

WEEKEND BREAKFAST SPECIALTIES

Served Saturday & Sunday 8 am-2 pm at Highland & Linden Hills

Blue Plate Breakfast

Two farm fresh eggs, green onion hash browns, with choice of sage sausage or peppered thick cut bacon, and choice of toast, buttermilk biscuit, corn muffin, or focaccia 7.50

Chatterbox Steak & Eggs

Grilled 8 oz top sirloin with a side of our Hellcat Inferno sauce, two farm fresh eggs, green onion hash browns and choice of toast, buttermilk biscuit, old fashioned corn muffin, or focaccia 9.95

Southern Biscuits & Gravy

Moist buttermilk biscuits with sage sausage gravy and two eggs 6.95

Chatterbox Benedict

Two poached eggs over your choice of shaved slow cooked top sirloin, smoked peppered turkey, or smoked ham, on toasted focaccia bread then drizzled with smoked paprika hollandaise and served with green onion hash browns 8.95

Old Fashioned Buttermilk Flapjacks

Two large made from scratch cakes, garnished with whipped honey butter, fresh maple whipped cream and fresh strawberries. Served with our house blended syrup. 6.75

Add fresh blueberries, homemade granola, or 100% pure maple syrup for \$1

Cinnamon Swirl French Toast

Made from our handmade thick sliced cinnamon bread. Served with whipped honey butter, maple whipped cream, and our house blended syrup. 6.75

100% pure maple syrup available for \$1

Beginnings

Homemade granola 3.95

Yogurt, fruit and granola parfait 4.95

Steel cut oatmeal porridge with dried cranberries, peaches & whipped maple cream 3.50

Traditional old fashioned corn muffins 2.25

Buttermilk biscuits 2.25