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HOUSE SPECIALTIES

Proudly serving Giroux's Poultry Farm eggs,
Adirondack Red Fox Maple Syrup & artisan
breads (Gluten free bread available).

morning paddle 13

Two farm fresh eggs cooked any style, served with homies & choice of toast.

ADD \$6.5 EACH

bacon, sausage, or smoked pork loin

eggs adirondack 22

A butter grilled English muffin topped with smoked pork loin, gruyere, baby spinach, two poached eggs, & truffled hollandaise sauce. Served with seasoned homies.

2543 burrito 19

Scrambled eggs, smoked jalapeno cheddar sausage, thick cut bacon, peppers, onions, baby spinach, cheddar, & roasted tomato jam. Served with seasoned homies!

tap & grill monte cristo 20

Our thick cut brioche bread French toast stuffed with smoked pork loin, bacon, all-natural turkey, cheddar, gruyere & maple mustard. Served with seasoned homies.

trout benne 23

Cornmeal-dusted rainbow trout topped with two poached eggs, roasted leeks, and tomato jam, served with seasoned homies.

main st. skillet 19

Crispy homemade corned beef hash topped with two poached eggs, green onion hollandaise, & roasted tomato jam. Served with butter-grilled cornbread.

hasselhoff 21

Jumbo salted Bavarian pretzel stuffed with a cheese omelet of your choice. Served with seasoned homies, choice of meat & aged cheddar cheese sauce.

adk avocado toast 19

Thick cut butter grilled brioche bread topped with avocados, roasted leeks & pickled red onions. Finished with two sunny side eggs & served with seasoned homies.

sunrise smash burger 22

Grilled 4oz beef patty, thick cut bacon, sausage, cheddar, two fried eggs, crispy fried onions, & house secret sauce. All stuffed in a butter-grilled English muffin & served with seasoned homies.

OMELETS

All omelets are made with three farm fresh eggs & served with seasoned homies & choice of thick cut brioche, wheat, or marble rye. Gluten free bread available.

armstrong 17

Bacon, ham, sausage & gruyere, finished with roasted garlic aioli.

mt. emmons 17

Smoked pork loin, peppers, onion, & pepper jack, finished with our secret sauce.

van hoevenberg fritata 19

An open-faced egg white omelet topped with roasted zucchini & squash hash. Finished with green onion hollandaise.

the C.Y.O 17

Three farm fresh egg omelet with your choice of two items.

CYO Add \$.50 EACH

bacon | sausage | smoked pork loin | peppers | onions
| mushrooms | baby spinach | roasted tomatoes |
american | cheddar | gruyere | pepper jack |
muenster | local feta | avocado

Menu pricing includes applicable sales tax.

Parties of 5 or more are subject to a 20% gratuity, entire party must be present before ordering, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
If you have a food allergy, please notify us.

FIT + ACTIVE

funkschway parfait 13

Nature's valley granola layered with fresh berries, Greek yogurt, & fresh cut banana.

bushwacker oatmeal 13

Cast iron baked oatmeal topped with crunchy granola, dried cranberries, chocolate chips, and candied pecans, finished with sweet cream.

berry bowl 13

Watermelon, berries & mint.

KIDDIES

kids stacks 13

Two buttermilk whipped flapjacks topped with sugar & berries.

Add \$1 EACH chocolate chips or bananas

kids french toast 13

two slices of our thick brioche bread French toast garnished with sugar & fresh berries. Served with choice of meat.

the roll up 11

scrambled eggs, American, choice of bacon, sausage or ham, rolled up in a lightly grilled flour tortilla. Served with seasoned homies.

kids waffle 13

Belgium style waffle garnished with powdered sugar & fresh berries. Served with choice of meat.

DRINKS

\$3 Free refills | Coffee or tea

\$3 | Apple, Orange, Cranberry, Tomato, Pineapple, Grapefruit, Milk, Chocolate Milk

\$12 | House Mimosa, Bloody Mary

OFF THE GRIDDLE

Off the griddle options include your choice of thick cut bacon, smoked pork loin, or all-natural sausage

buttermilk falls 14

Three house flapjacks dusted with sugar & topped with fresh berries. Served with maple thyme butter & choice of meat.

Add \$1 EACH

strawberries, blueberries, chocolate chips, or bananas

sticky bun french toast 16

Thick-cut brioche French toast finished with sweet cream & cinnamon drizzle, served with your choice of meat & garnished with fresh fruit.

blue mt. lake 15

A blueberry pancake lover's dream, three fresh blueberry infused flapjacks & stuffed with even more fresh blueberries, served with house lemon butter & a choice of meat.

apple pie waffle 15

Bavarian-style waffle topped with warm apple compote, crunchy granola, & fresh pastry cream, served with your choice of meat.

EXTRAS

\$.50 EACH | all sauces & aioli

\$1 EACH | sliced cheese

\$3 EACH | sliced tomato, roasted mushroom, truffle hollandaise, granola

\$4 EACH | Single flapjack, whole sliced banana

\$5 EACH | homies, sautéed spinach, Meier's local yogurt, one egg any style - sub egg whites +1, two slices of toast, roasted Brussel sprouts, fruit cup

Toast Selection - brioche, wheat, rye, grilled cornbread. Gluten free bread available.

\$6 EACH | single French toast, Belgian waffle

\$6.5 EACH | bacon, smoked pork loin, sausage, corned beef hash

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