



STREET TACOS

Served with chili cheddar dusted tortilla chips and salsa.

SHRIMP & EDAMAME

Gochujang glazed shrimp, corn edamame succotash, avocado, crispy wonton taco shells. 11.49

CHICKEN BACON CHIPOTLE

Herb grilled chicken, Applewood bacon, julienned poblano and red peppers, caramelized onions, avocado, ancho chipotle superfood slaw. 10.49 

CHIMICHURRI STEAK*

Top sirloin, chimichurri sauce, roasted garlic, caramelized onions, julienned poblano and red peppers, smoked blue cheese. 13.49 

BUTTERNUT SQUASH, KALE & PEPITA

Butternut squash, sautéed kale, roasted black bean hummus, caramelized onions, roasted tomatoes, toasted pepitas, queso fresco, crème. 9.49  

SANDWICHES

Served with Meyer lemon vinaigrette dressed spring greens.

TENDERLOIN

Hand-cut fresh pork tender, spring greens, Roma tomatoes, pickle, red onion. 12.49

CALIFORNIA CHICKEN BREAST

Grilled chicken breast, Monterey jack, roasted tomatoes, avocado, arugula, kale pesto aioli, buttery croissant. 12.49

CLUB

Oven roasted turkey, applewood smoked bacon, cure 81 ham, shaved cucumber, Roma tomatoes, spring greens, cheddar, avocado, kale pesto aioli, wheat toast. 11.49

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. 11.49 

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. 10.49

BOURBON BACON BLT

Locally sourced Kentucky bourbon cured bacon, spring greens, Roma tomatoes, shaved cucumber, avocado, Vermont maple aioli, wheat toast. 12.49

STEAK BURGERS*

Our half pound specialty ground angus brisket, short rib and chuck served on a brioche bun with Romano garlic Kennebec French fries. Substitute a gluten-free seeded bun for .75.

BUILD-YOUR-OWN

STEAK BURGER 10.49

Cheeses:

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

Meats:

Smoked Applewood Bacon, Kentucky Bourbon Cured Bacon 1.00/each

Veggies:

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

BOURBON BACON BLUE

Smoked blue cheese, locally sourced Kentucky bourbon cured bacon, caramelized onions, arugula. 13.99

SMOKED GOUDA SHOE

Toasted brioche, Romano garlic Kennebec French fries, smoked Gouda cheese sauce, chives. 12.49

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. 13.49

BLACK BEAN BUTTERNUT SQUASH QUINOA

Black beans, roasted vegetables, organic tri-color quinoa, avocado, Monterey jack cheese, ancho chipotle superfood slaw, pico de gallo. 11.49 

SNACKS

DECONSTRUCTED GUACAMOLE

Hass avocados, oven roasted tomatoes, pepitas, roasted corn, bacon, cilantro, queso fresco, cheddar chili tortilla chips. 8.49 

BLACK BEAN HUMMUS

Roasted black bean hummus, feta, olive oil, veggies, grilled naan. 8.49 

SPINACH & ARTICHOKE MARIA

Oven roasted tomatoes, fresh cut veggies, corn tortilla chips. 8.49  

BACON GOUDA LOLLIPOPS

Bacon wrapped smoked Gouda, buttermilk ranch, maple dijon aioli. 8.49

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. 12.49  

COBB

Oven roasted turkey, applewood smoked bacon, avocado, chives, Roma tomatoes, hard-boiled egg, smoked blue cheese, spring greens, buttermilk ranch dressing. 10.49 

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. 11.49 

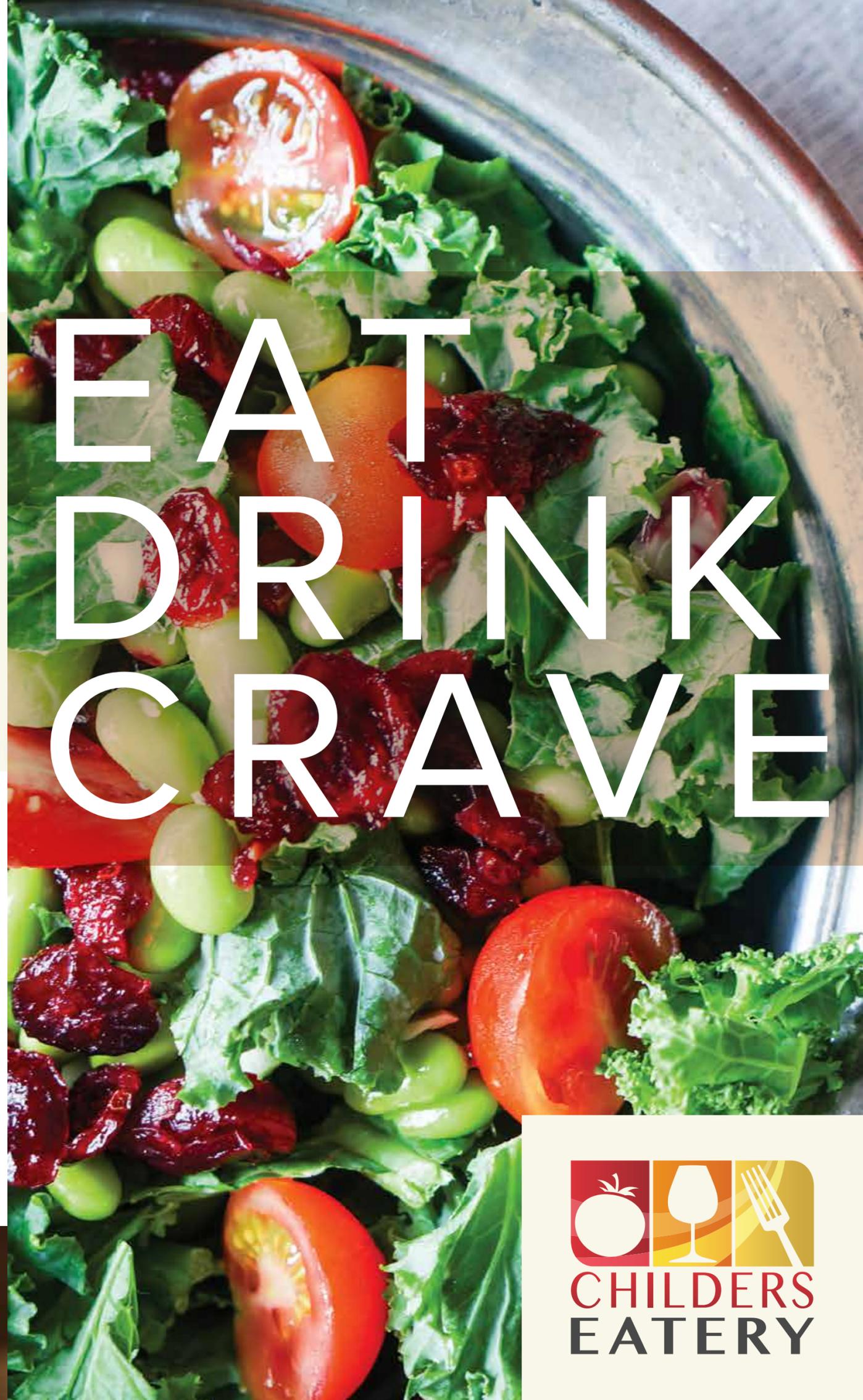
ASIAN SHRIMP

Gochujang glazed shrimp, cucumber, corn edamame succotash, avocado, fried wonton strips, superfood spring greens, creamy miso ginger dressing. 12.49

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. 13.99

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



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 or gluten-free white toast for .75.

EGGS

Served with hash browns and wheat toast. 8.49

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

Served with hash browns and wheat toast. 9.99

EGGS & CORNED BEEF HASH

Served with hash browns and wheat toast. 11.99

EGGS & STEAK

Served with hash browns and wheat toast. 14.99

BEST BREAKFAST IN PEORIA

Eggs, bacon or sausage, hash browns, biscuits and gravy. 10.99

BIKE RIDER BREAKFAST

Eggs, pancakes, French toast or a Belgian waffle, bacon or sausage, hash browns. 10.99

FOOD COMA

Eggs, half pound fried pork tenderloin, sausage gravy, hash browns. 12.99

BENEDICTS*

Served with gluten-free hollandaise and Meyer lemon vinaigrette dressed spring greens. Substitute gluten-free white toast 1.5.

EGGS BENEDICT

Poached eggs, English muffin, cure 81 ham, hollandaise. 10.49

SPINACH ARTICHOKE

Poached eggs, spinach and artichoke Maria, roasted tomatoes, buttery croissant, shaved parmesan. 12.49

HARISSA SALMON, BACON & AVOCADO

Poached eggs, wheat toast, avocado, locally sourced Kentucky bourbon cured bacon, grilled salmon, harissa hollandaise. 13.49

VERDE

Salsa verde, corn tostadas, black beans, avocado, chorizo, poached eggs, fire roasted poblano hollandaise, pico de gallo, queso fresco. 11.49

SOUTHERN

Cheddar biscuits, grilled peppers and caramelized onions, Cajun andouille, poached eggs, sausage gravy, chives. 11.49

CHICKEN & WAFFLE

Belgium waffle, fried chicken tenders, cheddar cheese, locally sourced Kentucky bourbon cured bacon, poached eggs, hollandaise, Vermont pure maple syrup. 12.49

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FAVORITES

HARISSA SHAKSHUKA

Poached eggs, harissa tomato stew, kale pesto, pure olive oil, goat cheese, fire grilled naan. 11.49

BISCUITS & GRAVY

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

BREAKFAST BURRITO

Herb grilled chicken, chorizo, potatoes, scrambled eggs, roasted black bean hummus, cheddar and Monterey jack cheese, tomato basil flour tortilla. Served with hash browns, fire roasted salsa and sour cream. 11.49

BREAKFAST CROISSANT

Applewood bacon, sausage, egg, American cheese, Roma tomatoes, spring greens, Vermont pure maple aioli, croissant. Served with hash browns. 11.49

SKILLET

Sautéed cure 81 ham, bacon, sausage, pepper medley, caramelized onions, Roma tomatoes, cremini mushrooms, eggs, American cheese, homemade sausage gravy, hash browns. 11.49

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. 11.49

SHRIMP & GRITS

White cheddar grits, shrimp, poached eggs, andouille, chipotle tomato cream gravy, roasted corn, grilled peppers and caramelized onions, kale, shaved parmesan. 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 for .75.

STEAK & POTATO

Top sirloin, caramelized onions, julienned poblano and red peppers, crispy potatoes, arugula, shaved parmesan, chimichurri sauce. 13.99

BUTTERNUT SQUASH, ANDOUILLE & KALE

Roasted butternut squash, caramelized onions, julienned poblano and red peppers, kale, Cajun andouille, smoked Gouda cheese sauce. 10.49

SALMON & SPINACH

Baby spinach, caramelized onions, oven roasted tomatoes, goat cheese, grilled salmon, hollandaise, capers, chopped chives. 13.49

EGG WHITE CHICKEN SPINACH

Egg whites, herb grilled chicken, roasted tomatoes, caramelized onions, spinach, cremini mushrooms, kale pesto, shaved parmesan. 11.49

OMELETS*

All omelets are made with eggs, 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. 10.99

SUPREME

Sausage, bacon, cure 81 ham, sweet bell peppers, cremini mushrooms, Roma tomatoes, caramelized onions, American cheese. 11.99

SOUTHWESTERN

Chorizo, peppers, Monterey jack cheese, avocado, ancho chipotle sauce, pico de gallo, crispy tortilla strips. 11.99

TRUFFLED VEGETARIAN

Spinach, caramelized onions, cremini mushrooms, Roma tomatoes, butternut squash, sweet pepper medley, roasted garlic, white truffle oil, goat cheese. 12.99

GREEK MUSHROOM

Spinach, cremini mushrooms, roasted tomatoes, pepper medley, kalamata olives, caramelized onions, feta cheese. 12.99

BUILD-YOUR-OWN OMELET

8.99

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 5.49

HOUSE MADE GRANOLA 9.49

Toppings: Bananas, Strawberries, Blueberries, Blackberries, Fuji Apples, Raisins, 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. 9.49

TRIPLE BERRY POWER BOWL

Vanilla Greek yogurt, quinoa chia granola, blackberries, strawberries, blueberries, bananas, organic honey. 11.49

CHICKEN KALE PESTO QUINOA BOWL*

Organic tri-color quinoa, organic chia, kale pesto, poached egg, corn edamame succotash, avocado, herb grilled chicken, shaved parmesan. 9.49

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. 8.49

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. 10.49

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 6.99

BRIOCHE FRENCH TOAST 7.99

PANCAKES 6.49

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, locally sourced Kentucky bourbon cured bacon, Belgian waffle, Vermont pure maple syrup. 12.49

LEMON BERRY FRENCH TOAST

Grilled brioche, blackberries, blueberries, strawberries, whipped mascarpone, Meyer lemon syrup. 12.49

S'MORES FRENCH TOAST

Graham cracker battered brioche, marshmallow cream, chocolate sauce. 11.49

CARAMEL APPLE CHURRO WAFFLE

Cinnamon maple sugar waffle, Fuji apples, whipped mascarpone, caramel sauce, candied pecans. 11.49

ELVIS REESE'S PANCAKES

Applewood bacon, Reese's peanut butter cup pieces, banana, chocolate and peanut butter sauce. 10.49

STRAWBERRY CHEESECAKE PANCAKES

Strawberries, cheesecake cream, graham crackers. 11.49



VEGETARIAN // GLUTEN FREE