

BREAKFAST



LUNCH

s&s signature breakfast

s&s eggs | 11

two organic eggs | applewood smoked bacon ^{gf, nf}
served with toast and choice of breakfast potatoes or fresh fruit

hash brown chilaquiles | 12

house-made bacon | mozzarella | crème fraîche | tomatillo salsa | two organic sunny eggs ^{nf}

smoked salmon benedict | 15

two organic poached eggs | avocado | red onion | dill hollandaise | capers | english muffin |
breakfast potatoes ^{nf}

french toast foster | 12

flambé banana | rum sauce | house granola ^v

build-your-own omelette | 14

three organic eggs | cheddar with choice of three (1.5 for each additional): bell pepper,
onion, tomato, spinach, mushroom, avocado, tomatillo salsa, sausage, ham, bacon ^{gf, nf}
served with toast and choice of breakfast potatoes or fresh fruit

croissant breakfast sandwich | 13

two organic eggs | applewood smoked bacon |
cheddar cheese | breakfast potatoes ^{nf}

biscuits + gravy | 12

buttermilk biscuits | charcuterie gravy |
two organic sunny side eggs | barrel-aged
hot sauce ^{nf}

lighter fare

yogurt parfait | 9

regular or non-fat greek yogurt,
house granola, berries, honey

steel cut oatmeal | 9

cinnamon, brown sugar, raisins

assorted cereal | 5

sandwiches

the spoke burger | 18

fischer farms chuck, brisket and short rib beef blend, american and sharp cheddar, tomato,
lettuce, house aioli, mustard, potato bun, fries ^{nf}

seasonal fish sandwich | 14

beer-battered, lettuce, tomato, pickles, house aioli, potato bun, fries ^{nf}

croque madame | 13

dry-cured ham, emmental swiss, béchamel sauce, one organic sunny side egg, sourdough, fries ^{nf}

blta | 15

house-made bacon, lettuce, tomato, avocado, house aioli, sourdough, fries ^{nf}

our **charcuterie** includes rotating locally-sourced
smoking goose meats, specialty cheeses, accoutrements

three board | 21 - 1 meat, 2 cheeses

five board | 29 - 2 meats, 3 cheeses

salads

house salad | 10 **add chicken** | 8

house-made garlic croutons, artisan cheese, seasonal vinaigrette, ^{nf}

belgian endive salad | 11 **add chicken** | 8

endive, frisée, granny smith apples, bleu cheese, shallots, candied pecans, white wine
vinaigrette, balsamic glaze ^{gf, v}

salmon salad | 14

warm roasted salmon tangled with cucumber, napa cabbage, carrots, jalapeno, sesame wasabi
vinaigrette, wasabi peas ^{gf, nf}

sides

signature éclair | 6

croissant | 6

plain, chocolate, almond

bagel | 4

toast | 4

whole grain, white, sourdough, rye,
english muffin, udi's gluten-free white

breakfast potatoes or fries | 5

pork or turkey sausage | 5

fresh fruit | 5

regular or non-fat greek yogurt | 5

applewood smoked bacon | 5

GF Gluten Free | DF Dairy Free | NF Nut Free | V Vegetarian

*Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food-borne illness.



beverages

illy café/decaf 4	espresso 2.5	fruit juice 4
latte 5	macchiato 5	orange, pineapple, grapefruit, apple, tomato
cappuccino 4.5	café mocha 4.5	milk 4
doppio espresso 4		whole, 2%, skim, vanilla soy
rishi tea 4		pepsi products 3
ask your server about our assorted teas		pepsi, diet pepsi, sierra mist
signature eye opener 6		iced tea 3
rotating seasonal selection		lemonade 3

wines by the glass

sparkling

scarpetta prosecco | 11
naveran cava brut | 10
mumm napa brut prestige | 16
pierre sparr cremant d'alsace brut reserve | 16

sparkling rose´

gougenheim malbec extra brut | 10
rose d'or cremant de bordeaux | 14
livio sasseti rosato pertimali | 12

rose´

chateau d' angles classique | 11
barnard-griffin rose of sangiovese | 10
poggio anima "raphael" rosato | 10

white

broadbent vinho verde | 10
donnafugata grillo "sursur" | 14
chateau ducasse bordeaux blanc | 12
drouhin "laforet" chardonnay | 10
kracher pinot gris | 14
lunae colli di luni vermentino | 14
chateau campuget "1753" | 15

red

fleur pinot noir | 10
j vineyards pinot noir | 15
castello del poggio dolcetto | 12
bodegas la cartuja priorat | 12
umani ronchi "podere" montepulciano d'abruzzo | 12
palacio remondo "la montesa" rioja | 12
scarpetta barbera del monferrato | 12
masi "campofiorin" rosso del veronese | 14
cavaliere d'oro primitive | 10
tabali "vetas blancas" reserve especial syrah | 12
gundlach bundschu mountain cuvee | 12
couly-dutheil gravieres cabernet franc | 12
gougenheim malbec riserva | 10
justin cabernet sauvignon | 18

brunch cocktails

mimosa | 10
with fresh-squeezed orange juice

house-made bloody mary | 12

bellini | 12

beerмосa | 8
sun king cream ale |
orange or grapefruit

beers | 8

sun king sunlight cream ale

upland wheat ale

fountain square preacher's daughter amber ale

black acre saucy intruder rye ipa

3 floyds seasonal

bell's seasonal

flat 12 seasonal

black acre seasonal