



CALEB'S

AMERICAN KITCHEN

BYO

“Good Morning” Breakfast Menu Served Daily 8:00 am to 12:00 pm

GF = Gluten-Free

V = Vegan

FARM FRESH EGGS & MORE

Two Eggs Any Style (egg whites available) **9**
served with rosemary roasted potatoes

choose two: hickory smoked bacon, martin’s chicken apple sausage, chorizo, maple glazed ham, fresh fruit, avocado and fresh salsa, broiled plum tomato, steamed spinach, toast

Three Egg Omelet (egg whites available) **11**
served with rosemary roasted potatoes and choice of toast

choose two: hickory smoked bacon, martin’s chicken-apple sausage, chorizo, maple glazed ham, spinach, sautéed onions, mushrooms, tomatoes, roasted red/green peppers

choose one cheese: aged vermont cheddar, feta, swiss, fresh mozzarella, gruyere, american

Quiche or Potato Crusted Frittata (GF) **of the Day** **12**
served with fresh fruit

Eggs Benedict

two poached eggs, topped with hollandaise sauce on english muffin

with maple glazed ham **11**

with steamed spinach **11**

with gravlax smoked salmon **15**

with crabcake **15**

with broiled plum tomato & spinach (no muffin) **11**

Paleo Breakfast of Champions **10**

three poached eggs, chorizo over steamed spinach topped with fresh salsa and avocado

Breakfast Quesadilla **10**

scrambled eggs, chorizo, onions, peppers, cheddar in a crispy flour tortilla with side of fresh salsa

Caleb’s Breakfast Sandwich **9**

two eggs (fried or scrambled), cheese, meat on brioche bun served with rosemary roasted potatoes

choose one: american, cheddar, feta, mozzarella, gruyere, swiss

choose one: hickory smoked bacon, martin’s chicken-apple sausage, chorizo

FROM THE GRIDDLE

served with pure vermont maple syrup

All-American **11**

two pancakes, two eggs, strips of bacon

Buttermilk Pancakes **8**

Blueberry Pancakes **9**

Apple & Candied Walnut Pancakes **9**

“Stars n Stripes” Pancakes **10**

strawberries, white chocolate, blueberries

Banana Nutella Pancakes **10**

Chloe’s Challah French Toast (GF roll \$1) **9**

NOLA Bananas Foster French Toast (GF roll \$1) **11**

Crème Brûlée French Toast (GF roll \$1) **11**

crème anglaise

HEALTHY ALTERNATIVES

Tofu and Corn Tortilla Scramble (GF, V) **9**

firm tofu scrambled with onion, pepper and spices served with corn tortilla, fresh salsa and fresh fruit

Gravlax Smoked Salmon Plate **14**

rye toast points, tomato, red onion, capers, cream cheese

House-made Baked Granola **9**

granola (oats, raisins, cranberries, almonds, walnuts, pumpkin seeds) low-fat greek vanilla yogurt, strawberries

Vegetarian Corned “Beef” Hash and Eggs **10**

corned “beef” seitan, potatoes, onions and peppers, two eggs any style, choice of toast

Breakfast Tacos (GF) **10**

soft corn tortillas, eggs, feta cheese, peppers, onions, black bean salsa, cilantro pesto

Organic Steel-Cut Oatmeal **6**

with raisins and brown sugar

add strawberries and banana **2**

Fresh Fruit Bowl **7**

Fresh Fruit Cup **4**

KID’S MENU 6 each

(children 10 and under)

One Egg Any Style

served with lancaster hickory smoked bacon or martin’s chicken apple sausage with choice of toast

French Toast Sticks

vermont maple syrup
add banana **1**

Silver Dollar Pancakes

vermont maple syrup
add banana **1**

Egg Sandwich

english muffin with scrambled egg and american cheese

add hickory smoked bacon **1.75**

BEVERAGES

Coffee or Decaf **3**

Lipton Tea or Decaf **3**

Harney & Sons Tea **3.25**

Hot Chocolate Bar **3.25-4.25**

Fresh Squeezed **2.50/4**

Orange Juice

Grapefruit, V8 or **2/3**

Cranberry

Milk **2**

Chocolate Milk **2.75**

Virgin Bloody Mary **5, Pitcher 12**

Virgin Mimosa **Pitcher 12**

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. For your convenience, a service charge of 20% gratuity will be added for parties of 8 or more