

*Did you know that we process, smoke, brine and cure our meats in house? We make our sauces and sides from scratch and strive to use fresh, local, ingredients and small producers whenever possible.*

## **Breakfast**

Two Eggs Any Style \$12.50

*Home Fries, Toast, Bacon OR Sausage*

Buttermilk Pancakes \$12.50

*Three Pancakes, Bacon OR Sausage (Add Blueberries Or Banana for \$1)*

Pulled Pork Pancakes \$16.50

*Three Pancakes, Pulled Pork, J.D. Syrup (Add Eggs for \$3)*

Trucker Breakfast \$16.50

*Two Eggs, Two pancakes, Home Fries, Toast, Bacon OR Sausage*

Super Trucker Breakfast \$18.50

*Two Eggs, Two Pancakes, Home Fries, Toast, Pork Belly & Pulled Pork*

Crispy Pork Belly \$16.50

*Two Eggs, Pork Belly, Grilled Tomato, Salsa Verde, Cilantro, Hollandaise, Home Fries, Toast*

Tofu Scramble \$15.50

*Tofu, Tomato, Smoked Mushrooms, Basil, Arugula, Home Fries, Toast*

*\*Can be made Vegan upon request*

Frittata \$15.50

*Goats Cheese, Caramelized Onion, Basil, Home Fries, Toast*

Smoked Salmon Scramble \$15.50

*Scrambled Eggs, Mixed Herbs, Dressed Arugula, English Muffin, Home Fries*

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**BBQ Brisket \$18.50**

*Two Eggs, Homemade BBQ Brisket, Jalapeno Cornbread, Home Fries*

**Breakfast Sandwich \$12.50**

*Two Griddled Eggs, Back Bacon, Aged Cheddar, Mayo, English Muffin, Home Fries*

**Breakfast Banh Mi \$15.50**

*Pork Belly OR Tofu OR Pulled Pork, Two Eggs, Pickled Veg, Jalapeno, Cilantro, Baguette, Home Fries*

**Chilaquiles \$15.50**

*Two Eggs, Corn Tortilla Chips, Salsa Verde, Goats Cheese, Cream, Red Onion, Jalapeno*

**Eggs Benedict \$15.50**

*Two Poached Eggs, Hollandaise, Home Fries*

*-Pulled Pork on Jalapeno Cornbread*

*-Back Bacon on English Muffin*

*-Goats Cheese, Guacamole & Tomato Sauce on English Muffin*

**Omelette \$15.50**

*Three Eggs, Toast, Home Fries OR Salad*

*-Maple Bacon and Swiss*

*-Smoked Mushrooms, Aged Cheddar, Caramelized Onion, Arugula*

*-Smoked Salmon, Goats Cheese, Arugula*

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## **Lunch**

Smokey Tomato Soup \$5 / \$7

Big Green Salad \$13.50

*Organic Greens, Avocado, Cucumber, Radish, Tomato, Egg, Red Wine Vinaigrette or Green Goddess Dressing*

Cobb Salad \$18.50

*Buttermilk Fried Chicken, Iceberg Lettuce, Maple Bacon, Radish, Avocado, Blue Cheese, Egg, Green Goddess Dressing*

Falafel Sandwich \$15.50

*Kimchi, Herb Mayo, Brioche Bun, Fries*

Grilled Cheese & Smokey Tomato Soup \$13.50

*Cheddar, Swiss, American & Goats Cheese, Sourdough*

Croque Monsieur \$15.50

*Grilled Ham, Swiss, Bechamel, Swiss, Sourdough, Fries*

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Croque Madame \$16.50

*A Croque Monsieur with a Sunny Side Egg, Fries OR Salad*

Classic Club \$16.50

*Chicken Salad, Bacon, Iceberg Lettuce, Tomato, Mayo, Fries*

Reuben \$15.50

*House Brined Beef, Sauerkraut, Swiss, Thousand Island, Grilled Rye, Dijon, House Made Chips*

Pulled Pork Sandwich \$15.50

*Pulled BBQ Pork, Coleslaw, Brioche Bun, Fries*

The Wagon Burger \$18.50

*Bacon & Cheese on a 7oz Pemberton Beef Patty, Mustard, Mayo, Iceberg Lettuce, Tomato, Onion, Pickle, Brioche Bun, Fries*

*\*Make it a veggie burger with our house made falafel patty*

## **Kids Menu**

Mini Pancakes with Bacon or Sausage \$9

Kids Burger with Fries \$9

Chicken Strips with Fries \$9

Kids Grilled Cheese with fries or Soup \$9

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## **Draught Beer (20oz)**

Parkside Dawn Pilsner (4.9%) \$7.5

Strange Fellows Guardian IPA (6.5%) \$7.5

Four Winds Pale Ale (5.2%) \$7.5

Dageraad Burnabarian Belgian Table Beer (4.5%) \$7.5

Twin Sails Raspberry Wheat Ale (5.1%) \$7.5

Greenhill Semi-dry Cider 16oz (6%) \$7.5

## **House Cocktails**

Mimosa (O.J. or Grapefruit) \$9

House Caesar (with our house made Caesar mix) \$7/\$9

Bourbon Lemonade (Bourbon, Triple Sec, House Lemonade) \$10

Hastings Sunrise (Dbl Tequila, Crème de Cassis, OJ) \$10

Greyhound (Dbl Vodka or Gin or Tequila with Grapefruit) \$10

Adult Chocolate Milk (Baileys, Vodka, Chocolate Milk) \$9

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## **Classic Shakes \$9**

Strawberry

Vanilla

Chocolate

*Ask about our feature Shake!!*

## **Non-Alcoholic**

Coffee – JJ Bean Raintown blend (*bottomless!*) \$3.5

Tea (*Earl Grey, Mint, Green, Chamomile, Breakfast, Orange Pekoe*) \$3.5

Juice (*Orange, Grapefruit, Apple*) \$4

House Made Iced Tea \$4.25

House Made Lemonade \$4.25

Can of Pop (*Coke, Diet Coke, 7up, Soda, Ginger Ale*) \$3.25

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