

All Day Breakfast

Seasonal Fruit Platter <i>Fage nonfat Greek yogurt add 3.50</i>	10.95	Belgian Waffles with strawberries, whipped cream and warm maple syrup <i>bacon, ham or fruit add 3.00</i>	14.95
McCann's Irish Oatmeal with sun-dried cranberries and raisins <i>banana add 1.00 or berries 3.00</i>	8.95	Irish Smoked Salmon on Bagel with cream cheese, tomato, cucumber, hard-boiled egg, olives, capers and red onion <i>scallion or vegetable cream cheese add 1.50</i>	16.95
Granola, Dried Fruit and Nuts <i>Fage nonfat Greek yogurt and banana add 4.00</i>	8.95	Warm All American Quinoa with coconut milk, berries, almonds, banana and warm maple syrup on the side	13.95
Custard Bread Pudding with strawberries and warm maple syrup <i>bacon, ham or fruit add 3.00</i>	14.95	Warm Chocolate Breakfast Quinoa with coconut milk, pear, banana and chocolate shavings	13.95
Old Fashioned French Toast with strawberries and warm maple syrup <i>bacon, ham or fruit add 3.00</i>	13.95	Warm Cinnamon Vanilla Quinoa with coconut milk and warm maple syrup on the side <i>berries add 3.00</i>	9.95
Buttermilk Pancakes Blueberry, Chocolate Chip or Plain with warm maple syrup <i>bacon, ham or fruit add 3.00</i>	14.95		

How do you like your eggs.....

Irish Smoked Salmon Scramble 3 eggs, Irish smoked salmon, avocado cream with twice-baked potato, dressed mesclun and sourdough toast	16.50	B.E.L.T. 3 eggs, bacon, lettuce and tomato on toasted sourdough with home fries and dressed mesclun	15.50
French Country Crock 3 baked eggs, custard, Parmesan, thyme, with dressed mesclun and toasted baguette	15.50	Steak 'n Eggs 3 eggs, sliced flank steak, home fries, with dressed arugula and sourdough toast	18.95
Southern Breakfast 3 eggs, bacon, fried green tomato, rémoulade with home fries, dressed mesclun and toasted corn muffin	15.50	Quinoa Breakfast Bowl 2 poached eggs, avocado, beets, carrot, pumpkin seeds, red pepper flakes-lemon kale pesto	15.95
Spanish Scramble 3 eggs, chorizo, Jalapeno Jack cheese, caramelized onion, tomato, scallion with home fries, dressed mesclun and sourdough toast	15.50	Three Eggs Any Style 3 eggs with home fries, dressed mesclun and choice of toast	13.95
Veggie Egg White Pan Omelette 4 egg whites, broccoli, onion, spinach, tomato with home fries, dressed mesclun and multi-grain toast	15.50	Traditional Omelette with twice-baked potato, dressed mesclun and toasted corn muffin <i>choose 3 fillings</i> Bacon • Ham • Havarti • Cheddar • Goat Cheese • Swiss American Cheese • Feta • • Onion • Tomato • Pepper <u>Jalapeno • Spinach • Kale • Mushroom • Broccoli</u>	14.95

Egg Whites add 2.00

Muffins 3.95

Farm Cake • Blueberry • Bran • Zucchini • Sour Cream Coffee Cake
Orange Date • Banana Cranberry • Apple Walnut • Corn

Scones 3.95

Raisin • Blueberry • Mixed Berry Sugarless • Chocolate Chip
Apricot Walnut • Cranberry • Banana Walnut

Beverages

Coffee*	3.95	Lemonade/Spritzer*	4.95
Tea*	3.95	Iced Tea*	4.95
Espresso	3.95	Arnold Palmer*	4.95
Cappuccino	4.95	Iced Coffee*	4.95
Latte/Chai Latte	5.95	Iced Cappuccino	5.50
Hot Chocolate <i>homemade</i>	6.50	Iced Latte/Chai Latte	5.50
Fountain Soda*	3.95	San Pellegrino	2.50/5.50
Stewart's Soda	3.95	Milk/Chocolate Milk	4.95
Juice <i>tomato, apple, cranberry</i>	4.50	Orange/Grapefruit <i>fresh squeezed</i>	5.50

*Bottomless

Sides

Ham, Bacon or Chorizo	6.95	Grilled Flank Steak Strips (4)	8.95
Applegate Farms Turkey Bacon (4)	7.95	Twice-Baked Potato	4.95
Chicken Apple Sausage	6.95	Shoestring or Waffle Fries	5.95
Seasonal Fruit Platter	7.95	Home Fries	5.95
Bagel	3.95	Sweet Potato Fries	5.95
Scrambled Eggs (3)	5.95	Tomato or Cucumber	3.50
Bagel & Cream Cheese	5.95	Sliced Half Avocado	4.95
House Salad	5.95	Toast (2 slices)	3.95
Irish Smoked Salmon	12.95	<i>white, sourdough, whole wheat, English muffin or 5-grain</i>	

Sandwiches

The Best BLT	15.95
Indiana smoked bacon, lettuce, tomato, mayo on toasted sourdough with twice baked potato and dressed mesclun <i>substitute Applegate turkey bacon add 3.00</i>	
Grilled Havarti and Tomato	13.95
Havarti, tomato on toasted sourdough with twice baked potato and dressed mesclun	
Grilled Havarti and Prague Ham or Bacon	15.95
Havarti, Prague ham or bacon on toasted sourdough with twice baked potato and dressed mesclun	
Grilled Flank Steak with Frizzled Onions	19.95
sliced grilled flank steak, frizzled onions, arugula, mustard/mayo on onion roll with waffle fries and dressed mesclun	
Blackened Salmon	19.95
Tabasco cole slaw, lettuce, tomato, bread and butter pickles, chive Tabasco sauce on brioche roll with shoestring fries and dressed mesclun	
Roast Turkey "Clubette"	16.50
lettuce, tomato, chive mayo on toasted Manor House with corn & barley salad and dressed mesclun <i>bacon add 3.00</i>	
Blackened Chicken	15.50
arugula, tomato, red onion, chipotle sauce on brioche roll with shoestring fries and dressed mesclun	
Open-Faced Roast Turkey Sandwich	17.95
Kosher turkey breast, gravy, mashed potato, cranberry relish on toasted Manor House	
Traditional Meatloaf	15.95
Russian dressing on toasted Manor House with twice baked potato and dressed mesclun	
Tuna and Avocado Melt	16.95
tuna salad, melted Havarti, avocado, tomato on toasted English muffin with shoestring fries and dressed mesclun	
California Sandwich	14.95
Swiss cheese, roasted tomato, avocado, arugula, alfalfa sprouts, mustard/mayo on toasted multi-grain with sweet potato fries	
Open Faced Hummus and Avocado	14.95
cucumber, radish, arugula, pumpkin seeds, red pepper flakes on toasted multi-grain with sweet potato fries	
Fried Flounder Filet	16.95
fried flounder filet, American cheese, lettuce, tomato, homemade tartar sauce on toasted brioche roll with shoestring fries	
Crispy Chicken, Cheddar and Bacon Wrap	16.95
lettuce, ranch dressing with Tabasco cole slaw and waffle fries	
Grilled Chicken Caesar Wrap	15.95
hearts of romaine, Parmesan and Caesar dressing with waffle fries	
Smoked Turkey Pinwheel Platter	15.95
with roasted corn & barley salad and dressed mesclun	
Salad Sampler Platter	16.95
chicken salad of the day, tuna salad, egg salad, iceberg lettuce, tomato, red onion, olives and	

Salads

Jeffrey's Salmon Salad	18.95
Seared Salmon • Cucumber • Tomato • Olives • Escarole • Basil Dressing	
Lucas' Seared Salmon Pasta Salad	18.95
Seared Salmon • Penne • Feta • Tomato • Cucumber • Basil • Red Onion • Olives • Red Wine Vinaigrette	
Lucas' Grilled Chicken Salad	17.95
Grilled Chicken Breast • Beets • Apple • Goat Cheese • Mesclun • Mustard Vinaigrette <i>substitute seared salmon or grilled shrimp add 4.00</i>	
Mediterranean Salad with Grilled Chicken	16.95
Grilled Chicken Breast • Grilled Portobello • Roasted Tomato • Feta • Hummus • Lavash Crisps • Olives • Baby Arugula • Balsamic Vinaigrette	
Grilled Shrimp "Niçoise" Salad	18.95
Grilled Shrimp • Haricot Verts • Tomato • French Potato • Artichoke Hearts • Hard Boiled Egg • Olives • Red Onion • Mesclun • Sherry Vinaigrette	
Chef's Salad	16.95
Blackened Chicken Breast • Black Forest Ham • Genoa Salami • Swiss • Cheddar • Tomato • Cucumber • Egg • Carrot • Chickpeas • Croutons • Hearts of Romaine • Peppercorn Ranch Dressing	
Fruity Arugula Salad with Grilled Chicken	16.95
Grilled Chicken Breast • Granny Smith Apple • Goat Cheese • Candied Pecans • Seasonal Berries • Orange • Dried Cranberries • Balsamic Vinaigrette	
Cobb Salad	16.95
Grilled Chicken Breast • Bacon • Blue Cheese • Tomato • Egg • Corn • Red Onion • Hearts of Romaine • Balsamic Vinaigrette	
Caesar Salad - Romaine or Baby Kale	13.95
Parmesan • Brioche Croutons • Caesar Dressing <i>add grilled chicken-4.00 seared salmon-5.00 grilled flank steak-6.00</i>	
Greek Salad	13.95
Feta Cheese • Cucumber • Tomato • Red Onion • Radish • Black Olives • Escarole • Red Wine Vinaigrette <i>add grilled chicken-4.00 seared salmon-5.00 grilled flank steak-6.00</i>	
Southwestern Salad - Crispy or Grilled Chicken	16.95
Cheddar • Avocado • Corn • Black Beans • Sour Cream • Tortilla Chips • Hearts of Romaine • Lime Vinaigrette <i>substitute grilled flank steak add 5.00</i>	
Thai Salad - Chicken Cakes or Grilled Tofu	16.95
Carrot • Cucumber • Mango • Peanuts • Scallion • Cilantro • Mint • Mesclun • Peanut Dressing	
Quiche of the Day	16.95
Individual Quiche • Sliced Fruit • Dressed Mesclun	
Power Baby Kale Salad	16.95
Quinoa • Roasted Chick Peas • Raw Beets • Avocado • Orange • Sweet Potato • Sunflower Seeds with Blueberry Ginger Dressing <i>add grilled chicken-4.00 seared salmon-5.00 grilled flank steak-6.00</i>	

Soup

- Bowl 8.95
- with Mini Sandwich or House Salad 15.95

“To Share, or Not To Share that is the question”

Barbecued Chicken Wings • peppercorn ranch dressing	11.95
Blackened Salmon Skewers • chive Tabasco sauce	11.95
Fried Calamari • chipotle sauce and marinara sauce	12.95
Mac 'n Cheese 'n Things • peas, mushroom, ham, broccoli, caramelized onions or spinach	11.95
Mexican Street Grilled Corn Cobettes • cotija cheese, sour cream/cilantro mayo, cayenne pepper and lime	10.95
Chicken Fingers • BBQ sauce and honey mustard	11.95
Fried Mozzarella Balls • marinara sauce	11.95
Hummus Plate - <i>Traditional and Roasted Red Pepper</i> • lavash crisps, carrots, celery and kalamata olives	11.95
Cornmeal Crusted Cajun Shrimp • chipotle sauce and cocktail sauce	14.95
Fried Wild Mushroom Ravioli • marinara sauce	11.95
Mini Vegetable Spring Rolls • sweet chili sauce	11.95
Nachos with Beef Chili • homemade tortilla chips, cheese sauce, pico de gallo, black olives, jalapeño peppers and chipotle crema <i>guacamole add 2.00</i>	13.95
Chicken Quesadillas • toasted tortilla, pulled chicken, tomato, onion Jalapeño Jack cheese with pico de gallo and chipotle crema <i>guacamole add 2.00</i>	11.95

Sides

Shoestring or Waffle Fries	5.95	Potato Salad of the Day	5.95
Tabasco Cole Slaw	5.95	House Salad	5.95
Twice-Baked Potato	4.95	Mashed Potato	5.95
Vegetable of the Day	5.95	Corn & Barley Salad	5.95
Sweet Potato Fries	5.95	Seared Salmon	12.95
Sauteed Kale	5.95	Irish Smoked Salmon	12.95

Beverages

Coffee*	3.95	Lemonade*/Spritzer*	4.95
Tea*	3.95	Iced Tea*	4.95
Espresso	3.95	Arnold Palmer*	4.95
Cappuccino	4.95	Iced Coffee*	4.95
Latte/Chai Latte	5.95	Iced Cappuccino	5.50
Hot Chocolate <i>homemade</i>	6.50	Iced Latte/Chai Latte	5.50
Fountain Soda*	3.95	San Pellegrino	2.50/5.50
Stewart's Soda	3.95	Milk/Chocolate Milk	4.95
Juice <i>tomato, apple, cranberry</i>	4.50	Orange/Grapefruit	5.50

*Bottomless

Entrées

available after 4pm

Dinner includes:
house salad • brioche roll
dessert add 3.95

Chicken Spinach Lasagna with garlic bread	18.95
Tamari Glazed Salmon with Asian rice and vegetable of the day	22.95
Grilled Sliced Flank Steak with rice and beans, sweet plantains and green sauce	22.95
Calf's Liver with slab bacon, sautéed onions, mashed potato and vegetable of the day	20.95
Kosher Roast Turkey Breast pan gravy, mashed potato, grilled corn cobettes, and cranberry relish	20.95
Honey Mustard Glazed Grilled Salmon with lemon couscous and vegetable of the day	22.95
Maryland Seafood Cakes with grilled corn cobettes, Tabasco cole slaw and homemade tartar sauce	21.95
Spaghetti and Chicken/Turkey Meatballs with marinara sauce, garlic bread and Parmesan	19.95
Chicken Parmesan with spaghetti marinara, garlic bread and Parmesan	19.95
Eggplant Parmesan with spaghetti marinara and garlic bread	19.95
Pan Roasted Half Chicken with pan gravy, mashed potato and vegetable of the day	21.95
Traditional Meatloaf with sweet and sour glaze, mashed potato and vegetable of the day	18.95
Pan Roasted Scrod with lemon caper butter, mashed potato and vegetable of the day	20.95
Chicken Fingers with mac 'n cheese, Tabasco cole slaw and shoestring fries	16.95
Slow Roasted Duck with sweet potato polenta and sauteed kale	24.95
Peruvian Pork Ribs with sauteed kale, grilled corn cobettes, corn bread and green sauce	22.95

Desserts

Ice Cream Sundae (<i>vanilla or chocolate</i>)	6.95
Brownie à la Mode	6.95
Pie of the Day <i>à la Mode add 2.00</i>	6.95
Layer Cake of the Day	6.95
Cobbler/Crisp of the Day	6.95
Cheesecake of the Day	6.95