



 - Craft Favorite  
 GF - Gluten Free  
 V - Vegan

# Brunch Menu




## Egg Breakfast

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

## Burritos

GF - SUBSTITUTE WRAP FOR A BOWL

**Turkey Breakfast Burrito** 10<sup>25</sup>  
 Scrambled egg, turkey, artichoke, capers, lemon, red pepper flake

**Classic Breakfast Burrito** 10<sup>25</sup>  
 Bacon, sausage, scrambled egg, cheddar cheese

## Sandwiches

SERVED WITH POTATOES OR SIDE SALAD

**Breakfast Sandwich** 10<sup>50</sup>  
 Your choice of egg, bacon OR sausage patty, cheddar OR provolone, croissant, biscuit, sourdough toast OR ciabatta roll  
 Tomato + 95¢ | Avocado + 95¢

**Chicken Salad Croissant** 9<sup>50</sup>  
 Herb poached chicken, celery, red grapes, toasted almonds, fresh dill, poppyseeds, red onion tossed in black garlic aioli

**Turkey Pesto Press** 13  
 Oven roasted turkey breast, arugula and pistachio pesto, roasted red pepper jam, provolone on a ciabatta roll

**Hot Honey BLT** 14  
 Thick cut bacon, romaine, tomato, burrata, hot honey, on red sea sourdough

 **Definitely Not A McGriddle** 13  
 Maple syrup infused pancake buns, sausage, egg, cheddar cheese

## 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** | 10<sup>50</sup>  
 Focaccia dough, marinara, scrambled eggs, seasoned potatoes, sage, goat cheese, mozzarella & micro-greens  
 Bacon or Sausage + \$2

**Seasonal French Toast Bake**  
 Full | 16 Half | 11  
 Changes often.

## Quiche

Single | 10 Double | 16  
 Cheddar & swiss OR Mozzarella, mushroom, herb & feta. Served with fresh arugula & pickled onion salad  
 Sub for Potatoes + \$4

## Ciabatta & Lox

Single | 12 Double | 18  
 Zesty citrus whipped cream cheese, smoked lox, capers, red onion slaw, everything seasoning, basil oil

## 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** 6  
 Red Sea Sourdough and cheddar

**Pancake Dunks** 7

**Kids Egg Breakfast** 9  
 Scrambled Egg, Piece of Toast, Bacon OR Sausage, Fruit

## Lighter Side

**Avocado Toast** Single | 8<sup>75</sup>  
 Double | 13  
 Sourdough toast, avocado mash, boiled egg, pickled onion, toasted pepitas, micro greens, everything seasoning, black garlic syrup

 **Seasonal Ricotta Toast** Single | 8<sup>75</sup>  
 Double | 13  
 Changes often. Red sea sourdough, whipped ricotta, butternut squash, sage, pomegranate molasses, pine nuts, pepitas, basil oil

**Chai Spiced Granola<sup>GF</sup> & Yogurt With Berries** 8.75  
 Honey & vanilla bean Greek yogurt paired with our house toasted chai granola, paired with fresh berries

## Salads

EXTRA DRESSING + 50¢  
 ADD PROTEIN:  
 CHICKEN SALAD + \$4  
 OVEN ROASTED TURKEY BREAST + \$6  
 PASTRAMI CURED SALMON + \$6

**Turkey Caesar<sup>GF</sup>** Small | 9  
 Large or wrap | 13  
 Romaine, diced turkey breast, parmesan cheese, togarashi pepitas, red onion, house black garlic caesar dressing

## A La Carte

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

## <sup>GF</sup> SAUCES | 50¢

Lemon Caper Aioli  
 Black Garlic Caesar

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.

# Snack Menu

AVAILABLE  
TUE - SAT  
2PM - 7PM

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## Charcuterie | 28

2 meat, 2 cheese, pickled accoutrements, assorted fresh and dried fruits, Bee Sanctuary honey, toasted baguette

## Pistachio Pesto Brushetta Toast

Two | 10 Four | 16

French Baguette, Pesto, burrata, heirloom tomato, blood orange, fresh basil, black garlic syrup, micro greens  
Charcuterie of the Day + \$6/ \$8

## Goat Cheese Grilled Cheese | 14

Red sea sourdough, assorted goat cheeses, fm seasoning. Served with chips.  
Bacon + \$4

## Turkey Pesto Press | 13

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

## Chicken Salad Croissant | 9.50

Herb poached chicken, celery, red grapes, toasted almonds, fresh dill, poppyseeds, red onion tossed in black garlic aioli. Served with chips.

## Turkey Caesar<sup>GF</sup>

Small | 9 Large | 13 Wrap | 13

Romaine & bibb lettuce, 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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