

**ALL DAY BREAKFAST** *substitute egg whites* ***+2*** \* *designates gluten-free item*

**Farm Egg Breakfast\* 9**

2 eggs, fried or scrambled, served with our hash browns

**Add Sausage, Chopped Bacon, Mushrooms, or Avocado to your egg…+2**

**B.A.T. Scramble\* 13**

egg scramble of bacon, avocado, tomato, cheese & scallion, with house hash browns

**Breakfast Burrito 14**

scrambled eggs, cheddar cheese, hash browns, sausage, peppers & onions, salsa, sour cream

**Griddled Sausage & Grits\* 12**

Butterflied and fried Andouille sausage, cheddar grits, 2 sunny-side eggs, scallion

**Short Rib Hash\* 17**

cheddar cheese hash browns, slow cooked short ribs, peppers & onions, 2 sunny-side eggs

**Pumpkin Pancakes 13**

2 pumpkin pancakes with butter, maple syrup & candied pecan, choice of fried or scrambled eggs

**Buttermilk Pancakes 10**

2 pancakes with butter and maple syrup, your choice of fried or scrambled eggs

**Americana Omelet\* 13**

**Mom’s Tea**

**Buttermilk biscuit,**

**Small green salad,**

**Fresh fruit,**

**& Choice of Tea**

**13**

cheddar cheese, bell pepper, onion, tomato, with house hash browns

Add Sausage, Chopped Bacon, Mushrooms, or Avocado inside…. +2

**California Omelet\* 14**

sautéed spinach, cherry tomatoes, roasted garlic, swiss cheese, avocado on top, with hash browns

**Bread Pudding French Toast 14**

bananas and berries, maple syrup, hand whipped vanilla cream

**Country Biscuit Plate 12**

**Green Chile Burger!**

*choice of burger patty,*

*roasted hatch green chiles,*

*shaved red onion,*

*cheddar cheese,*

*spicy mayo*

12

sausage gravy and 2 sunny-side eggs over toasted buttermilk biscuit *(****Ask for vegetarian gravy!****)*

**Chicken & Pancake Stack 14**

**Green Chile Burger!**

*choice of burger patty,*

*roasted hatch green chiles,*

*shaved red onion,*

*cheddar cheese,*

*spicy mayo*

12

one buttermilk pancake topped with a fried chicken breast, two bacon strips, maple syrup & butter

**BREAKFAST SIDES. 4 each. Andouille Sausage\***

**3 Strips Griddled Bacon\***

**Breakfast Pork Sausage Patty\*.**

**Chicken Apple Sausage\***

**Buttermilk Biscuit** with jam & honey butter

**Fruit Plate**

**Green Chile Burger!**

*choice of burger patty,*

*roasted hatch green chiles,*

*shaved red onion,*

*cheddar cheese,*

*spicy mayo*

12

**Wheat or White Toast +2**

**SANDWICHES *Add Fries* +3 or *Side Salad* +4**

**Pulled Pork Sandwich 11**

Dijon mustard coleslaw, spicy mayo, brioche bun

**Philly Cheesesteak 12**

shaved ribeye steak, peppers & onions, American cheese

**Andouille Sausage Sandwich 11**

butterflied and griddled with a cheddar cheese skirt, topped with coleslaw

**Impossible Burger Time ! 14**

Meatless wonder burger, American cheese, 1000 Island, lettuce, brioche bun

**Burger Time!** **Beef & Bacon Patty or All Beef Patty 12**

American cheese, 1000 island, lettuce, shaved red onion, brioche bun

**Fried Chicken Sandwich 14**

Tomatillo-jalapeno coleslaw, charred scallion ranch dressing mayo

**Grilled Cheese & Tomato Soup 10**

Texas toast, cheddar & American cheese, creamy tomato soup, chives (*Add chopped bacon….* +2)

**STARTERS *\* designates gluten-free item***

**Sweet Potato Tater Tots\* 8**

charred scallion ranch dip

**Pulled Pork Waffle Fries\* 12**

house cheese sauce, buffalo sauce, scallions

**Roasted Brussels Sprouts\* 9**

Oven-roasted in garlic and olive oil, tossed with parmesan & chile flakes

**Crispy Chicken Wings\* 9**

tossed in house buffalo sauce, celery and blue cheese dressing

**Cheesy Grits\* 6**

creamy cheddar grits topped with parmesan and scallion. **Add Bacon +2**

**Warm Red Beets\* 9**

roasted and marinated beets, rich Greek yogurt dip. **Add Pita + 2**

**SALADS**

**Baby Spinach & Goat Cheese Salad\* 10**

Roasted red beets, shaved fennel, balsamic vinaigrette

**Granny’s Apple Salad\* 10**

mixed greens, crumbled blue cheese, shaved celery, candied pecans, house vinaigrette

**Main Lobster Mac & Cheeses $21**

**MAIN PLATES *Add Side Garlic Bread* +3**

**Shrimp & Grits\* 18**

Sautéed shrimp, spicy lobster-tomato broth, Andouille sausage, cheddar grits, scallion

**Poor Man’s Steak Frites\* 16**

onion-smothered beef patty, creamy cremini mushroom sauce, fries

**Halloumi Plate 18**

Olive oil-griddled eggplant & Halloumi cheese, Greek salad, warm pita

**Short Rib Lasagna 20**

braised short ribs, portabella mushroom, mozzarella, pesto, tomato sauce, house ricotta, basil

**Chicken Parm 16**

fried chicken breast, mozzarella and parmesan, house tomato sauce, basil, garlic bread

**Pan-Roasted Salmon\* 21**

baby beets, sautéed spinach, sherry-lobster cream sauce

**Crispy Risotto Cakes 17**

stuffed with goat cheese & chive, served over a roasted squash, cherry tomato & arugula salad

**Green Chili Mac & Cheese 14**

penne pasta, New Mexico hatch chili, asiago, parmesan, Wisconsin cheddar, fontina, scallions

***add bacon, sausage, or mushrooms* +2 … *add braised short rib* +7**

**Pork Tenderloin\* 19**

Thai chili glaze, sautéed Napa cabbage and mushroom, butternut squash & coconut milk pure

**DESSERT**

**Ballpark Ice Cream Sundae 8**

Double Rainbow vanilla ice cream, warm fudge sauce, roasted peanuts, toffee & snickers crumble

**Bread Pudding French Toast 14/full order … 8/half order**

bananas and berries, maple syrup, hand whipped vanilla cream

**Mini Pecan Pie 7**

with hand whipped vanilla cream **add Double Rainbow ice cream +3**

**COCKTAILS 9 each**

**Sangria**

red wine, orange juice, pomegranate juice, lime, soda water

**Michelada** (22 oz)

Corona, house tomato cocktail, chile-salt rim

**Mimosa**

prosecco, orange juice

**WINE BY THE BOTTLE 32/ Bottle**

**Sauvignon Blanc, Château Puy-Servain**

2018, IGP Périgord, Dordogne River, Southwestern France

*100% Sauvignon Blanc; great acidity, hint of fruit. Light in body; great with salads, vegetables, and cheeses*

**Merlot, Château Puy-Servain**

2016, IGP Périgord, Dordogne River, Southwestern France

*100% Merlot; soft, less tannic Bordeaux; ripe fruit flavors, balanced acidity with subtle oak finish*

**WINE FROM THE TAP**  *featuring* ***Green Barrel Wine Merchants****, SF eco-friendly purveyor*

**Chardonnay. 9 glass/23 half carafe (= 3 glasses)**

Bright and unique wine from Mendocino with citrus and light oak.

**Sauvignon Blanc 9 glass/23 half carafe (= 3 glasses)**

2018, IGP Périgord, Dordogne River, Southwestern France

**House Red Blend 9 glass/23 half carafe (= 3 glasses)**

2013, Sonoma, CA. *Syrah-based, ripe berry and vanilla notes, spicy oak finish*

**Merlot, Château Puy-Servain 9 glass/23 half carafe (= 3 glasses)**

2016, IGP Périgord, Dordogne River, Southwestern France

**Pinot Noir 10 glass/25 half carafe (= 3 glasses)**

2015, Sonoma, CA. *Delicate and smooth, smoky finish.*

**Zinfandel 10 glass/25 half carafe (= 3 glasses)**

2014, Dry Creek, CA. *Old Vine Zin, with beautifully nuanced and complex flavors*

**BEER & CIDER**

**Anchor Steam 6 Scrimshaw Pilsner 7**

**Corona 6 Allagash White Ale 7**

**Angry Orchard Hard Cider 6 Eel River Blonde Ale 7**

**Stella Artois 6 Racer 5 IPA 7**

**Lagunitas IPA 6**

**SOFT DRINKS**

**Fresh Ground Coffee** dark roast **4 Iced Black Tea 3**

**Hot Chocolate** with whipped cream **4 Thai Iced Tea 6**

**Milk** whole milk or almond milk **3 Fresh Squeezed Lemonade 6**

**Orange Juice 4 Vietnamese Coffee 6**

**Apple Juice 3 San Pellegrino (500ml) 3**

**Hot Teas** Green, Earl Grey, English Breakfast, Chai Spice, Mint, Chamomile, Jasmine **3**

**FOUNTAIN SODA 3**

**Coca Cola Regular/Diet Sprite**

**Fanta Orange Barq’s Root Beer**

**Add Vanilla Ice Cream to Any Soda and Have a Float! +3**

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