



OMELETS

*Prepared with three farm fresh eggs & served with hashbrowns & toast.
Substitute egg whites \$3.00.
Substitute GF toast \$3.00
No other substitutions, please.*

WOODFIRE CHICKEN* **AGF** 17

Woodfire chicken, fresh basil, Roma tomatoes, & mozzarella cheese, topped with red pepper sauce

SPINACH & MUSHROOM* **AGF V** 17

Spinach, mushroom, & onion, topped with melted Swiss & sour cream

FARMER’S* **AGF** 17

Ham, green peppers, onions, & cheese

HAM & CHEESE* **AGF** 16

VEGGIE* **AGF V** 17

Onions, green peppers, tomatoes, mushrooms, spinach, & broccoli
Add cheese 1.50

EVERYTHING* **AGF** 18

Sausage, bacon, ham, onions, green peppers, tomatoes, broccoli, mushrooms & cheese

CHEESE LOVER’S* **AGF V** 16

Swiss, cheddar, & American cheese

SOUTHWESTERN* **AGF** 17

Homemade cajun sausage, tomatoes, & cheese. Topped with sour cream & salsa

LOW-CARB OMELET* **GF** 18

Sausage, bacon, Canadian bacon, cheese, & broccoli. Served with a side of fresh fruit

FROM THE GRIDDLE

Add: chocolate chips, blueberries, strawberries, bananas, pecans or whipped cream for 1.50 each

THREE HOMEMADE BUTTERMILK PANCAKES* 15 SHORT STACK (2)* 13

THREE BUCKWHEAT PANCAKES* **GF** 15

Organic buckwheat flour, cornmeal, & flaxseed

BUCKWHEAT SHORT STACK (2)* **GF** 14

FRENCH TOAST* 15

Thick-sliced French toast in sweet egg batter

STUFFED FRENCH TOAST* 17

Stuffed with our special strawberry & cream cheese filling

BELGIAN WAFFLE* 15

CHICKEN & WAFFLES* 22

Breaded chicken on a fresh Belgian waffle. Served with sides of savory gravy & maple syrup

FRESH MIXED BERRY CREPES 17

Homemade crepes stuffed & topped with fresh berries

DOWNTOWNER - WOODFIRE GRILL -

CLASSIC SELECTIONS

*Substitute egg whites \$3.00.
Substitute GF toast \$3.00
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MOE’S CAJUN BREAKFAST* 17

Hashbrowns with green peppers, onions, mushrooms, Cajun sausage, over easy eggs, cheese, Moe’s special Hollandaise sauce & toast

(1/2 ORDER) 15

MEATLESS CAJUN BREAKFAST* 16

(1/2 ORDER) 14

HOMEMADE

CORNERD BEEF HASH* 17

Signature shredded hash with artisan corned beef & caramelized onion topped with two eggs your style & toast

HUEVOS RANCHEROS* **AGF** 17

Two eggs with black beans, crispy corn tortillas & golden hashbrowns, topped with salsa verde & a touch of sour cream.
Add chorizo 2.50 | Add avocado 3.50

BISCUITS & GRAVY* 18

Fresh, homemade biscuits topped with creamy sausage gravy with two eggs your style & hashbrowns

STEAK & EGGS* **AGF** 24

6oz Prime New York
Served with hashbrowns & toast

#1 TWO EGGS, HASHBROWNS & TOAST* **AGF** 13

#2 TWO EGGS, TWO PANCAKES, BACON OR SAUSAGE* **AGF** 16

#3 TWO EGGS, BACON OR SAUSAGE & TOAST* **AGF** 14

#4 TWO EGGS, HASHBROWNS, BACON OR SAUSAGE, & TOAST* **AGF** 16

#5 TWO EGGS, HAM, HASHBROWNS & TOAST* **AGF** 17

#6 TWO EGGS, TWO SLICES OF FRENCH TOAST, BACON OR SAUSAGE* 17

SCRAMBLES

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POWER BREAKFAST

SCRAMBLE* **AGF** 17

Bacon, sausage, spinach, cheddar & mozzarella

FLORENTINE SCRAMBLE* **AGF** 18

Spinach, cream cheese & roma tomatoes

SALMON SCRAMBLE* **AGF** 20

Fresh Atlantic salmon, caramelized onion, spinach, & cream cheese

GREEK SCRAMBLE* **AGF** 17

Feta cheese, onions, mushrooms, spinach, Roma tomatoes, & Kalamata olives

EGGS BENEDICT

*Prepared with hashbrowns.
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WOODFIRE CLASSIC* 18

Canadian bacon & Moe’s special hollandaise sauce with poached eggs

VEGETARIAN* 17

Spinach, tomatoes & Moe’s special hollandaise sauce with poached eggs

IRISH BENNY* 19

Corned beef, spinach, tomatoes, & Moe’s special hollandaise sauce with poached eggs

SALMON* 20

Fresh Atlantic salmon, spinach, caramelized onion, & Moe’s special hollandaise sauce with poached eggs

HEALTHY ALTERNATIVES

VEGETABLE HASHBROWNS **V** 16

Hashbrowns with green peppers, onions, mushrooms, broccoli, spinach, tomatoes, & cheese. Served with toast

MOE’S AVOCADO TOAST* **AGF** 15

Multigrain toast, avocados, tomatoes, & two poached eggs

PLAIN YOGURT & GRANOLA PARFAIT **V** 15

With fresh fruit & toast

BOWL OF GRANOLA **V** 9

SEASONAL FRESH FRUIT PLATTER **AGF** 15

Served with toast

STEEL CUT OATMEAL **V** 10

Creamy bowl of oatmeal served with brown sugar, milk & raisins.
Add blueberries, strawberries, bananas or pecans for 1.50

GF: Gluten Friendly | **AGF:** Available Gluten Friendly Upon Request | **V:** Vegetarian

*These menu items are served raw, undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

N / A BEVERAGES

MILK	4.50
JUICE	Small 5 Large 6
Orange, apple, cranberry, pineapple, grapefruit or tomato	
LEMONADE	4.50
FRESH BREWED ICED TEA	4.50
ARNIE PALMER	4.50
SODA	4
Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Cherry Coke, Root Beer, Mellow Yellow, Ginger Ale	
COFFEE	4
ORGANIC TEA	4
HOT CHOCOLATE	4
ESPRESSO	
REGULAR	4.50
DOUBLE	6
CAFÉ LATTE OR CAPPUCINO	
REGULAR	5.50
DOUBLE	7

BAR BEVERAGES

COLD DRINKS

MIMOSA	9
POINSETTIA	9
SCREWDRIVER	10
BLOODY MARY	11
ESPRESSO MARTINI	14
APEROL SPRITZ	14
MOSCOW MULE	14

HOT DRINKS 12

IRISH COFFE	
Irish whiskey, coffee, turbinado syrup, whipped cream	
ITALIAN COFFEE	
Amaretto Disaronno, Crème de Cacao, coffee, whipped cream	
FRENCH COFFEE	
Grand Marnier, Crème de Cacao, coffee, whipped cream	
HOT NUTTY	
Irish Whiskey, Frangelico, coffee, whipped cream	
HOT APPLE PIE	
Tuaca, hot apple cider, whipped cream, nutmeg, cinnamon	