



## SNACKS

**DECONSTRUCTED GUACAMOLE**  
Hass avocados, oven roasted tomatoes, pepitas, roasted corn, bacon, cilantro, queso fresco, cheddar chili tortilla chips. 9.99 



**BLACK BEAN HUMMUS**  
Roasted black bean hummus, feta, olive oil, veggies, grilled naan. 8.99 


**SPINACH & ARTICHOKE MARIA**  
Oven roasted tomatoes, fresh cut veggies, corn tortilla chips. 8.99  


**BACON GOUDA LOLLIPOPS**  
Bacon wrapped smoked Gouda, buttermilk ranch, maple dijon aioli. 9.99

## GREENS

All dressings are gluten-free.  
Add herb grilled chicken 1.49.

**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, pomegranate cranberry vinaigrette. 12.99  

**COBB**  
Oven roasted turkey, applewood smoked bacon, avocado, chives, Roma tomatoes, hard-boiled egg, blue cheese, spring greens, buttermilk ranch dressing. 12.99 

**TACO**  
Spring greens, herb grilled chicken, chorizo, black beans, roasted corn, avocado, cheddar and Monterey jack cheese, pico de gallo, cheddar chili tortilla chips, chipotle salsa ranch. 13.49 

**ASIAN SHRIMP**  
Gochujang glazed shrimp, cucumber, corn edamame succotash, avocado, fried wonton strips, superfood spring greens, creamy miso ginger dressing. 13.99

**TUSCAN STEAK\***  
Kale & arugula blend, kalamata olives, artichoke hearts, roasted tomatoes, red onions, grilled medium top sirloin steak, kale pesto, shaved parmesan, garlic herb croutons, Meyer lemon olive oil vinaigrette. 14.99



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


## STREET TACOS

Served with chili cheddar dusted tortilla chips and salsa.

**SHRIMP & EDAMAME**  
Gochujang glazed shrimp, corn edamame succotash, avocado, crispy wonton taco shells. 13.49

**CHICKEN BACON CHIPOTLE**  
Herb grilled chicken, Applewood bacon, julienned poblano and red peppers, caramelized onions, avocado, ancho chipotle superfood slaw. 12.99 

**CHIMICHURRI STEAK\***  
Top sirloin, chimichurri sauce, roasted garlic, caramelized onions, julienned poblano and red peppers, smoked blue cheese. 13.99  

**BUTTERNUT SQUASH, KALE & PEPITA**  
Butternut squash, sautéed kale, roasted black bean hummus, caramelized onions, roasted tomatoes, toasted pepitas, queso fresco, crème. 10.49  


## SANDWICHES

Served with Meyer lemon vinaigrette dressed spring greens.

**TENDERLOIN**  
Hand-cut fresh pork tender, spring greens, Roma tomatoes, pickle, red onion. 12.99

**CALIFORNIA CHICKEN BREAST**  
Grilled chicken breast, Monterey jack, roasted tomatoes, avocado, arugula, kale pesto aioli, buttery croissant. 13.99

**CLUB**  
Oven roasted turkey, applewood smoked bacon, cure 81 ham, shaved cucumber, Roma tomatoes, spring greens, cheddar, avocado, kale pesto aioli, wheat toast. 12.49

**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 with mascarpone. 11.99 

**RED CURRY CHICKEN SALAD WRAP**  
Roasted red curry chicken, Fuji apples, candied pecans, smoked blue cheese, sun dried cranberries, red onions, spring greens, avocado, shaved cucumber, Roma tomatoes, tomato basil wrap. 11.49

**MAPLE BACON BLT**  
Hardwood smoked bacon, spring greens, Roma tomatoes, shaved cucumber, avocado, Vermont maple aioli, wheat toast. 12.99

## 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 .75.

**BUILD-YOUR-OWN STEAK BURGER** 10.49

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

**Meat:**  
Smoked Applewood 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. 13.99

**SMOKED GOUDA SHOE**  
Toasted brioche, Romano garlic Kennebec French fries, smoked Gouda cheese sauce, chives. 13.99

**TRUFFLED MUSHROOM**  
Caramelized onions, mushrooms, roasted tomatoes, goat cheese, arugula, white truffle olive oil, balsamic reduction. 13.99

**BREAKFAST**  
Applewood smoked bacon, avocado, cheddar cheese, sunny side egg, Vermont maple aioli, grilled croissant. 13.99

**BLACK BEAN BUTTERNUT SQUASH QUINOA**  
Black beans, roasted vegetables, organic tri-color quinoa, avocado, Monterey jack cheese, ancho chipotle superfood slaw, pico de gallo. 9.49 



# EAT DRINK CRAVE







## FRESH 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

**POWER BEET** Beets, lemon, ginger, carrot. 3.99

## EGGS\*

Substitute egg whites for .99 and/or gluten-free white toast for .75.

### EGGS

Served with hash browns and wheat toast. 8.99 

### EGGS & BACON

Served with hash browns and wheat toast. 11.49

### EGGS & CHOICE OF CURE 81 HAM, SAUSAGE LINKS, SAUSAGE PATTIES OR TURKEY LINKS

Served with hash browns and wheat toast. 10.49

### EGGS & CORNED BEEF HASH

Served with hash browns and wheat toast. 12.49

### EGGS & STEAK

Served with hash browns and wheat toast. 16.99

### BEST BREAKFAST IN PEORIA

Eggs, hash browns, biscuits and gravy. Sausage 12.49 Bacon 12.99

### BIKE RIDER BREAKFAST

Eggs, pancakes, French toast or a Belgian waffle, hash browns. Sausage 12.49 Bacon 12.99

### FOOD COMA

Eggs, half pound fried pork tenderloin, sausage gravy, hash browns. 13.99

## 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, cure 81 ham, hollandaise. 13.99

### SPINACH ARTICHOKE

Poached eggs, spinach and artichoke Maria, roasted tomatoes, buttery croissant, shaved parmesan. 13.49 

### HARISSA SALMON, BACON & AVOCADO

Poached eggs, wheat toast, avocado, hardwood smoked bacon, grilled salmon, harissa hollandaise. 14.49

### SOUTHERN

Cheddar biscuits, grilled peppers and caramelized onions, Cajun andouille, poached eggs, sausage gravy, chives. 13.49


### CHICKEN & WAFFLE

Belgium waffle, fried chicken tenders, cheddar cheese, hardwood smoked bacon, poached eggs, hollandaise, Vermont pure maple syrup. 14.99

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# FAVORITES

### HARISSA SHAKSHUKA

Poached eggs, harissa tomato stew, kale pesto, pure olive oil, goat cheese, fire grilled naan. 13.99 

### BISCUITS & GRAVY

House made cheddar biscuits, sausage gravy, fresh chives. Half 5.99 or Full 8.99


### BREAKFAST BURRITO

Herb grilled chicken, chorizo, scrambled eggs, roasted black bean hummus, Monterey jack cheese, tomato basil flour tortilla. Served with hash browns and fire roasted salsa. 13.99


### BREAKFAST CROISSANT

Applewood bacon, sausage, over hard egg, American cheese, Vermont pure maple aioli, croissant. Served with hash browns. 12.99


### SKILLET

Sautéed cure 81 ham, bacon, sausage, pepper medley, caramelized onions, Roma tomatoes, cremini mushrooms, eggs, American cheese, homemade sausage gravy, hash browns. 12.99 

### CHILAQUILES VERDE

Cheddar chili dusted tortilla chips, fire roasted salsa verde, herb grilled chicken, chorizo, black beans, sunny side eggs, creme, pico de gallo, queso fresco, avocado. 13.99 

### SHRIMP & GRITS

White cheddar grits, shrimp, poached eggs, andouille, chipotle tomato cream gravy, roasted corn, grilled peppers and caramelized onions, kale, shaved parmesan. 14.99 

## FRITTATAS\*

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

### STEAK & POTATO

Top sirloin, caramelized onions, julienned poblano and red peppers, crispy potatoes, arugula, shaved parmesan, chimichurri sauce. 14.99

### BUTTERNUT SQUASH, ANDOUILLE & KALE

Roasted butternut squash, caramelized onions, julienned poblano and red peppers, kale, Cajun andouille, smoked Gouda cheese sauce. 12.49

### SALMON & SPINACH

Baby spinach, caramelized onions, oven roasted tomatoes, goat cheese, grilled salmon, hollandaise, capers, chopped chives. 14.49

### EGG WHITE CHICKEN SPINACH

Egg whites, herb grilled chicken, roasted tomatoes, caramelized onions, spinach, cremini mushrooms, kale pesto, shaved parmesan. 12.99

## OMELETS\*

Served with hash browns and wheat toast. Substitute egg whites for .99 and/or gluten-free white toast for .75.

### DENVER

Cure 81 ham, pepper medley, caramelized onions, cheddar cheese. 11.99


### SUPREME

Sausage, bacon, cure 81 ham, sweet bell peppers, cremini mushrooms, Roma tomatoes, caramelized onions, American cheese. 12.99


### SOUTHWESTERN

Chorizo, peppers, Monterey jack cheese, avocado, ancho chipotle sauce, pico de gallo, crispy tortilla strips. 12.99

### TRUFFLED VEGETARIAN

Spinach, caramelized onions, cremini mushrooms, Roma tomatoes, butternut squash, sweet pepper medley, roasted garlic, white truffle oil, goat cheese. 13.49 

### GREEK MUSHROOM

Spinach, cremini mushrooms, roasted tomatoes, pepper medley, kalamata olives, caramelized onions, feta cheese. 13.49 

### BUILD-YOUR-OWN OMELET

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

### Veggies:

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

### Cheeses:

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

## GRAINS, GRANOLA & TOAST



Substitute gluten-free white toast 1.50.

**CHIA QUINOA OATMEAL** 5.99  



**HOUSE MADE GRANOLA** 9.99  

**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. 10.49  



### TRIPLE BERRY POWER BOWL

Vanilla Greek yogurt, quinoa chia granola, blackberries, strawberries, blueberries, bananas, organic honey. 13.49  


### CHICKEN KALE PESTO QUINOA BOWL\*

Organic tri-color quinoa, organic chia, kale pesto, poached egg, corn edamame succotash, avocado, herb grilled chicken, shaved parmesan. 10.99 


### MAPLE APPLE CINNAMON QUINOA BOWL

Organic tri-color quinoa, organic chia, bananas, sun dried cranberries, Fuji apples, candied pecans, pure Vermont maple syrup. Served with dark brown sugar and milk or almond milk. 8.99  

### 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. 10.49 

### MASCARPONE TOAST

Wheat toast, mascarpone cheese, sliced strawberries, toasted pumpkin seeds, candied pecans, organic honey, Maldon sea salt. Served with Meyer lemon vinaigrette dressed greens. 10.49 

## GRIDDLE

Substitute gluten-free pancakes or waffles 1.49. Substitute sugar-free syrup at no charge or 100% pure Vermont maple syrup available upon request 1.99.

**BELGIAN WAFFLE** 8.99 

**BRIOCHE FRENCH TOAST** 9.99 


**PANCAKES** 7.99 

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


### FRIED CHICKEN & WAFFLE

House made fried chicken tenders, hardwood smoked bacon, Belgian waffle, maple syrup. 13.49


### LEMON BERRY FRENCH TOAST

Grilled brioche, blackberries, blueberries, strawberries, whipped mascarpone, Meyer lemon syrup. 13.99 

### S'MORES FRENCH TOAST

Graham cracker battered brioche, marshmallow cream, chocolate sauce. 13.99 


### CARAMEL APPLE CHURRO WAFFLE

Cinnamon maple sugar waffle, Fuji apples, whipped mascarpone, caramel sauce, candied pecans. 12.49 

### PRESLEY REESE'S PANCAKES

Applewood bacon, Reese's peanut butter cup pieces, banana, chocolate and peanut butter sauce. 11.99

### STRAWBERRY CHEESECAKE PANCAKES

Strawberries, cheesecake cream, graham crackers. 12.99 



 **VEGETARIAN** //  **GLUTEN FREE**