



BREAKFAST

ALL-DAY

LUNCH

STARTS AT 11:00 A.M.

SWEETS

ALL-DAY

BEVERAGES



ALL-DAY BREAKFAST EYE OPENER

COFFEE CUP 5

HOT TEA POT 4.5

ASSORTED JUICES

small 4.5 | large 6.5

V-8 5

HOT CHOCOLATE 5

CAPPUCCINO 5.5

ESPRESSO 3.5

DOUBLE ESPRESSO 5

LATTE 5.5



ALL-DAY BREAKFAST
TAKE THE BEST OF IT

EGGS BENEDICT* 22

poached eggs, black forest ham,
hollandaise, english muffin

BREAKFAST SANDWICH* 20

scrambled eggs, sliced ham,
truffled mushrooms, smoked gouda

**SMOTHERED
BREAKFAST BURRITO* 19**

scrambled eggs, cheddar cheese,
bacon, roasted tomato salsa

HUEVOS RANCHEROS* 20

pan-fried eggs, corn tortillas,
black beans, cotija cheese, salsa

CHICKEN & WAFFLE 21

southern fried chicken, country gravy, belgian-raised waffle



ALL-DAY BREAKFAST GRIDDLE THIS

POP'S BUTTERMILK PANCAKES

sugar-dusted 15 | chocolate chips 17 | blueberry 18
syrup, butter

WHITE CHOCOLATE BRIOCHE FRENCH TOAST 18

berry compote, whipped mascarpone

BELGIAN RAISED WAFFLES 16

KIDS' GRIDDLES 8

(10 years old and under)

buttermilk pancakes

+1 for chocolate chips or blueberries



ALL-DAY BREAKFAST
ALL IN

ALL-AMERICAN BREAKFAST* 21

two eggs any style, choice of meat

JACKPOT COMBO* 30

three eggs any style, choice of meat,
short stack and coffee, juice or tea

CHEF'S OMELET* 21

three eggs, choice of three ingredients from our pantry

CLASSIC OMELET* 20

three eggs, cheddar cheese, bacon, ham

FETA & SPINACH OMELET* 21

egg whites, roasted tomatoes

FARMER'S FAVORITE STEAK & EGGS* 28

grilled 8 oz. ny strip, two eggs any style

CHICKEN FRIED STEAK & EGGS* 20

country gravy, two eggs any style



ALL-DAY BREAKFAST LIGHTER FARE

CREAMY STEEL-CUT OATS 10

dried fruit, brown sugar

GRANOLA PARFAIT 12

berries, greek yogurt

GRANDMA'S FRUIT SALAD 15

fresh fruit with chilled greek yogurt

ALL-DAY BREAKFAST SOMETHING ON THE SIDE

BAGEL & CREAM CHEESE 5

FRUIT CUP 7

BLUEBERRY MUFFIN 5

TURKEY BACON 8

APPLEWOOD BACON 8

BREAKFAST HAM 8

TOAST 3

SMASH BROWNS 5

ONE EGG* 4

PORK LINKS 8

CINNAMON DONUT BITES 4

TABLE OF CONTENTS

Not all ingredients are listed. Please inform your server of any allergies.

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



LUNCH
SHAREABLES

CHICKEN WINGS TWO WAYS 16

bbq dry spices or buffalo sauce

LOADED FRIES 11

melty cheddar, bacon, sour cream

JUMBO PRETZEL 12

straight-forward beer and cheese fondue

LUNCH
GARDEN GREENS

COBB 19

grilled chicken, romaine, tomatoes, avocado,
blue cheese, bacon, egg, herb vinaigrette

CAESAR* 14

parmesan, croutons, caesar dressing
+5 grilled chicken breast | +9 grilled shrimp

TACO SALAD 15

iceberg lettuce, beans, corn, red onions, jalapeños, avocado,
cilantro, crispy flour tortillas, chipotle ranch dressing
+5 grilled chicken breast | +9 grilled shrimp



LUNCH

SANDWICHES & BURGERS

BACKYARD BURGER* 19

caramelized onion, tomato, greens,
cheddar, potato bun

TURKEY CLUB 19

turkey bacon, sliced deli turkey, tomato,
avocado, greens, mayo, ciabatta roll

BLTA 19

bacon, lettuce, tomato, avocado, sourdough bread

PANTRY GRILLED CHEESE 13

provolone & cheddar cheese
+5 cup of roasted tomato soup

CAJUN CHICKEN SANDWICH 19

bacon, tomato, pickled red onions, spicy remoulade,
pepper jack, ciabatta roll

VEGETABLE SANDWICH 17

champagne-marinated zucchini, squash, red peppers,
oven-dried tomatoes, avocado, basil aioli, ciabatta roll



LUNCH

THE PANTRY FAVORITES

FISH & CHIPS 19

beer-battered haddock, tartar sauce, crispy wedge-cut fries

CHICKEN FINGERS 19

ranch, spicy aioli, wedge-cut fries

GRILLED NY STRIP* 28

8 oz., béarnaise sauce, fresh-cut fries

SALMON* 23

moroccan couscous, bell peppers, olives, almonds,
feta cheese, orange vinaigrette

GRANDMA'S SHORT RIBS 22

slow-braised beef short ribs, horseradish mashed potatoes,
onion gravy, glazed carrots, fried onions

GRILLED SHRIMP PENNE 21

prosciutto, roasted garlic alfredo, pesto, mushrooms, roasted peppers

LUNCH

SOUPS & SIDES

ROASTED TOMATO SOUP 8

MAC & CHEESE 8

CRISPY WEDGE-CUT FRIES 6

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ALL-DAY
SWEET THINGS

WARM APPLE PIE 7

vanilla ice cream, caramel

EVERETT'S FAMOUS BREAD PUDDING 7

grand marnier crème anglaise,
dark rum caramel sauce

ICE CREAM SCOOP 4

madagascar vanilla
make it an affogato +3

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COCKTAILS

BREWS

WINE

DINING MENU



COCKTAILS

OLD FASHIONED 14

bourbon, demerara, angostura bitters, orange peel

MANHATTAN 14

rye whiskey, sweet vermouth, angostura bitters, brandied cherry

MARGARITA 12

blanco tequila, fresh lime, salt or no salt

MOSCOW MULE 13

vodka, lime, ginger beer, mint

COSMOPOLITAN 12

citrus vodka, lime, triple sec, cranberry

LEMON DROP 12

citrus vodka, lemon, sugar rim

MOJITO 12

rum, mint, lime, soda

NEGRONI

gin, sweet vermouth, campari

APEROL SPRITZ 14

aperol, soda, prosecco

PANTRY BLOODY MARY 13

vodka, tomato juice, olives

MIMOSA 11

sparkling wine, orange juice

BEVERAGE TABLE OF CONTENTS



BREWS

BUD LIGHT 8.5

BUDWEISER 8.5

MICHELOB ULTRA 8.5

STELLA ARTOIS 9

MILLER LITE 8.5

COORS LIGHT 8.5

BLUE MOON 9

SHOCK TOP 9

CORONA 9

GOOSE ISLAND IPA 9

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WINE

	<i>GLS</i>	<i>BTL</i>
<u>SPARKLING</u>		
Coppola “Sofia,” California	11	50
Lucien Albrecht Rosé, Crémant d’Alsace	15	70
<u>WHITE</u>		
Chardonnay, Chalone “Gavilan,” Monterey	15	56
Chardonnay, Quilt, Napa Valley	17	64
Pinot Grigio, Cielo, Italy	14	52
Riesling, Dr. L by Dr. Loosen, Germany	13	48
Sauvignon Blanc, Roth, California	12	44
<u>RED</u>		
Daou Red Blend, “The Pessimist,” Paso Robles	17	64
Merlot, Rodney Strong, Sonoma	13	48
Pinot Noir, J Vineyard, California	14	52
Cabernet Sauvignon, Justin, Paso Robles	18	68

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