

The Early Bird Eatery

574-208-3806



Breakfast

Ask about our specials!

- Breakfast Hash** ^(gf) * home fries, roasted poblano peppers, caramelized onion, pickled mustard seed, topped with two eggs
- Corned Beef**.....\$14
- Root Vegetable**^(vegan).....\$12
- Omelette** ^(gf) served with side of Elder Bread toast
- Ham & Mushroom** – Jake’s ham, broccoli, mushroom, gruyere\$13
- Roasted Cauliflower** – lemon dill cream cheese.....\$12
- Early Bird Breakfast***
two eggs cooked your way, home fries & Elder Bread toast.....\$10
- Eggs Benedict*** english muffin, poached egg & hollandaise sauce, served with side of house made home fries
- Ham** –Jake’s Country Meats cold smoked ham & asparagus.....\$15
- Crab Cake** – New England style w/ shrimp & breadcrumb.....\$18
- Spinach** - spinach, roasted tomatoes, pickled fennel, shallot.....\$12
- Blueberry Lemon Pancakes** – lemon danish cream cheese, blueberry compote, almond oat streusel & vanilla icing\$13
- Peaches & Cream French Toast** - boule bread, praline anglaise, peach compote, toffee sauce & candied pecans\$13
- Biscuits and Gravy**
- Spicy Pork Sausage** - sage, fennel seed, red pepper flake.....\$14
- Mushroom** – sautéed mushroom, shallot, mornay sauce..... \$12

Lighter Side

- Mixed Greens Salad** ^(gf) Artesian Farms Spirit Mix, cucumber, pear, pickled beet, red onion, pistachios & gorgonzola.....\$12
- Oatmeal** ^(v,gf) rolled oats, almond milk, banana jam, Violet Sky ganache, pomegranate arils and dried fruit & nut crumble.....\$13
- Granola and Yogurt** ^(gf) all nut and seed granola served with dried fruit, served with fresh berries & yogurt.....\$13
vegan upon request

Sandwiches

- Kentucky Hot Brown**.....\$14
open face sandwich with Elder Bread, roasted turkey breast, bacon, oven roasted tomatoes & mornay cheese sauce
- Monte Cristo**.....\$15
hickory smoked shaved ham with muenster cheese, raspberry jalapeño jelly & aioli on sourdough, dipped in french toast batter & griddled
- Smashburger**.....\$12
two all beef patties with cheddar cheese, served on a buttered bun with tamarind ketchup, root beer mustard, onion & house pickles
- Red Lentil Falafel** \$12
pita, vegan patty, hummus, spinach, pickled cucumber & red onion, toum & feta cheese
gluten free or vegan upon request

Sides

- Farm Fresh Eggs**.....\$3
- Bacon**.....\$4
- House Made Spicy Pork Sausage**.....\$5
- Loaded Home Fries**.....\$6
- Cheesy Grits**.....\$4
- Elder Bread Toast & House Jam**.....\$3
- Fresh Fruit Salad**.....\$4

Kiddos

served with kettle chips or home fries.

- Pancakes**.....\$5
- Scrambled Eggs**.....\$5
- Hamburger**.....\$7
- Grilled Cheese**.....\$5

Drinks

- Natalie’s OJ or Strawberry Lemonade**...\$4.⁰⁰
- Milk**.....\$2.⁵⁰
- House Coffee/Tea**.....\$3.⁰⁰
- Cappuccino/Latte**.....\$4.⁰⁰/\$4.⁵⁰
- Macchiato/Cortado**.....\$3.⁵⁰
- Nitro Cold Brew Coffee**.....\$4.⁵⁰/\$5.⁵⁰
- Anna’s Kombucha**.....\$5.²⁵

*Ask your server how consuming raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Auto-gratuity of 20% will be applied for parties of 6 or more.