

HUEVOS RANCHEROS -19.50

Fried corn tortillas, beans, cheddar, jalapeño sour cream and onion-pepper medley topped with two sunny eggs, tomato salsa, cilantro, green onions, chorizo sausage and avocado. Served with corn bread.

CHILAQUILES -21

Fried corn tortilla chips tossed in chili sauce topped with pulled chipotle chicken or pulled pork, cheddar cheese, jalapeño sour cream, tomato salsa, cilantro and two poached eggs.

**THE HERALD STREET OMELETTE -19.50**

A four egg omelette which includes your choice of three fillings:

Cheddar, goat cheese, corn salsa green onion, spinach, tomato, mushrooms, onion-pepper medley, bacon, ham, chorizo, chicken apple sausage, pork sausage.

Served with hash browns and toast.

Each additional filling add 3.

THE OLD TOWN BREAKFAST -17

Two eggs any style, hash browns, toast and your choice of either sugar cured bacon, sausage, ham, avocado or chicken apple sausage.

BREAKFAST

BLACKSTONE BENNY -19.50 half -16 Sugar cured bacon, roasted roma tomatoes, on an English muffin topped with two poached eggs, house hollandaise, parmesan and chives. Served with shredded hash browns. Add avocado for **4**

AVOCADO BENNY -18.50 half -16 Avocado, fresh grilled tomato on an English muffin topped with two poached eggs, house hollandaise and goat cheese. Served with shredded hash browns.

MUSHROOM FLORENTINE BENNY -18.50 half -16 Sautéed mushrooms, onion pepper-medley, spinach on an English muffin topped with two poached eggs, house hollandaise and goat cheese. Served with shredded hash browns. Add avocado for **4**

COLD SMOKED SALMON & ASPARAGUS BENNY -20 half -16 Cold smoked salmon, pickled asparagus, cream cheese on an English muffin topped with two poached eggs, house hollandaise and chives. Served with shredded hash browns. Add avocado for **4**

FRIED CHICKEN BENNY -20 half -16 Buttermilk fried chicken on an English muffin topped with two poached eggs, house hollandaise, roasted corn salsa and cilantro. Served with shredded hash browns. Add avocado for **4**

BUFFALO BLUE BENNY -21 half -16.50 Buttermilk fried chicken tossed with our house buffalo sauce on an English muffin topped with two poached eggs, house hollandaise, pickled cabbage and crumbled blue cheese. Served with shredded hash browns. Add avocado for **4**

PORK BELLY BENNY -20 half -16 Thick cut fried pork belly, red onion jam on an English muffin topped with two poached eggs, house hollandaise, chives, and chimichurri. Served with shredded hash browns. Add avocado for **4**

THE HARRISON HASH -20 Two eggs scrambled with Montreal smoked beef, onion-pepper medley, mushrooms and hash browns topped with Swiss cheese, and green onions. Served with our house cornbread.

GREEN EGGS AND HAM -19 Two eggs scrambled with pesto and spinach served with ham on a buttermilk biscuit topped with goat cheese. Served with shredded hash browns. Add avocado for **4**

THE GRAVY COOPS -21 A buttermilk biscuit topped with your choice of fried chicken or pork belly, two sunny side eggs, green onions, pork sausage gravy or mushroom gravy. Served with shredded hash browns.

THE CHARLIE BOWL -20 Crumbled buttermilk biscuit, hash browns, ham, bacon, roasted corn salsa, cheddar cheese, and pork sausage gravy topped with two sunny side eggs and green onions.

THE VEGGIE BOWL -20 Crumbled buttermilk biscuit, hash browns, roasted tomatoes, mushrooms, roasted corn salsa, spinach, cheddar cheese, onion-pepper medley and mushroom gravy topped with two sunny side eggs and green onions.

THE LATER TATER BOWL -20 Your choice of either pulled pork or pulled chipotle chicken, fried tater tots, corn salsa, cheddar cheese, buffalo sauce, and chimichurri topped with two sunny side eggs and green onions.

VEGAN BOWL -20 Hash browns, cabbage, avocado, spinach, mushrooms, onion-pepper medley, tomato, beans, green onion and chimichurri.

FRIED CHICKEN & WAFFLES -21 Our house waffle topped with buttermilk fried chicken, pork sausage gravy, green onions with two sunny side eggs.

APPLE CINNAMON WAFFLE -18.50 Our house waffle topped with sautéed cinnamon roasted apples in maple butter served with a side of fruit salad.

THE FAT ELVIS WAFFLE -19 A Belgian waffle topped with caramelized bananas, sugar cured bacon with peanut butter drizzle.

BANANA SPLIT FRENCH TOAST -20 Thick cut brioche French toast topped with caramelized banana, strawberries, Nutella and whipped cream.

APPLE CINNAMON FRENCH TOAST -19 Thick cut brioche French toast topped with sautéed cinnamon roasted apples in maple butter.

THE CRACKER JACK -19 Thick cut brioche French toast stuffed with fresh banana, Nutella, and served with whipped cream and fruit salad.

CHICKEN FRENCH TOAST -21 Thick cut brioche French toast topped with buttermilk fried chicken, hot honey sauce, pickled cabbage, jalapeño sour cream, maple bourbon BBQ glaze, green onions and cilantro.

BLUEBERRY HILL PANCAKES -18 A triple stack of blueberry pancakes with blueberry sauce and our house made lemon curd.

BANANA WALNUT PANCAKES -18 A triple stack of pancakes topped with caramelized bananas and walnuts.

CINNAMON BUN PANCAKES -18 A triple stack of cinnamon swirled pancakes topped with maple butter and sweet cream cheese icing.

CARROT CAKE PANCAKES -18 A double stack of our oat carrot cake pancakes topped with warmed maple butter cream cheese, roasted walnuts and candied carrots.

PULLED PORK PANCAKES -20 half -17.50 A double stack of pancakes layered with pulled pork, maple bourbon BBQ glaze, pickled cabbage, jalapeño sour cream, green onions and cilantro.

Please note that any alterations or substitutions (including those due to allergies) may result in an additional charge and extra preparation time.

There will be an 18% gratuity added to parties of 6 or more. Modifications are politely declined during peak times. Taxes not included.

We currently use eco-friendly packaging for take out and charge an additional \$1.25 per main meal item and 25 cents for a cup or paper bag.