


Brunch Menu




Egg Breakfast

Traditional Egg Breakfast 2 Eggs | 13
Your choice of egg, bacon OR sausage 3 Eggs | 15
patty, croissant, biscuit, bagel OR
sourdough toast, FM potatoes OR fruit
Tomato + 95¢ | Avocado + 95¢ | Bagel + \$1

Burritos

GF - SUBSTITUTE WRAP FOR A BOWL

Turkey Breakfast Burrito 10²⁵
Scrambled egg, turkey, artichoke,
capers, lemon, red pepper flake

Classic Breakfast Burrito 10²⁵
Bacon, sausage, scrambled egg,
cheddar cheese

Sandwiches

SERVED WITH POTATOES OR SIDE SALAD

Sub for Sea Salt or Lemon Pepper Poppy Seed bagel + \$1

Breakfast Sandwich

Your choice of egg, bacon OR sausage patty, 10⁵⁰
cheddar OR provolone, croissant, biscuit,
sourdough toast OR ciabatta roll
Tomato + 95¢ | Avocado + 95¢

Chicken Salad Croissant

Herb poached chicken, celery, red 9⁵⁰
grapes, toasted almonds, fresh dill,
poppy seeds and red onion tossed in
black garlic aioli in a croissant
GF - Sub croissant for a salad

Turkey Pesto Press

Oven roasted turkey breast, arugula 16
and pistachio pesto, roasted red pepper
jam, provolone on a ciabatta roll

Hot Honey BLT

Thick cut bacon, romaine, 14
tomato, burrata, hot honey, on
sourdough

Definitely Not A McGriddle

Maple syrup infused pancake buns, 13
sausage, egg, cheddar cheese

GF SAUCES | 50¢

Lemon Caper Aioli
Black Garlic Caesar

Signatures

Khachapuri | 18

Focaccia dough loaded with
mozzarella, feta, and parmesan cheese,
over-easy egg & butter. Served with
fresh arugula & pickled onion salad
+20 min prep time

Breakfast Pizza | 10⁵⁰

Focaccia dough, marinara, scrambled
eggs, seasoned potatoes, sage, goat
cheese & mozzarella
Bacon or Sausage + \$2

Seasonal French Toast Bake

Full | 16 Half | 11
Changes often.

Quiche

Single | 11 Double | 17

Cheddar & swiss OR mozzarella,
mushroom, herb & feta. Served with
fresh arugula & pickled onion salad
Sub for Potatoes + \$2

Ciabatta & Lox

Single | 12 Double | 18

Citrus whipped cream cheese, smoked
lox, capers, red onion slaw, everything
seasoning, basil oil
Sub ciabatta for bagel + \$1

Biscuits & Gravy

Single | 10.25 Double | 16

House made buttermilk biscuit
smothered in Steel Pony Chef classic
sausage gravy.

GF Biscuit + \$1 per biscuit

Kid Cuisine

Grilled Cheese

Sourdough and cheddar 7

Pancake Dunks

7

Kids Egg Breakfast

Scrambled egg, piece of toast, 9
fruit, bacon OR sausage

Lighter Side

Avocado Toast

Sourdough toast, avocado mash, 8⁷⁵
boiled egg, pickled onion, toasted
pepitas, microgreens, everything
seasoning, black garlic syrup
Double | 14

Seasonal Ricotta Toast

Changes often. Served on sourdough, 8⁷⁵
black garlic chili crisp, whipped
ricotta, topped with sweet macerated
strawberries, mint & basil
Double | 14

Chai Spiced Granola^{GF} & Yogurt With Berries

Honey & vanilla bean Greek yogurt 9
paired with our house toasted chai
granola and fresh berries

Salads

EXTRA DRESSING + 50¢

ADD PROTEIN:

CHICKEN SALAD + \$4

OVEN ROASTED TURKEY BREAST + \$6

SMOKED SALMON + \$6

Turkey Caesar^{GF}

Romaine, diced turkey breast, 12
parmesan cheese, togarashi pepitas,
red onion, house black garlic Caesar
dressing
Small | 12
Large or wrap | 17

Seasonal Salad

Arugula, charred asparagus, sweet 12
peas, cucumber, watermelon radish,
pepitas, avocado, goat cheese
crumbles, tossed in a zesty dill
dressing
Small | 12
Large or wrap | 17

A La Carte

FM POTATOES	5
HONEY & VANILLA BEAN	CUP 4.75
GREEK YOGURT	W / BERRIES +2
BACON (3)	4
PORK SAUSAGE PATTY (2)	4
SHORT STACK (2)	4
TOAST (1)	2
EGG (1)	3
FRUIT	4
ARUGULA SALAD	4

We are proud to partner with Bee Sanctuary Honey Farms, Flourhouse Bakery, Pecan Man,
Mission Microgreen Farm, The Black Garlic Market, and Steel Pony Diner

Please be aware that our food may contain or come into contact with common allergens like milk, eggs, wheat, soy, tree nuts, peanuts, fish, and shellfish. We understand that food allergies can be serious. Please let us know if you have any allergies or dietary restrictions, and we'll do our best to accommodate you safely.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



GF - Gluten Free
V - Vegan

Snack Menu

AVAILABLE
TUE - SAT
2PM - 7PM

Charcuterie | 25

2 meats, 2 cheeses, pickled accoutrements, assorted fresh and dried fruits, Bee Sanctuary honey, toasted baguette

Pistachio Pesto Bruschetta Toast

Two | 10 Four | 16

French Baguette, arugula and pistachio pesto, burrata, heirloom tomato, blood orange, fresh basil, black garlic syrup, microgreens
Charcuterie of the Day + \$6/ \$8

Goat Cheese Grilled Cheese | 14

Red Sea sourdough, assorted goat cheeses, firm seasoning. Served with chips, fruit, or side salad.

Bacon + \$4

Turkey Pesto Press | 16

Oven roasted turkey breast, arugula and pistachio pesto, roasted red pepper jam, provolone on a ciabatta roll. Served with chips, fruit, or side salad.

Chicken Salad Croissant | 9.50

Herb poached chicken, celery, red grapes, toasted almonds, fresh dill, poppy seeds, red onion tossed in black garlic aioli. Served with chips, fruit, or side salad.

Hot Honey BLT | 14

Thick cut bacon, romaine, tomato, burrata, hot honey, on Red Sea sourdough. Served with chips, fruit, or side salad.

Turkey Caesar ^{GF}

Small | 12 Large or Wrap | 17

Romaine, diced turkey breast, parmesan cheese, togarashi pepitas, red onion, house black garlic Caesar dressing

Salad Add-Ons:

Extra dressing + 50¢

Chicken salad + \$4

Oven roasted turkey breast + \$6

Smoked lox + \$6

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