

Breakfast

Served 6am to 11am weekdays and until 1pm weekends

Morning Beverages

Orange, Cranberry, Grapefruit, Tomato, Apple, Pineapple Juice \$2.50

Electric City Roasting Company Fresh Ground 100% Arabica Coffee \$2

Milk \$2 | Chocolate Milk \$2.25 | Hot Chocolate \$2.25

Eggs \$4

Three eggs cooked any style and served with your choice of toast, home fries, or fresh fruit

Substitute Egg Whites \$1.25 | Add an egg \$1

Add bacon, ham, sausage link, or sausage patty \$3 | Add corned beef hash \$3.50

Add peppers, onions, tomato, spinach, or mushrooms \$1

Custom Breakfast Sandwich \$5

Two eggs with one choice of meat and one cheese served on your choice of bread

Meat options: bacon, ham, or sausage patty

Cheese options: American, Provolone, Cheddar, Swiss, Mozzarella

Bread options: White, Wheatberry, Rye, Rustic White, Wrap

Omelets \$8

Custom made with three eggs, served with your choice of toast, home fries, or fresh fruit

Build your own—Select one meat, one cheese, and one veggie

Meat options: bacon, ham, sausage link, or sausage patty

Cheese options: American, Provolone, Cheddar, Swiss, Feta, or Mozzarella

Veggie options: green peppers, onions, tomato, spinach, or mushrooms

Italian – Tomato, Basil, Mozzarella

Greek—Chopped Spinach, Onion, Garlic, and Crumbled Feta

Meat Lovers—Bacon, Sausage, Ham, and Cheddar

Three Cheese—American, Swiss, and Provolone

Western—Ham, Green Peppers, Onion, and American Cheese

Veggie Lovers—Spinach, Tomato, and Onions

Eggs Benedict \$9

Canadian Bacon on English Muffin, topped with two poached eggs, American Cheese and Hollandaise sauce

Pancakes and Waffles

Pancakes \$6 | Short Stack \$5 | Waffles \$5

All served with All-Natural Burke's Maple Syrup and a choice of blueberries, strawberries, chocolate chips, or walnuts (additional toppings are each \$1)

Add Heart Healthy Wheat and Honey Pancake or Waffle for \$1

Mickey Mouse Pancake with Chocolate Chips \$4.00

Texas Style French Toast \$6

Made with Rustic White Bread, pan-toasted in an egg wash with a Cinnamon Sugar Glaze and topped with Burke's Maple Syrup and powdered sugar. Substitute Raisin Bread for \$1

Oatmeal \$4

Served with brown sugar, Craisins, raisins, and walnuts

Lunch

Served between 11am and 4pm

All Beef Hamburger \$10

Topped with Lettuce, Tomato, Raw or Sautéed Onion, and served with French Fries

Add any of the following for \$2 each:

American, Provolone, Cheddar, Swiss, Feta, Bleu, Mozzarella, Bacon, Mushrooms

Featured Lunch Special \$9

Cup of Soup and Full Sandwich

Select from Tuna Salad, Ham, Turkey, Chicken Salad, Grilled Cheese, or Chicken Caesar

Bread Options: White, Wheatberry, Rye, Rustic White, Brioche Roll, Wrap

Sandwiches, served with French Fries

Italian Grilled Cheese \$7

Fresh Mozzarella, Provolone, Basil, and Tomato

Grilled Chicken Bruschetta \$9

Marinated Chicken Breast, Tomato Bruschetta,
Fresh Mozzarella on a Grilled Brioche Roll

Jumbo Lump Crab Burger \$12

Crab Cake Pan Seared on a Freshly Baked Roll

Italian Quesadilla \$9

Grilled Chicken Breast, Mozzarella, Bruschetta,
Basil Pesto

Turkey and Brie \$10

Thin-sliced Turkey Breast with Warm Brie
on a Brioche Roll

Pioneer Reuben \$9

Grilled Turkey with Melted Swiss on Rye Bread

Albacore Tuna Melt \$9

Tuna, Melted American Cheese and Tomato on
Grilled Rye Bread

Open Faced Hot Turkey \$10

Hot Tom Turkey over White Bread, with Mashed
Potatoes, smothered with Turkey Gravy

Flat Iron Steak Sandwich \$12

Grilled Steak with Sweet Red Onions and Mixed
Greens on a Brioche Roll

Hot Ham and Swiss \$9

Served on a Brioche Roll with Dijonnaise

Club Sandwiches \$9

Choose from Turkey, Ham, Tuna Salad, or Chicken Salad

All Sandwiches are layered with Applewood Bacon, Lettuce, Tomato, and Mayonnaise

Bread Options: White, Wheatberry, Rye, Rustic White, Brioche Roll, Wrap

Wraps, served with a small salad \$9

Chicken Caesar with either Grilled or Crispy Chicken

Crispy Honey Glazed Chicken with Lettuce, Tomato, and Mayonnaise

Albacore Tuna Salad with Lettuce and Tomato

Turkey with Lettuce, Tomato, and Mayonnaise

Cheese Steak with Peppers, Onions, and Mushrooms

Chicken Cheese Steak with Peppers, Onions, and Mushrooms

Substitute French Fries with Sweet Potato Waffle Fries or Onion Rings for \$2

Substitute French Fries with Truffle Fries for \$3

Dinner

Starts at 4pm every day. Last seating at 9pm Sunday-Thursday and 10pm Friday and Saturday

Served with Soup or Salad, Rolls and Butter

Beef

Marinated Flank Steak \$19

Description

12 oz. New York Strip Steak \$22

Grilled and topped with Garlic Butter

Chicken

Chicken Parmesan \$15

Hand-breaded, topped with melted Mozzarella, Provolone, and Signature Marinara.

Served with your choice of Angel Hair, Penne, or Fettucine

Chicken Marsala \$15

Sautéed with Mushrooms, Prosciutto and finished with a Sherry and Marsala Wine Sauce

Chicken Margarita \$14

Sautéed with Melted Fresh Mozzarella, Plum Tomato, Fresh Basil, topped with a Balsamic Glaze and served on your choice of Angel Hair, Penne, or Fettucine

Seafood

Broiled Haddock \$16

Served over Wild Mushroom Risotto and Topped with Bruschetta

Shrimp Scampi \$16

Six Butterflied Shrimp Sautéed in a White Wine Butter Garlic Sauce

Fish and Chips \$13

8 oz Hand Breaded Haddock Served with Fries, Lemon and Tartar Sauce

Jumbo Lump Crab Cakes \$18

Two Fresh Pan-Fried Crab Cakes

Pasta

Choose from Angel Hair, Penne, or Fettuccini

Signature Marinara Sauce \$8

Ala Vodka Sauce \$9

Alfredo Sauce \$9

Meatballs Marinara \$12

Three House Made Meatballs Smothered in our Signature Marinara

Penne Spinach Alfredo \$13

Penne tossed with Mushrooms, Prosciutto, and coated in Alfredo Sauce

Add Chicken \$3 | Add Shrimp \$5

Small Plates

Appetizers

Steamed Clams \$12

One Dozen, in either a Thyme and Garlic White Wine or Herbed Tomato Broth

Traditional Caprese \$8.50

Sliced Roma Tomato, Mozzarella, Balsamic Glaze, Basil Pesto

Crispy Fried Chicken Wings \$10

Tossed in a house made sauce—select from Honey Mustard, Hot, Mild, or BBQ. Accompanied by Celery and Bleu Cheese

Margarita Flatbread \$9.50

Fresh Roma Tomato, Mozzarella, seasoned with Basil, Balsamic, and Sea Salt

Applewood Bacon and Brie Flatbread \$11.50

Herb Brushed Crust, Sweet Roasted Garlic, Danish Brie, Sharp Cheddar

BBQ Chicken Flatbread \$11

Shredded Chicken Smothered in Homemade BBQ Sauce

Soups

Cup \$4 | Bowl \$5

Soup of the Day

Chicken Noodle

Tomato Pepperjack

Crock of French Onion Soup topped with Melted Swiss Cheese \$6

Signature Salads

Garden Salad \$6

Fresh Spring Mix, Mixed Raw Vegetables

Traditional Caesar Salad \$8

Description

Add Grilled Chicken for \$3 more

Spinach Salad \$10

Baby Spinach, Red Onion, Applewood Bacon, Crumbled Bleu Cheese, Hardboiled Egg, Mushroom

Steak House Salad \$12

Grilled Flat Iron Steak over greens with Tomato, Red Onion, and Crumbled Bleu Cheese

Choice of House Made Dressings: Creamy Garlic, Balsamic, Italian, Ranch, French, Bleu Cheese

Kids' Selections \$10

All selections served with French Fries and milk or a fountain drink

Spaghetti and one Meatball with marinara sauce

Chicken Tenders, four pieces with dipping sauce

Mozzarella Sticks, five pieces with marinara sauce

6 oz Hamburger on brioche bun

Cheese Pizza, four slices

Desserts \$6

NY Cheesecake

Salted Caramel Pie

Chocolate Mousse Pie

Vanilla Ice Cream \$2

Drink Menu

Beer

Drafts

Yeungling Lager \$4
Miller Lite \$3.50
Bud Lite \$3.50
Blue Moon \$5
Local Seasonals \$6

Bottles

Budweiser	Miller Lite
Labatt Blue	Bud Light
Angry Orchard	Corona
Yeungling Lager	Blue Moon
Twisted Tea	Coors Light
Rolling Rock	Michelob Ultra
Sam Adams	Guinness
Sam Adams Rebel IPA	Heineken

Liquors

Vodka

Belvedere | Grey Goose
Absolut | Smirnoff | Stol | Ketel One

Gin

Bombay Sapphire | Hendricks
Beefeater | Tanqueray

Rum

Bacardi | Captain Morgan | Meyers
Malibu | Sailor Jerry

Tequila

Cuervo Gold | Patron

Bourbon

Knob Creek | Woodford Reserve | Bookers
Jack Daniels | Jim Beam | Bulleit Rye

Whiskey

Johnny Walker Red | Johnny Walker Blue
Basil Hayden's | Crown Royal
Canadian Club | Seagram's VO | Seagram's 7
Southern Comfort | Imperial3

Scotch

Dewar's | Clan Macgregor | Cutty Sark
Glenlivet 12 | Glenlivet 18

Cocktails

Moscow Mule \$9

Vodka, spicy ginger beer, and lime juice, garnished with mint, served in a copper mug

Mojito \$9

Traditional Cuban highball featuring rum and lime

Sangria \$8

Highlighting seasonal wines and fruits

Wine by the Glass

Reds

StoryPoint Cabernet \$8
Crusher Cabernet Sauvignon \$8
StoryPoint Pinot Noir \$8

Whites

StoryPoint Chardonnay \$8
Crusher Chardonnay \$8
FitVine Pinot Grigio \$12

Cordials

Amaretto DiSaronno | Baileys Irish Cream | Frangelica | Kahlua | Godiva
Sambuca | Chambord | Campari | Cointreau | Drambuie | Lillet | Limoncello