGETARIAN

Spinach, caramelized onions, cremini mushrooms, Roma tomatoes, sweet pepper medley, roasted garlic, white truffle oil, goat cheese. 14.49

GREEK MUSHROOM

Spinach, cremini mushrooms, roasted tomatoes, pepper medley, kalamata olives, caramelized onions, feta cheese. 14.49

SUPREME

Sausage, bacon, fire smoked ham, sweet bell peppers, cremini mushrooms, Roma tomatoes, caramelized onions, American cheese. 13.99

FRITTATAS*

Served with Meyer lemon vinaigrette dressed spring greens and wheat toast. Substitute egg whites for .99 and/or gluten-free white toast .75.

STEAK & POTATO

Top sirloin, caramelized onions, julienned poblano and red peppers, crispy potatoes, arugula, shaved parmesan, chimichurri sauce. 15.99

SALMON & SPINACH

Baby spinach, caramelized onions, oven roasted tomatoes, goat cheese, grilled salmon, hollandaise, capers, chopped chives. 15.49

EGG WHITE CHICKEN SPINACH

Egg whites, herb grilled chicken, roasted tomatoes, caramelized onions, spinach, cremini mushrooms, kale pesto, shaved parmesan. 13.99

GRIDDLE

Sub gluten-free pancakes or waffles 1.49. Sub sugar-free syrup at no charge.

BELGIAN WAFFLE 9.49

BRIOCHE FRENCH TOAST 10.49

PANCAKES 8.49

Toppings: Bananas, Strawberries, Blueberries, Blackberries, Fuji Apples, Raisins, Sun Dried Cranberries, Candied Pecans, Graham Cracker .75/each

LEMON BERRY FRENCH TOAST

Grilled brioche, blackberries, blueberries, strawberries, whipped mascarpone, Meyer lemon syrup. 14.99

HOT HONEY CHICKEN & WAFFLE

Crispy fried chicken tenders, Belgian waffle, *Mike's* **HOT HONEY**. 13.99

CARAMEL APPLE CHURRO WAFFLE

Cinnamon maple sugar waffle, caramelized Fuji apples, whipped mascarpone, caramel sauce, candied pecans. 13.49

STRAWBERRY CHEESECAKE PANCAKES

Strawberries, Philadelphia cheesecake, graham crackers. 13.99

GRAINS, GRANOLA & TOAST

CHIA QUINOA OATMEAL 6.49

Toppings: Bananas, Strawberries, Blueberries, Blackberries, Fuji Apples, Sun Dried Cranberries, Candied Pecans, Graham Cracker .75/each

CRUNCH BERRIES OATMEAL

Quinoa chia oatmeal, granola, bananas, blackberries, strawberries, blueberries, organic honey. Served with dark brown sugar and milk or almond milk. 11.49

TRIPLE BERRY POWER BOWL

Vanilla Greek yogurt, quinoa chia granola, blackberries, strawberries, blueberries, bananas, organic honey. 14.49

CHICKEN KALE PESTO QUINOA BOWL*

Organic tri-color quinoa, organic chia, kale pesto, poached egg, edamame, roasted corn & tomatoes, toasted pumpkin seeds, avocado, herb grilled chicken, shaved parmesan. 12.49

AVOCADO TOAST

Wheat toast, avocado, roasted tomatoes, toasted pumpkin seeds, balsamic reduction, Maldon sea salt, olive oil. Served with Meyer lemon vinaigrette dressed spring greens. 10.99

Substitute gluten-free white toast 1.50.