

FEVE BRUNCH
MAY 20 AND 21
HAPPY 25TH ANNIVERSARY FEVE!
9:30 - 2:30

CHICKEN MAKHANI SAUSAGE N' EGGS

FRESH MADE ALL NATURAL CHICKEN WITH NORTHERN INDIAN SPICE (MEDIUM)
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -10

BRAISED PORK MACHACA N' EGGS

COFFEE, ANCHO AND GUAJILLO MARINATED BRAISED PORK WITH ONION, POBLANO AND RED PEPPER
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND CRISPY SAYULITA CORN CHIPS -12

MAPLE-BACON-PECAN FRENCH TOAST

TWO SLICES OF CHALLAH WITH BACON LARDONS IN OHIO MAPLE SYRUP TOPPED WITH TOASTED PECANS -7.25
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES- 9.25

LEMON POPPY SEED PANCAKES

TWO CAKES WITH FRESH LEMON ZEST, POPPY SEEDS AND SWEET CREAM CHEESE DRIZZLE -7.25
ADD THREE BACON, THREE SAUSAGE LINKS, OR TWO VEGGIE SAUSAGES- 9.25

ORGANIC BLUEBERRY PANCAKES

TWO CAKES WITH ORGANIC BLUEBERRIES -7.25
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES -9.25

FOREST MUSHROOM AND GOLDEN BEET OMELET

WILD MUSHROOMS, ARUGALA, ROASTED ORGANIC GOLDEN BEETS AND CREAMY GOAT CHEESE
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE - 9

SAUSAGE GRAVY QUICHE

ORGANIC JERSEY YAMS, GREEN ONION AND JACK CHEESE IN A FLAKY CRUST TOPPED WITH HOUSE MADE GRAVY
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

BBQ SALMON BREAKFAST TORTA

BBQ FAROE SALMON ON STRIATO WITH SHAVED CABBAGE, PICKLED ONION, FRIED EGG AND CHIMICHURRI
SERVED WITH YUCATAN SLAW AND OAXACAN MOLE BLACK BEANS -12

TOMATILLO CHICKEN BREAKFAST CHIMICHANGA

STEWED TOMATILLO CHICKEN, RED RICE AND HABANERO JACK IN A JUMBO TORTILLA
TOPPED WITH FRIED EGG AND TOMATILLO SALSA -SERVED WITH MOLE BLACK BEANS AND YUCATAN SLAW-12

THAI MUSHROOM-GREEN PAPAYA BAGUETTE AND SOUP (VEGAN)

COAL GRILLED WILD MUSHROOM, GREEN PAPAYA SLAW, LEMONGRASS-SOY DRESSING, CRUSHED PEANUT
SERVED WITH THAI/BURMESE CURRY SOUP AND SALAD -11

THAI/BURMESE CURRY TOFU SOUP (VEGAN)

ALWAYS HOMEMADE CUP-3 BOWL- 5

BRUNCH BURGER

HALF POUND BURGER TOPPED WITH FRIED EGG, BACON, AMERICAN CHEESE AND CHIMICHURRI MAYO
SERVED WITH YUKON GOLDS AND SALAD - 9.25

HOUSE SALAD

ROMAS, SUN DRIED CRANBERRIES AND CHERRIES, CRUMBLLED DANISH BLUE AND ALMONDS
SERVED ON A BED OF MIXED GREENS WITH GARLIC BALSAMIC VINAIGRETTE - 6.5

BASIC BREAKFAST

TWO EGGS, YUKON GOLDS, SALAD AND BREAD - 6 ADD BACON, SAUSAGE LINKS OR VEGGIE SAUSAGES- 8

ONE, TWO, THREE

ONE PANCAKE, TWO EGGS AND YOUR CHOICE OF THREE SAUSAGE LINKS, BACON OR VEGGIE SAUSAGES - 7.5
MAKE IT A FANCY CAKE - 8.75

CLASSIC CAKES

TWO PANCAKES, PLAIN, SIMPLE, DELICIOUS - 5
ADD BACON, SAUSAGE LINKS OR VEGGIE SAUSAGES - 7

FRUIT, YOGURT & GRANOLA EXTRAVAGANZA

FRESH SEASONAL FRUIT, STONYFIELD FARM VANILLA YOGURT AND GRANOLA - 6

STEEL CUT OATMEAL

SERVED WITH DRIED FRUIT, WALNUTS AND BROWN SUGAR
CUP - 2.75 BOWL - 5

BUILD YOUR OWN...CHOOSE YOUR SIDES

BACON OR SAUSAGE LINKS - 2.75
VEGGIE SAUSAGES- 2.25
ONE CLASSIC CAKE - 2.75

ONE FANCY PANCAKE - 4.25
SIDE OF YUKON GOLDS - 2.25
ONE EGG - 1

SIDE OF BREAD/BUTTER - 1
SIDE SALAD - 3.5
FRUIT CUP - 3.5

BEVERAGES

FRESH SQUEEZED ORANGE JUICE - 3.25
FRESH SQUEEZED GRAPEFRUIT JUICE - 3.25
FRESH BREWED RASPBERRY ICED TEA - 1.75
IZZE BOTTLED SODA - 2.25
CLEMENTINE, GRAPEFRUIT, POMEGRANATE,
PEACH, BLUEBERRY
IBC ROOT BEER - 2.00
IBC CREAM SODA - 2.00

APPLE JUICE - 2.00
TWO PERCENT MILK - 1.50
SOYMILK - 2.00
ICED COFFEE - 2.25
FOUNTAIN SODA - 1.75
COKE, DIET COKE, 7-UP, SEAGRAMS GINGER ALE

OREGON CHAI HOT OR ICED - 3.00
HOT CHOCOLATE - 1.50
CAFÉ STEFANO DRIP COFFEE - 2.00

HARNEY & SONS HOT TEA - 1.75

ENGLISH BREAKFAST
MEDIUM-FULL BODIED CHINESE BLACK TEA WITH
HINTS OF TOAST AND HONEY (KOSHER)

EARL GREY
MEDIUM BODIED BLEND OF BLACK AND BROWN
LEAVES WITH LEMONY AROMA OF BERGAMOT

PEACHES & GINGER
MEDIUM BODIED TEA WITH FRESH PEACH FLAVOR
AND THE ZING OF GINGER

DECAF CEYLON
HIGH QUALITY DECAFFEINATED BLACK TEA THAT
MAINTAINS DEPTH OF FLAVOR (KOSHER)

BANGKOK
A SAVORY BLEND OF GREEN TEA, LEMONGRASS,
VANILLA, COCONUT AND GINGER (KOSHER)

JAPANESE SENCHA
VERY FINE GREEN TEA FROM CENTRAL SHIZUOKA
PROVINCE

ROOIBOS CHAI
CAFFEINE FREE HERBAL SOUTH AFRICAN
ROOIBOS WITH SPICES OF CLOVE, CARDAMOM
AND CINNAMON

AFRICAN AUTUMN
CAFFEINE FREE HERBAL ROOIBOS, CRANBERRY
AND ORANGE BLEND LOADED WITH
ANITOXIDANTS

CHAMOMILE
CAFFEINE FREE HERBAL TEA MADE WITH
EGYPTIAN FLOWER HEADS WITH DEFINITE BODY

PEPPERMINT
CAFFEINE FREE HERBAL TEA FROM OREGON
WONDERFULLY AROMATIC AND CRISP

WHITE VANILLA GRAPEFRUIT
A GOOD BODIED FUSION OF WHITE TEA, VANILLA
AND FRESH CITRUS NOTES

PERHAPS A COCKTAIL WHILE YOU WAIT

PATRON ROCA PALOMA - 10.00
PREMIUM ROCA PATRON TEQUILA, AGAVE NECTAR, FRESH GRAPEFRUIT AND LIME JUICE

BRUNCH BLOODY MARY - 9.00
DOUBLE SHOT OF STOLICHNAYA AND SPICY FEVE RECIPE BLOODY MARY MIX
SERVED IN AN OVERSIZED GLASS WITH A SPICED RIM AND GARNISH OF YOUR CHOICE

MIMOSA - 5.00
SPARKLING PROSECCO WITH YOUR CHOICE OF ORANGE, GRAPEFRUIT, MANGO, PEACH OR POMEGRANATE

SPARKLING PROSECCO - 5.00

WHITE WINE SPRITZER - 4.50
HOUSE WHITE CHARDONNAY & SEVEN-UP

THUNDERBIRD - 8.50
KNOB CREEK, DISARONNO AMARETTO, ORANGE AND PINEAPPLE JUICE, WITH A SPLASH OF GRENADINE

HYBRID - 4.50
TITO'S VODKA, CRANBERRY JUICE, SODA WATER AND LIME

RUM DMC - 4.50
KRAKEN DARK RUM AND PINEAPPLE JUICE

100 MONKEYS & A TYPEWRITER - 4.50
CAZADORES BLANCO TEQUILA, BACARDI SILVER, AND JUICES OF ORANGE AND CRANBERRY

REJUVENATOR - 4.50
BACARDI SILVER, 7UP AND PINEAPPLE JUICE

IRISH COFFEE
JAMESON IRISH WHISKEY, SWEET MINT LIQUEUR & COFFEE TOPPED WITH WHIPPED CREAM

HOT TODDY - 4.50
MAKER'S MARK BOURBON AND ENGLISH BREAKFAST HOT TEA SERVED WITH HONEY AND LEMON