

BRUNCH Menu

Served from 9 a.m. - 12 p.m. Saturday
And from 9 a.m. - 1:30 p.m. Sunday



CLASSIC COMBOS

Served with skillet spuds and your choice of toast,
English muffin, biscuit, pancake \$1 or scone \$3

*The Traditional

Two eggs and your choice of meat.
Thick-cut, peppered bacon 12
Taylor’s Banger (mild pork) sausage 13
Taylor’s Louisiana hot link 13

*Top O’ The Mornin’

Build your own omelet or scramble!
Made with three eggs & your choice of cheese. 10
Cheddar, Swiss, American, Feta, Monterey Jack,
Pepper jack, shredded Cheddar Jack

Add Veggies? (.50/ea)

Spinach, tomatoes, mushroom, onion, jalapeño,
olives, bell pepper, pico de gallo, green onions,
broccoli

Add Proteins? (2/ea)

Bacon, ham, kielbasa, turkey, corned beef, Taylor’s
Banger sausage, Taylor’s Louisiana Hot Link

*The Irish Filler

Our modern take on a corned beef hash: A
breakfast bowl with skillet spuds, shredded cheese,
corned beef, bacon, two eggs and a Taylor’s
Sausage gravy. YUM! 14

*Winchuck Scramble

Three eggs, Jack cheese, mushrooms, ham and
broccoli. 12

*Euro Scramble

Three eggs, mushrooms, spinach, tomato, onion,
basil, black olives and feta. 12



MO’ BREAKFAST PLATES

*Breakfast Sandie

A classic! Egg, bacon, ham, lettuce, tomato & onion
served on a ciabatta bun with American cheese and
a side of wedge fries. 11

*One Eyed Mickey

One egg dropped into the center of rosemary
sourdough toast, beautifully cooked over medium.
Served with sliced tomato. 8

Bravocado Toast

Two pieces of local, rosemary sourdough toast,
topped with avocado and sliced tomato. 9

Hotcakes

Sensational house-recipe pancakes served with
butter and syrup.

Single 3 / Short Stack 5
Add strawberries & whip 2

B & G

Biscuit and gravy. What a dynamic duo!
Served with a side of skillet spuds.
Half 8 / Full 12

A shout out to all of our local sources
that make our menu and community
so great! Taylor’s Sausage Company,
First Rise Baking Company, Sweet N’
Sassy, Brookings Pickled Goodies LLC
and Four Branch LLC!

EXTRAS & SIDES

Side Toast 2
Wheat, English Muffin, Biscuit, Rosemary
Sourdough, or Rosemary Rye
Scone 4
Side of Fresh Fruit 5
Side Peppered Bacon (2 pc.) 2.50
Side Gravy 1.50
1 egg 1.50
Side O’ Spuds 3.50
Add Avocado 3

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

LUNCH

Smoked Turkey Club

Mesquite smoked turkey piled high with thick-cut peppered bacon, lettuce, tomato & red onion. Served on rosemary sourdough with pesto mayo. Half 8/ Full 12

Fish N Chips

Whole filet Alaskan Cod hand dipped in our signature Guinness beer batter. Served with house potato wedges & citrus slaw. Half (2 pc.) 11 / Full (4 pc.) 15

Classic Reuben

Absolute perfection: house cured corned beef, Swiss, sauerkraut & handcrafted Louie dressing on toasted rosemary rye. Half 9 / Full 15

Clam Chowder

Our award-winning New England style clam chowder is warming, thick & creamy. Loaded with clams, bacon, celery, onions & potatoes. Cup 7 / Bowl 14 / Bread Bowl 17

Irish Farm Salad

Turkey, ham, cheddar, Swiss, tomato, olives, onion, carrot, cucumber & boiled egg heaped on top of romaine lettuce. Choice of dressing on the side 13

Savage Fries

Our wedge fries topped with shredded cheese, house-cured corned beef and smothered in Louie sauce. 9

COCKTAILS

BLOODY'S

Fat Mary

Forget the vodka, we make a mean Bloody with Irish whiskey. And a little bit of Guinness, too! 9

Traditional

Your standard Bloody Mary made with well vodka, but it is far from average. Our house made Bloody Mix is to die for! 8

Scary Mary

This version is also known as a Bloody Maria because it's made with Tequila! Made extra spicy and garnished with locally pickled veggies. 9

Groovy Mary

House-infused garlic vodka, sure to keep the vampires away! House Bloody Mix, garnished with locally made pickled goodies. 9

The Dirty Harry Bloody Mary

A double Bloody Mary, served in a whopping quart-sized jar and loaded with three towering skewers!! {DISCLAIMER: MUST BE FEELIN' LUCKY, PUNK, TO ENJOY THIS BEVERAGE.} 15

MIMOSAS

Traditional Mimosa

Tott's Brut Champagne and your choice of orange or grapefruit juice. 7 / MUGmosa 11

Emerald Mosa

A lovely green spin on your morning bubbly! Tott's Brut Champagne, pineapple juice, a touch of Malibu Rum & Blue Curacao. 8 / MUGmosa 12

Bilberry Mosa

Tott's Brut Champagne, a delightful mix of orange and cranberry juice with splash of pomegranate & orange liqueurs. 8 / MUGmosa 12

BUZZ BEANS

Fat Irish Coffee

A couple sugar cubes dissolved into freshly brewed, hot coffee. Irish Whiskey. Topped with house whipped cream and sprinkled with spiced chocolate. 8

Calypso Coffee

Like the Fat Irish Coffee but made with equal parts Irish whiskey, Irish cream & coffee liqueur. 9

Spanish Coffee

Hot, sugared coffee. Rum, coffee liqueur & a dash of triple sec. Topped with house whip & spiced chocolate. 9

CHANCERS

Pint O Bacon

We take a pint glass, rim it with brown sugar, fill it with 6 pieces of our thick-cut peppered bacon. Side-O-syrup for dipping. Oink oink. 10

Irish Breakfast Shot

Irish whiskey & butterscotch liqueur, chase with O.J. and half slice O bacon. Tastes like pancakes! 6



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