

Good food doesn't mean fancy food, good friends doesn't mean fancy friends, good life doesn't mean a fancy life at...



Breakfast

Breakfast Pick Two ————— \$12.95

Slice of Garden Herb and Prairie buttered toast, then pick two: Farmhouse black beans, two eggs, breakfast potatoes, sliced avocado, bacon, Cippi Italian Ham, chicken sausage

Sub a pick with fresh fruit or slice of quiche ————— +\$3

Add a third pick ————— +\$4

Strawberry, Wild Blueberry or Apricot Jam upon request

Power Bowl ————— \$10.95

Overnight steel cut oats soaked in almond milk, dates, maple syrup and cinnamon. Topped with Greek yogurt, housemade granola, fresh berries and bananas

Farmhouse Fitness Bowl ————— \$14.95

Grilled breakfast potatoes, quinoa, zucchini, bed of spinach, topped with grilled egg and feta cheese. Comes with a side of buttered Prairie and Garden herb toast

Add avocado ————— +\$2.50 Add another egg ————— +\$3

Add bacon, ham or chicken sausage ————— +\$5

Sunrise Sandwich ————— \$8.95

Two eggs, mayo, tomato, cheddar cheese

Add bacon, ham, chicken sausage ————— +\$5

Add avocado ————— +\$2.50

Sourdough English Muffin Morning ————— \$11.95

Housemade english muffin toasted with lemon herb aioli, Cippi Italian Ham, grilled egg, cheddar cheese, arugula, pickled red onion

Go Spicy! Sub pepper jack cheese and siracha aioli

Bacon Breakfast Flatbread ————— \$13.95

Two eggs, cheddar cheese, spinach, caramelized onions, grilled tomatoes, thick cut bacon, on toasted focaccia

Made-to-Order Breakfast Burritos ————— \$12.95

Bacon Burrito: Scrambled eggs, breakfast potatoes, cheddar cheese, Farmhouse black beans, housemade pico de gallo

Chicken Sausage Burrito: Scrambled eggs, breakfast potatoes, cheddar cheese, Farmhouse black beans, housemade pico de gallo

Breakfast Veggie Burrito: Scrambled eggs, breakfast potatoes, grilled zucchini, Farmhouse black beans, housemade pico de gallo

Add avocado ————— +\$2.50

Make it a bowl on top of fresh spinach ————— +\$2.50

Huevos Rancheros ————— \$14.95

Grilled corn tortillas, cheddar cheese, black beans, over medium egg, feta cheese, avocado, almond chipotle drizzle

Lox ————— \$15.95

House made bagel, toasted with cream cheese, side lox, arugula, tomatoes, red onions and capers

Sides ————— \$5.95

Fresh fruit, bacon, chicken sausage, black beans, potatoes, toast with butter and jam, or two eggs

Toast

Top of the Morning Avo Toast ————— \$11.95

Prairie Bread, avocado, grilled egg, tomato, red onion, topped with cheddar cheese & everything seasoning

Avocado Lover's Toast ————— \$11.95

Avocado on toasted Basil Parmesan, with butter, grilled red peppers, red onions, pepitas, lemon, salt & pepper

Add egg ————— +\$3.00

Monte Cristo ————— \$14.95

Grilled Apple Cinnamon Swirl with Turkey, Cippi Italian style ham, Swiss cheese and maple bacon jam

Apple Cinnamon Swirl French Toast

Bananas, and fresh berries with organic maple syrup

1 Slice ————— \$10.95 2 Slices ————— \$13.95

Kids

Egg in a Frame ————— \$7.95

One egg scrambled, framed in toasted Grandma's white, cheddar cheese, circle of fresh fruit

Grilled Cheese ————— \$7.95

Two slices cheddar cheese on Grandma's White. Comes with a circle of fresh fruit

1/2 Signature Sandwich ————— \$8.50

Lunch

Lunch Pick Two ————— \$14.95

Cup of Soup, Side Salad, 1/2 Signature Sandwich, or Quiche Slice

Signature Sandwiches ————— \$11.95

Cranky Turkey: Turkey, cranberries, cream cheese, mayo, leaf lettuce, tomatoes, red onion

Tuscan Chicken: Chicken, pesto, provolone cheese, lettuce, tomatoes, red onion, oil, vinegar

HOB Club: Turkey, ham, cheddar, mayo, mustard, lettuce, tomatoes, onion

Veggie Delight: Cream cheese, avocado, artichoke hearts, tomatoes, red onion, lettuce, olive oil, vinegar

Vegan Delight: subs vegan cream cheese

Rotating Salad Sandwiches: Avocado chicken salad, tuna salad, and turkey curry - all topped with tomatoes and leaf lettuce. Option to sub bed of lettuce or spinach for bread

Special Signature Sandwiches ————— \$13.95

Western: Roast beef, provolone, horseradish, lettuce, tomatoes, red onion, mayo on toasted Garden Herb

California Fusion Panini: Turkey (can sub avocado) provolone cheese, housemade pesto, artichoke hearts, grilled on Foccacia

Italian Grinder: Turkey, salami, cream cheese, black olives, peppercinis, lettuce, tomato, red onion, oil, vinegar, on toasted Basil Parmesan

Bread Choices

Grandma's White, Multigrain, Prairie, Garden Herb, Sourdough, Honey Wheat, Foccacia

Garlic Cheddar, Basil Parmesan, Jalapeño Jack, ————— +\$2.50
Gluten Free

Hippie Hash Peace, Love & Plants ————— \$14.95

Grilled zucchini, red peppers, carrots, potatoes, spinach, onions, black beans, surrounded by ring of arugula., topped with almond chipotle drizzle. Vegan until we add feta cheese.

Add Fried Egg ————— \$+3 Add Grilled Chicken ————— +\$6

Add Wild Salmon ————— +\$9

Rotating Soups

Served with Toasted Garden Herb, croutons, and cheese

Cup ————— \$6.95 Bowl ————— \$9.95

Special Grilled Cheese Steaks ————— \$16.95

Comes with a side of greens

Garlic Cheddar: Roast beef, cheddar, red onion, pepperoncinis, mayo, on toasted Garlic Cheddar

Red Pepper: Roast beef, jack cheese, red peppers, pepperoncinis, red onion, mayo, on toasted Jalapeño Jack

Spicy Chicken Bacon Ranch: Grilled chicken, pepper jack cheese, bacon, ranch dressing, tomato, red onions, leaf lettuce on toasted Jalapeno Jack

Avocado Quinoa Protein Salad ————— \$16.95

Avocado, quinoa, spinach, artichoke hearts, red onions, cranberries, parmesan cheese, carrots, croutons, Italian dressing

Add Egg ————— +\$3 Add Chicken ————— +\$6

Add Wild Salmon ————— +\$9

Grilled Chicken Salad ————— \$17.95

Chicken breast, mixed greens, artichoke hearts, red onion, carrots, dried cranberries, housemade croutons

Add Avocado ————— +\$2.50

Wild Salmon Salad ————— \$21.95

Grilled wild salmon on bed of arugula, fresh strawberries, feta cheese, housemade candied pecans, orange poppy seed dressing

Dressing Choices

Housemade Italian, Farmhouse Ranch, Olive Oil and Balsamic, Orange Poppy Seed

Drinks

Organic, Fair Trade Coffee

Coffee, Tea, Espresso, Americano, Hot Chocolate, Steamers — \$4

Cold Brew ————— \$5

Organic Hair Raiser Nitro Brew ————— \$6

Latte, Chai Tea, Cappuccino ————— \$4.95

Mocha, Dirty Chai ————— \$5.95

Flavor Shots: vanilla, sugar free vanilla, caramel, hazelnut — +\$1

Oat or Almond Milk Substitutions ————— +\$0.75

Non-Alcoholic

All Natural Soda, Iced Tea, Juice Box, Milk, Bottled Water - \$3.75

Organic Orange Juice, Naked Juice ————— \$5

Whalebird Draft Kombucha: Lavender Lemonade, ————— \$7

Manguava and Paradise Peach

Spirited Beverages

Rotating taps of draft beer ————— \$8

Whalebird Love Child Hard Kombucha ————— \$8

Champagne, Mimosa, Kombucha Mimosa, Raspberry ————— \$9

Bellinis, Breakfast Buzz (Nitro brew with 805 beer)

Fossil Creek Chardonnay, Beckman's Sauvignon Blanc, ————— \$12

Stephen Ross Pinot Noir, Opolo Cabernet

Weekend Brunch 9AM - 2PM

Eggs benedicts, stuffed french toast, drink specials & more!

Friday Happy Hour 4 - 6PM

Small bite menu and discounted beverages

Don't forget to ask about our Monthly Specials!