



Our love for brunch began on a first date, over pancakes, and has since become a cherished part of our family and lives through our two daughters, Mila and Zoey.

SNACKS & SHARABLES

CRISPY CHEDDAR CURDS 12

cherry pepper aioli / buttermilk ranch

CRAB RANGOONS 14

Maryland blue crab / cream cheese / scallion / wonton / house sweet chili sauce

BUTTERMILK ONION RINGS 10

chipotle aioli

POMMES FRITES 10

crispy shoestring potato / garlic aioli

ON THE SIDE

A LA CARTE DUCK EGG 3

A LA CARTE HARD BOILED EGG 2

TOAST OR ENGLISH MUFFIN 4

sub thunderbird sourdough \$2 / sub GF \$2

TOASTED BAGEL 5

lemon cream cheese / house jam

SAP POTATO 7

crispy potato / romano cheese / fresh herbs

MEAT 7

bacon / turkey bacon / ham / sap sausage

1 PANCAKE 8

available with entrée order

1 LEMON PANCAKE 9

available with entrée order

FRUIT PLATE 12

pineapple / melon / berry / banana

BYO OMELETTE 17

sap salad AND choice of sap potatoes OR toast

choose 3 — limit 1 cheese and 1 meat · extra meat or cheese add \$2 / extra veggie add \$1.50

ham / bacon / turkey bacon / sap sausage / smoked salmon +\$2 · white cheddar / monterey jack / CV baby swiss / CV gouda / spinach / kalamata olive / tomato / red pepper / caramelized onion / sautéed mushroom / broccoli / jalapeño / avocado / asparagus

BENEDICTS

CLASSIC* 18

shaved ham / house hollandaise / english muffin / balsamic glaze

SMOKED SALMON* 19

house smoked salmon / avocado / shaved red onion / hollandaise / english muffin / dill

FLORENTINE 18

tomato / spinach / avocado / house hollandaise / english muffin / paprika

GRIDDLES

ADD local maple syrup \$1 · ADD meat \$3.50

CLASSIC FRENCH TOAST 17

choice of bread / substitute gluten free \$2 / sap butter / seasonal fruit

SAP CAKES 15

house buttermilk pancakes / sap butter / seasonal fruit

LEMON RICOTTA PANCAKES 17

lemon crème anglaise / seasonal fruit

BRIOCHE FRENCH TOAST 17

vanilla bean crème anglaise / seasonal caramelized fruit

CLASSICS

Ask your server for today's Feature Scramble

2 EGGS ANY WAY* 15

sap salad / toast OR sap potato / choice of meat

STEAK & EGGS* 21

4oz tenderloin / 2 eggs any way / sap salad / sap potato

CHILAQUILES* 17

fried eggs / black bean / house tortilla chip / salsa verde / queso fresco / pico / lime crema

HUEVOS RANCHEROS* 19

sunny-side up eggs / refried black beans / pico de gallo / heirloom tomato salsa / house corn tortilla / avocado cream

LARRY'S FAVORITE EGG SANDWICH* 16

over easy egg / choice of meat / white cheddar / brioche / sap salad OR sap potato

NOLA'S RED FLANNEL HASH 17

red & yellow beet / sweet potato / onion / bell pepper / toast / sap salad
ADD poached egg \$2 / ADD corned beef \$6

TOASTED BAGEL & CURED NOVA SCOTIA SALMON 17

pickled capers / lemon cream cheese / tomato / red onion
ADD hard boil egg \$2

CORNED BEEF HASH 18

roasted potato & onion / poached eggs / sap salad / toast

BOWLS

CHICKEN FAJITA 23

cilantro-lime basmati rice / tri color pepper / sautéed onion / black bean / guacamole / sour cream / pico de gallo

POWER BOWL 22

quinoa / brussel sprouts / butternut squash / kale chip / avocado / pickled red cabbage / pepita / avocado cream / honey lemon vin

BLUEBERRY SMOOTHIE BOWL 16

oat crumble / blueberry compote / almond butter / chia pudding / toasted pecans / blueberries

SCOTTISH SALMON* 29

crispy basmati rice / bok choy / carrot / pepper / sugar snap pea / onion / black sesame / crispy wonton / honey-ginger glaze

PROUD TO SUPPORT

EGGS: KELLNER BACK ACRE FARMS · PORK: TWO BEARS FARM · BREAD: BREADSMITH
MAPLE SYRUP: SIPPLS' SAP SHACK · COFFEE: COLECTIVO · CHEESE: VERNIS

SAMMIES & SUCH

Choice of sap salad, cup of soup, OR pommes frites

CRISPY CHICKEN 18

honey sriracha glaze / tomato / red onion / herb salad / jalapeño vinaigrette / brioche

WISCO CHEESESTEAK 20

shaved sirloin / sautéed pepper & onion / provolone / cherry pepper aioli / hoagie roll

REUBEN 18

sliced corned beef / house slaw / CV baby swiss / 1000 island / rye toast

CHICKEN SALAD 17

house pulled chicken / granny smith apple / carrot / red onion / toasted almond / lemon mayonnaise / pea shoot / peasant toast

BLTA 17

bacon OR turkey bacon / bibb / tomato / avocado / monetary jack / smoked tomato aioli / white toast

CRISPY FISH TACOS 18

avocado / cilantro lime slaw / jalapeño vinaigrette

GRASS FED BURGER* OR HOUSE BLACK BEAN BURGER 19

lettuce / tomato / red onion / pommes frites / onion rings / coleslaw / pickle / sesame kaiser roll

ADD MEAT OR CHEESE \$2 / ADD VEGGIE \$1.5

ham / bacon / egg / white cheddar / monterey jack / CV baby swiss / CV gouda / caramelized onion / pepper / mushrooms / avocado

SALADS

Add chicken \$8 · steak \$11 · hard boil egg \$2

MEDITERRANEAN 16

artisan greens / quinoa / chick pea / red pepper / pickled red onion / carrot / kalamata olive / cucumber / tomato / feta / red wine vinaigrette

COBB* 18

bibb lettuce / bacon / ham / pulled chicken / sunny side egg / tomato / avocado / blue cheese / avocado cream / red wine vinaigrette

BEEF SALAD 16

marinated red beets / blackberries / raspberries / burrata / sunshine greens / pistachio vinaigrette

*Consuming raw or undercooked food could be hazardous to your health. SAP is not a certified gluten-free facility.