



Breakfast

Served 7am – 11am Tuesday – Friday

Daily Special

Please ask server for details

Sweets

Caramel Apple Crepe

Apple compote, apple cider caramel, whipped cream, cinnamon sugar 6.5

French Toast with Choice of Meat - GF

Brandy custard brioche, powdered sugar, maple syrup 8

Cinnamon Roll

Sticky pecan or cream cheese icing 4

Basics

Choice of Smoked Potatoes or Hashbrowns. Toast options include Sourdough, Wheat, Marble Rye, or English Muffin

Country Breakfast* - GF

Two eggs any style, choice of meat, potatoes, and toast 8

Egg Panini

Panini bread, scrambled egg; choice of meat, cheese, and potatoes 9

Omelet - GF

Choice of cheese, potatoes, and toast 8

Meat Fillings .50 each: pulled ham, bacon, pork sausage

Veggie Fillings .25 each: mushrooms, pepper medley, onions, spinach, tomato

Comfort

Biscuits and Gravy*

Buttermilk country biscuits, sausage gravy, two eggs any style 7.5

Corned Beef Hash* - GF

Diced potatoes, onions, two eggs any style, choice of toast 8.5

Kitchen Sink with Gravy* - GF

Hashbrowns, pepperjack, mushroom, onion, pulled ham, bacon, sausage, two eggs any style, toast 10

Sides

Hashbrowns	1.5	Bacon	3	Toast	1.25
Smoked potatoes	1.75	Pulled ham	2	English Muffin	1.25
One egg*	1.5	Pork sausage	2.5	Biscuit	1.5
Fruit cup	2.5	Yogurt Parfait	3.5	House jam	.50

Substitute Egg White for Any Dish

Split Plate Charge

3

Gluten Free Bread

1.5

* Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness | GF - Gluten Free options available for additional charge



Lunch

Served 11am – 3pm Tuesday – Friday

Daily Special

Please ask server for details

Basics

Asian Slaw

Red cabbage, cilantro, scallion, carrot, ginger sesame dressing, slivered almonds, sesame seeds 4.5

House-made Soup

Tomato Bisque (GF)/Soup Du Jour

Cup 4/Bowl 5.5

House Salad – GF

Mixed greens, red onion, cherry tomato, cucumbers, croutons dressings: ranch, french, thousand island, ginger sesame, Caesar, oil & vinegar sm 5.5/lg 8

Caesar Salad - GF

Romaine lettuce, parmesan, anchovy, black pepper, Dijon, croutons sm 6/lg 8.5

Sandwiches

Served with Café 213 homemade potato chips & garlic aioli. Substitute Asian slaw .50 or soup/salad 2.5

Grilled Chicken Panini

Panini bread, fresh mozzarella, oven roasted tomato, basil pesto 10.5

Turkey Club

Sourdough, oven roasted turkey, bacon, tomato, romaine, avocado, garlic aioli 12

Cubano

Cuban roll, ancho coffee rubbed pork, sliced ham, gruyere, pickles, stone ground mustard 13

Grilled Cheese

Sourdough, bacon, tomato, American cheese, cheddar 8.5

213 Burger*

Bun, 6oz patty, American cheese, caramelized onion, port wine spread, stone ground mustard 10

Falafel Burger

Bun, chickpea patty, pepperjack, chipotle aioli, spinach 8.5

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Split Plate Charge

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Brunch

Served 7am – 3pm Saturday and Sunday

Sweet or Savory Features

Quiche of the Day

Please ask server for details

Sweets

Buttermilk Pancakes - GF

Powdered sugar, maple syrup, house jam 6.5

French Toast with Choice of Meat - GF

Brandy custard brioche, powdered sugar, maple syrup 8

Cinnamon Roll

Sticky pecan or cream cheese icing 4

Basics

Egg Benedict

Two eggs soft poached, pulled ham, hollandaise sauce, english muffin, choice of potato 13

Egg Panini

Panini bread, scrambled egg; choice of meat, cheese, and potatoes 9

Omelet - GF

Choice of cheese, potatoes, and toast 8

Meat Fillings .50 each: pulled ham, bacon, pork sausage

Veggie Fillings .25 each: mushrooms, pepper medley, onions, spinach, tomato

Sandwiches

Served with Café 213 homemade potato chip & garlic aioli. Substitute Asian slaw .50 or soup/salad 2.5

Monte Cristo

Sliced ham, gruyere, shallot jam, brandy custard brioche 12.5

Corned Beef Reuben

Rye, gruyere, sauerkraut, thousand island dressing 12.5

213 Breakfast Burger*

Bun, 6oz patty, American cheese, sunny egg, caramelized onion, port wine spread, stone ground mustard 10.75

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Brunch

Served 7am – 3pm Saturday and Sunday

Sides

Hashbrowns	1.5	Bacon	3	Toast	1.25
Smoked potatoes	1.75	Pulled ham	2	English Muffin	1.25
One egg*	1.5	Pork sausage	2.5	Biscuit	1.5
Fruit cup	2.5	Yogurt Parfait	3.5	House jam	.50

Beverages

Beer & Wine

Miller Lite	3	Dales Pale Ale	5	House White Wine	6
Miller High Life	3	Spotted Cow	4	House Red Wine	6
Pabst	3	Happy Place	5.5	Cabernet Sauvignon	8
Bud Light	3.5	OGii	8	Brachetto Sweet Red	6
Leinenkugels	3.5	Outboard	6	Moscato	7
White Claw	3.5	Dirty Bastard	7	Champagne	5

Cocktails

Sake Bloody Mary	9	Mimosa	7	Manmosa	8
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Cafe

Boom Brothers Coffee	1.95	Chai Tea Latte	3.95	Hot Tea	2.95
Espresso	2.25	Café Mocha	3.95	Iced Tea	2.95
Americano	2.25	Steamer	2.5	Frappe	4.35
Café Latte	3.25	Hot Chocolate	2.5	Frappe No Espresso	3.75

Non Alcoholic

Fresh Squeezed Orange Juice	3.5
Fresh Squeezed Lemonade	3
Arnold Palmer	3.5
Bottle Water	2
La Croix	2
Coke	2.5
Diet Coke	2.5
Sprite	2.5

Smoothies

Strawberry Banana	4.5
Very Berry	4.5
Mango	4.5

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