

BREAKFAST ALL DAY

FULL BREAKFAST \$13

two eggs any style with a hash brown patty and choice of
bacon, sausage, impossible sausage, ham, or avocado
and
toast, biscuit, or cornbread

EGG & CHEESE SANDWICH \$6

two eggs, fried or scrambled, with our american
cheese on a sesame seed bun
[add bacon, ham, sausage +3] [avocado +2]
[impossible sausage +4]

A.L.T EGG SANDWICH \$8

two eggs, avocado, fried green tomato,
lettuce & mayo, on a toasted ciabatta roll

L.E.O SANDWICH \$8

lox, eggs and onion scramble on a sesame bun

BAGEL & LOX SANDWICH \$12

our house cured and smoked lox with cream cheese,
capers, onion & tomato on a bagel

HOT CHICKEN BISCUIT \$8

buttermilk fried chicken breast with honey butter
and hot sauce on a toasted buttermilk biscuit

BISCUIT & GRAVY \$6

with our house made sausage gravy [add an egg +2]

HOUSE - BAKED BREADS

ADD BUTTER, HONEY BUTTER, STRAWBERRY JAM,
CREAM CHEESE +1, PEANUT BUTTER +1, HUMMUS +1,
AVOCADO +2, BACON +2

BAGEL \$4

PLAIN, SESAME, POPPY, EVERYTHING

BUTTERMILK BISCUIT \$4

CORNBREAD (2) \$5

WHITE, WHEAT, RYE, OR CIABATTA \$3

SIDES & SNACKS

SIDE SALAD \$5

HAND-CUT FRIES \$6

CHEESE FRIES \$7

LOADED FRIES \$8

cheese, bacon, chives & truck sauce

POUTINE \$8

cheese curds & brown gravy

CHILI CHEESE FRIES \$10

cheese, chili, sour cream, onion

ONION RINGS \$6

CLASSIC MAC & CHEESE \$6

FRIED GREEN TOMATOES \$6

PIMENTO CHEESE GRITS \$6

COLESAW \$5

FRESH FRUIT \$5

HASH BROWNS \$5

MAPLE BREAKFAST SAUSAGE \$6

HOUSE CURED & SMOKED BACON \$6

SOUPS

SPICY CHILI \$8 / \$10

topped with sour cream, cheese and chopped onions,
served with cornbread

ROASTED TOMATO SOUP \$6 / \$8

BROCCOLI CHEDDAR SOUP \$6 / \$8

SALADS

Dressings: herb vinaigrette, roasted garlic vinaigrette, caesar,
blue cheese, ranch, chipotle ranch, honey mustard

Add-ons: croutons, tomatoes, bacon +2, blue cheese +2,
grilled chicken +5, fried chicken +5, grilled steak +5,
grilled shrimp +5, fried shrimp +5, tuna salad +5

HOUSE SALAD \$8

local mixed greens with shredded carrots

KALE CAESAR SALAD \$10

baby kale with our house made caesar & croutons

MAC & CHEESE

made with organic pasta from Sfoglini, Coxsackie NY

CLASSIC MAC \$10

organic shell pasta in a cheddar cheese sauce

BUFFALO CHICKEN MAC \$13

buffalo fried chicken, house blue cheese dressing

CHICKEN BACON RANCH MAC \$13

crispy fried chicken, crumbled bacon,
house made ranch dressing

SPICY CHILI MAC \$13

spicy chili, sour cream, chopped onions

BBQ PULLED PORK MAC \$13

pulled pork, bbq sauce, jalapeños, ranch

FRY BASKETS

served with hand-cut fries, coleslaw & choice of sauce

CHICKEN STRIPS (4) \$14

FRIED SHRIMP \$16

1/2 lb. buttermilk fried shrimp

FISH FRY \$18

1/2 lb. beer battered pollock

FRIED CHICKEN

3 Piece drum-thigh-wing \$8

5 Piece drum-thigh-wing-2 strips \$12

10 Piece 2 drum-2 thigh-2 wing-4 strips \$24

Whole Wings (6) \$12

Chicken Strips (6) \$13

HOT STUFFED PRETZEL \$6

flavors change daily

BURGERS & DOGS

1/3lb. local, pastured beef, ground in house
served on a house made sesame seed bun

SERVED WITH HAND - CUT FRIES OR SIDE SALAD

All burgers cooked medium-well

Impossible Burgers & Gluten-Free bread available +1.5

GRACIE'S BURGER \$14 Single/\$17 Double
beef & bacon patty with our american cheese,
fried onions, truck sauce & pickles

CLASSIC BURGER \$14 Single/\$17 Double
all-beef patty with our american cheese, lettuce,
tomato & truck sauce

PIMENTO BURGER \$15 Single/\$18 Double
beef & bacon patty with pimento cheese,
fried green tomatoes & crispy jalapeño chips

DONUT BURGER \$15 Single/\$18 Double
all-beef patty with our american cheese and
smoked bacon on a glazed donut

BREAKFAST BURGER \$17
all-beef patty with our american cheese, bacon,
a fried egg, & truck sauce [add hash brown +2.5]

VEGGIE BURGER \$13
house made chickpea veggie patty with our
american cheese, lettuce, tomato, & truck sauce

HOT DOG \$12
our house made hot dog on a freshly baked bun with
your choice of toppings
[ketchup, mustard, onions, pickles, cheese +2, chili +2]

BUILD-YOUR-OWN BURGER

Single \$12 Double \$15

BREADS

sesame bun, pretzel roll, ciabatta roll, white bread,
rye bread, whole wheat bread, gluten-free bun +1.5

TOPPINGS

lettuce, tomato, raw onion, fried onions, pickles, jalapeños,
slaw, ketchup, mustard, mayo, truck sauce, bbq sauce,
white bbq sauce, hot sauce, ranch, honey mustard

EXTRAS

cheese +2 [american, cheddar, smoked cheddar,
pimento cheese, crumbled blue, swiss] [egg +2]
[bacon +2] [avocado +2] [onion rings +1.5]
[fried green tomato +2] [hash brown +2.5]

HOUSE - MADE ICE CREAM

SCOOP OF VANILLA \$5

ICE CREAM FLOAT \$6
scoop of vanilla with your choice of soda,
iced coffee, or sparkling apple cider
21+? make it a boozy float!

MILKSHAKE \$7
topped with whipped cream
[vanilla, chocolate, strawberry, confetti, coffee,
peanut butter, banana, salted caramel, mint chip]
[make it malted] [add bourbon (21+ only) +3]

Don't forget to check out our bakery case for
Donuts, Cookies, Pie & More!

SANDWICHES

SERVED WITH HAND - CUT FRIES OR SIDE SALAD

FRIED CHICKEN SANDWICH \$14
classic or spicy - buttermilk fried chicken breast with
lettuce, pickles & mayo on a sesame bun

TURKEY CLUB \$15
house roasted turkey breast with lettuce, tomato,
mayo and bacon on toasted white bread

PULLED PORK SANDWICH \$14
pulled pork with house made bbq sauce,
coleslaw & pickles on a sesame seed bun

FRIED GREEN TOMATO BLT \$14
fried green tomatoes with our house cured & smoked
bacon, lettuce & mayo on toasted white bread
classic BLT also available!

FISH SANDWICH \$15
beer-battered pollock with lettuce, pickles and
tartar sauce on a house made sesame bun

THE VEGGIE \$13
house made hummus, avocado, lettuce, tomato,
carrots, red onion, pickles & sprouts, drizzled with
herb vinaigrette on a toasted ciabatta roll

TUNA MELT \$16
our house made tuna salad (made with real, fresh
tuna, never from a can!) with our american cheese
on toasted white bread

GRILLED CHEESE \$12
our freshly baked white bread with our
house made american cheese
[sub cheddar, swiss, smoked cheddar, or pimento cheese]
[add bacon, ham, avocado, or fried green tomato +2]

BRISKET MELT \$16
house smoked brisket on griddled white bread with
smoked cheddar, jalapeños & white bbq sauce

DRINKS

HOUSE MADE SODAS \$3
root beer, cola, vanilla, ginger,
orange cream, lemon lime

ICED TEA \$3

HOT COFFEE \$3

HOT TEA \$3

ICED COFFEE \$4

ICED COFFEE FIZZ \$5

ARNOLD PALMER \$4

ICED GREEN TEA \$3

ICED PASSION TEA \$3

RUBY PALMER \$4

GREEN TEA LEMONADE \$4

MOJITO GREEN TEA \$4

MATCHA LEMONADE \$5

PINEAPPLE ICED TEA \$4

ICED MATCHA LATTE \$5

ICED CHAI LATTE \$4

**PINEAPPLE GOLDEN MILK
COOLER** \$5

PINK HORCHATA \$5

PINK HORCHATA LATTE \$5

CHOCOLATE MILK \$4

HOT CHOCOLATE \$5

APPLE CIDER \$3

SPARKLING CIDER \$4

BOTTLED WATER \$2

SELTZER \$2

TONIC WATER \$2

YESFOLK KOMBUCHA \$5

FRESH-SQUEEZED!
LEMONADE \$4
ORANGE JUICE \$5
GRAPEFRUIT JUICE \$5