

UPTOWN EGGS

THE "NUMBER ONE" 12

Two eggs, Michael's home fries, and whole wheat toast

THE "NUMBER TWO" 15

The #1 plus your choice of applewood smoked bacon, sausage patties, or andouille sausage with Nueske's smoked ham 17.50 with 6oz Long Island strip steak 21.50

MICHAEL'S POTATO OMELET 14.50

Michael's home fries and your choice of cheddar, Swiss, or cream cheese, served with whole wheat toast

POPEYE OMELET 16.50

Sautéed spinach, mushrooms, onions, bacon, and melted cheddar, served with whole wheat toast Vegetarian 14.50

HUEVOS RANCHEROS 18

Two corn tortillas, two eggs prepared to order, cheddar cheese, refried black beans, fresh guacamole, chipotle salsa, pico de gallo, and sour cream with chorizo 21

BREAKFAST BURRITO 16

Flour tortilla, cheddar cheese, refried beans, two eggs scrambled, green peppers and onion, chipotle salsa, sour cream, pico de gallo, and guacamole

CHEDDAR JALAPEÑO GRITS 13

Creamy, cheesy, not-too-spicy grits with two eggs on top, served with whole wheat toast

ANDOUILLE OMELET 16.50

Andouille sausage, onions, mushrooms, tomatoes, and melted cheddar, served with whole wheat toast

DENVER OMELET 16.50

Onions, mushrooms, green peppers, tomatoes, ham, and melted cheddar, served with whole wheat toast Vegetarian 14.50

YOUR OMELET 14.50

Pick up to five and create your own: green peppers, mushrooms, onions, tomatoes, spinach, potatoes, cheddar, Swiss, or cream cheese, served with toast add bacon, andouille sausage, chorizo, or ham 3 add hot smoked salmon 4.50

CHORIZO & EGGS 18

Two eggs scrambled with chorizo, green peppers, cheddar cheese, and onions, served with pico de gallo, fresh guacamole, home fries, and corn tortillas

AVOCADO TOAST 16

Toasted farm bread, fresh guacamole, pico de gallo, queso fresco, and two eggs prepared to order with chorizo 19

A LA CARTE

APPLEWOOD SMOKED BACON 6

GRILLED COUNTRY SAUSAGE PATTY 6

GRILLED ANDOUILLE SAUSAGE 6

NUESKE'S APPLEWOOD SMOKED HAM 9

6OZ LONG ISLAND STRIP STEAK 15

CHEDDAR JALAPEÑO GRITS 7

MICHAEL'S HOME FRIES 6

add cheddar or Swiss cheese, and/or pepperoncini peppers 1 EACH

SESAME BAGEL 5.50

with cream cheese 7

FRESH FRUIT

6 CUP / 11 BOWL

YOGURT 6

CINNAMON ROLL COFFEE CAKE 7



PANCAKES & BEYOND

MALTED BELGIAN WAFFLE 11.50

with granola 12.50

CRÈME BRÛLÉE FRENCH TOAST 15

Flaky croissant baked atop a rich vanilla-almond custard

CORNMEAL PANCAKES 12.50

with blueberries 14.50

MICHAEL'S GRANOLA

with your choice of milk 8.50 with fresh fruit 11.50 1.5lb bag 15

MICHAEL'S BISCUITS & GRAVY 10

with two eggs on top 13

LOX & BAGEL 18

Tomato, red onion, capers, cream cheese

COTTAGE CHEESE PANCAKES 12.50

with blueberries 14.50

IRISH STEEL CUT OATMEAL

with your choice of milk 7.50 with fresh fruit 10.50

BEVERAGES

SODAS 3.25

Coca Cola, Diet Coke, Sprite, Root Beer, Ginger Ale

BREWED ICED TEA 3.25

BLACK & HERBAL TEAS 3.50

Earl Grey, English Breakfast, Green, Mint, Chamomile, African Nectar

MILK 3 / OAT MILK 4.50

SAN PELLEGRINO

6 / 500ML BOTTLE

JUICES 4

Orange, Grapefruit, Cranberry, Tomato, Lemonade

CAFÉ

UPTOWN BLEND COFFEE 3.50

add / substitute oat milk 1.50

ESPRESSO

3.50 SINGLE / 5.50 DOUBLE

CAPPUCCINO 5.50

CAFÉ LATTÉ 6.50

CHAI LATTÉ 6.50

CAFÉ MOCHA 6.50

KOHANA COLD BREW

7 / 80Z CAN

BRUNCH COCKTAILS

MIMOSA 6 / GLASS

Orange Juice | Sparkling Wine

BLOODY MARY 10

Vodka | Bloody Mary mix Pickle | Lemon | Olive

INTERNATIONAL LOVER 10

Vodka | Tiramisu Liquer | Heavy Cream

POINSETTIA 6 / GLASS Cranberry Juice | Sparkling Wine

ESPRESSO MARTINI 12

Espresso Vodka | Espresso Liquer Fresh Espresso

KIR ROYALE 9

Sparkling Wine | Crème de Cassis

BELLINI 6 / GLASS Peach Nectar | Sparkling Wine

CORPSE REVIVER #2 12

Gin | Cointreau | Cocchi Americano Lemon | Absinthe Rinse

MORNING MOON 9

Gin | Crème de Mure | St. Germaine Sparkling Wine | Lemon

Please alert our staff to any food allergies | A service charge of 20% may be applied to parties of six or more