

SERVED AFTER 12:00 NOON

Mediterranean Mix – chicken souvlaki, dolmas, hummus, tabbouleh, and tzatziki, served with pita bread	17.00
Chicken Pot Pie - poached chicken, spring vegetables, shitake mushrooms baked in a delicate sauce topped with puff pastry	15.00
Chicken Enchiladas - smothered in green chili, served with Spanish rice, black beans & sour cream	14.00
Add 2 fried eggs *	3.00
Fish Tacos – two fish tacos in corn tortillas, avocado relish, shredded cabbage, chipotle aioli, with black beans & Spanish rice	13.00
Grilled Ribeye – shaved, marinated ribeye on housemade bread, chipotle aioli, lettuce, tomato, served with onion rings & greens *	14.00
Crab Cake Salad – on a bed of mixed greens topped with tomatoes, red onions & basil aioli	16.00
Grilled Salmon Salad – served on mixed greens & butter lettuce, baby red potatoes, tomatoes and fresh asparagus*	15.00

BEVERAGES

Craven’s Organic Coffee	3.50	Republic of Tea Iced Tea	4.00
Illy Gourmet Espresso	3.50	Raspberry Lemonade	3.00
Republic of Tea Hot Tea	3.50	Coke, Diet Coke	3.00
Cappuccino	4.00	Sprite, Mr. Pibb	3.00
Hot Chocolaté	4.00	Zuberfizz Rootbeer	3.00
Café Latte	4.50	Small Juice	3.00
Republic of Tea Chai Latte	4.00	Medium Juice	4.00
Café Mocha	5.00	Large Juice	6.00
Iced Latte	4.00	Milk	4.00
Iced Mocha	5.00		

BUBBLES

Artelatio, Brut Cava, Spain, NV	8
Ruffino Proseco, Italy, NV	9
Vietti Moscato d’Asti, Italy, 2012	10



COCKTAILS

Mimosa	8
Kir Royale	8
Housemade Bloody Mary	8
Paloma Mimosa	9
Champagne Mule	9
Tequila Sunrise Mimosa	9
Beermosa	9
Michelata	9
Cranberry Sparkle	10
Cosmopolitan	10

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.
 A service charge of 18% may be added to parties of 6 or more. Please no separate checks.
 We gladly accept Visa, MasterCard, American Express and Discover.

SERVED UNTIL 11:30 AM

Brioche French Toast – in a rich custard batter topped with strawberries	10.00
Farmers Breakfast – one pancake, two eggs any style & bacon*	9.00
Three Buttermilk Pancakes - served with butter and syrup	8.00
Short Stack	6.00
Apple Walnut Pancake Stack	9.00
Short Stack	7.00
Chicken Apple Sausage	4.00
Traditional Breakfast - two eggs any style with choice of Miguel's home fries, hash browns, black beans, or fresh fruit, and choice of toast, English muffin or tortilla*	8.00
Add bacon or sausage	3.00
Add Canadian bacon	4.00

THREE EGG OMELETTES

Served with choice of Miguel's home fries, hash browns, black beans or fresh fruit, choice of toast, English muffin or tortillas

Capricciosa Omelette – prosciutto, mushrooms, artichokes, tomatoes & fontina	11.00
Lorraine Omelette – bacon, mushrooms and havarti cheese	11.00
Greek Omelette – artichoke, feta cheese, green onion, tomato and fresh oregano	11.00
Crab Omelette – crab and spinach topped with Hollandaise *	13.00
Canyon Omelette - ham, red peppers, onion, and cheddar cheese	11.00
Smoked Salmon Omelette - salmon, cream cheese, dill and capers	12.00

SERVED ALL DAY

Vanilla Bean Crepes – filled with sweetened ricotta, topped with warm cherry compote	10.00
Kennie Bennies – two poached eggs on puff pastry, topped with asparagus and Hollandaise, choice of Canadian bacon or smoked salmon served with fresh fruit*	13.00
Crab Cake Bennies – two crab cakes on sautéed spinach, poached eggs, topped with Hollandaise and served with hash browns	18.00
Huevos Kennebec – two corn tortillas, black beans, green chili, two eggs, queso fresco and pico de gallo	11.00
Steak and Eggs – 6 oz top sirloin, eggs any style, hash browns and green chili	16.00
Breakfast Burrito – eggs, chorizo, potato, pepper-jack cheese served green chili and pico de gallo	12.00
Housemade Scone – served with butter, whipped cream and raspberry jam	6.00

BURGERS

with choice of house-cut fries and green salad

Classic – grilled to order, topped with lettuce, tomato, onion and pickle*	10.00
Veggie – housemade veggie burger topped with lettuce, tomato, onion and pickle	10.00
Zoe Style – green chili, avocado and pepper-jack	3.00
French – topped with caramelized onions, mushrooms, bacon and a roasted garlic-blue cheese spread	14.00
Southwest – topped with green chile, avocado and pepper jack cheese	13.00
Additional Toppings – mushrooms, caramelized onions, cheddar, pepper jack, havarti	