

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 \$13.00

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

Pulled Pork Pancakes \$17.00

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 \$19.00

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 \$19.00

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 \$16.00

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 \$16.00

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 \$14.00

Cheddar, Swiss, American & Goats Cheese, Sourdough

Croque Monsieur \$16.00

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

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Croque Madame \$17.00

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

Classic Club \$17.00

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 \$16.00

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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