



SATURDAY & SUNDAY BRUNCH 10:30am-3:30pm

BISCUITS WITH SAUSAGE GRAVY

Biscuits with Sausage Gravy, topped with Smoked Cheddar Cheese, Two Eggs (any style) Fried Potatoes \$11
 Add Fried Chicken \$ 4

POLISH BREAKFAST

3 Potato Pierogi, Kielbaski, Herbed Scrambled Eggs, Bacon and Smoked Cheddar \$14

SHRIMP AND GRITS

Cheesy Homemade Grits, Sautéed Shrimp in Cajun sauce, Smoked Andouille Sausage, Peppers and Onions \$15
 Add a Fried Egg \$1.50

WAKE-UP CALL EMPANADA

1 Large Empanada stuffed with Andouille Sausage, Pepper Medley, Onions, Cheddar and Egg, topped with Jalapeño-Smoked Cheddar Sauce and Tequila-Lime Pico, served with Fried Potato Hash \$11

SPICY TOFU TACOS

2 Flour Tortilla Soft Tacos, Seasoned Scrambled Tofu, Black Beans, Jicama, Tequila Lime Pico, Avocado and Vegan Cilantro-Lime Crema, Fried Potato Hash \$11

C-TOWN SAUSAGE SANDWICH

Andouille Sausage Patty, Roasted Banana Pepper, Smoked Cheddar, Pepper Bacon, Fried Egg, Brioche Bun, Fried Potato Hash. Spicy! \$12

STANDARD BREAKFAST

2 Eggs (Any Style), Fried Potato Hash, English Muffin \$8

EGGS BLACKSTONE

2 Poached Eggs, Peppered Bacon, Grilled Tomato, Sautéed Spinach, Traditional Hollandaise, on a English Muffin with Fried Potato Hash \$13
 Add Avocado \$1.50

EGGS FLORENTINE

2 Poached Eggs, Grilled Tomato, Sautéed Spinach, Traditional Hollandaise, on a English Muffin with Fried Potato Hash \$11
 Add Avocado \$1.50

PASTRAMI AND SWISS OMELETTE

3 Egg, Pastrami, Swiss Cheese, Fried Potato Hash Stadium Mustard Hollandaise \$11

GREEK OMELETTE

3 Egg, Sautéed Spinach, Garlic Roasted Tomatoes, Feta Cheese, Fried Potato Hash \$11

THE LUNCHIE SIDE OF THINGS:

- FISH FRY** 14
Hand battered haddock, homemade tartar, fried potato hash, creamy coleslaw
- CHEDDAR BACON BURGER** 12
1/3 pound Black Angus burger, Smoked Cheddar Cheese Peppered Bacon, L & T, brioche bun, fried potato hash
Sub Chicken instead of Burger for \$1
- TRIPLE DECKER BLT WITH PEPPERED BACON** 11
Served with fried potato hash
- SUNSHINE SALAD** 8
Spinach, almonds, mandarin oranges, cranberries, feta cheese, citrus vinaigrette. Add Chicken \$3.5
- POTATO PIEROGIES (4)** 10
Sautéed onions, sour cream
- FARMHOUSE CHEESE PIEROGIES (3)** 9
Dry ricotta pierogies, sautéed onions, sour cream

PANCAKES!

APPLE PIE PANCAKES

Buttermilk Pancakes topped with homemade baked apples and crème anglaise sauce 2 CAKES 8

BUTTERMILK PANCAKES

Served with Honey-almond Butter and Maple Syrup 2 CAKES 6

POTATO PANCAKES

Hearty potato pancakes served With apple-cranberry chutney and sour cream 3 Cakes 9

ADD ON THE SIDE:

- Peppered Bacon 4
- Smoked Kielbaski 4.5
- Herbed Scrambled Eggs 3
- Savory Potato Hash 4.5
- Homemade Biscuits (2) w/honey-almond butter 4.5
- Toasted English Muffin with honey-almond butter 3
- Toasted English Muffin with Avocado Spread 4
- Side of Sausage Gravy 3

*Delicious Brunch
 Cocktails
 on the back side* →

DAY-DRINKING COCKTAILS:

HOUSE MADE SANGRIA
\$ 6.5/glass \$22/Liter

BLOODY MARY	7
House Made Bloody Mix, Chili Salt Rim Skewered Pickled Garnish with Smoked Cheddar	
BLUEBERRY LEMONADE	8
Stoli Blueberry Vodka, House made Lemonade	
ORANGE WHIPP	8
Bourbon, Amaretto, Orange Juice, Brandied Cherries	
WESTERN RESERVE COLLINS	9
WRV, Swedish Punsch, Lime Juice, Simple Syrup	
WATER LILLY	11
Gin, Crème de Violette, Triple Sec, Lemon Juice\	
RUST BELT SHANDY	4.5
Miller High Life, Ginger Syrup, Splash Orange Juice	
PAMA PALOMA	10
Espolon Tequila, Pama Liqueur, Agave Syrup, Lime Juice, Stiegl Radler Grapefruit	
MANGO HABENERO MARGARITA	8
Silver Tequila, House Made Sour Mix, Mango Nectar, Drop of Habanero Hot Sauce, Chili Salt Rim	
CLASSIC MARGARITA	8
Silver Tequila, House Made Sour Mix, Simple Syrup	
MOSCOW MULE	8
DARK AND STORMY	8

DRAFT BEERS:

Rotating Seasonal—ask your server!

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SIBLING REVERLY AMERICAN RED ALE	6.0
FAT HEAD'S HEAD HUNTER IPA	6.5
MASTHEAD CHOCOLATE STOUT on nitro	6.5
BAVIK GERMAN STYLE PILSNER	5.5
ORIGINAL SIN DRY ROSE CIDER	6.5

BOTTLES & CANS:

Ask about our rotating seasonal selection!

Great Lakes Dortmunder Gold	5.00
Great Lakes Edmund Fitzgerald Porter	5.00
Oskar Blues Old Chub Scotch Ale, can	5.00
Stone Delicious IPA (gluten free)	6.00
New Holland Tangerine IPA, can	7.50
North Coast Old Rasputin Imperial Stout	7.50
Okocim (OK) 16oz can (Poland)	4.00
Weihenstephaner Hefe Weiss (Germany)	5.00
Duvel Stong Ale (Belgium)	9.00
Wild Ohio BlackCherry Bourbon Tea Beer	5.00
Steigl Grapefruit Radler	7.00
Tecate (can)	4.00
Miller High Life, Miller Light, Coors Banquet	3.50
Kaliber, NA	5.00

OLD SCHOOL BEER:

Schlitz	3.50
Strohs, Hamms (cans)	2.00
P.O.C Pilsner (can)	4.25

EMBRACE THE BUBBLY:

TRADITIONAL MIMOSA	7
BLOOD ORANGE MIMOSA	8
MANGO MIMOSA	7
La Luca Prosecco, 187ml	8
Sparkling Cava	6.5
La Luca Sparkling Rose	28
Moet & Chandon, 375ml	40
Veuve Cliquot	70

WINES BY GLASS & BOTTLE:

Ask your server about our seasonal selections!

WHITE WINES:

Canyon Oak Chardonnay	6.5/22
La Graviere Sauvignon Blanc	8/30
Duck Pond Pinot Gris	8/30
99 Vines Riesling	6.5/22
1/2 Bottle Chateau St. Michelle Chard	15
1/2 Bottle Sonoma Cutrer Chard	22
1/2 Bottle King Estate Pinto Gris	16

RED WINES:

Canyon Oak, Cabernet Sauvignon	6.5/22
Rare Black, Zin Blend	8/30
Crash, Tempranillo and Syrah Blend	7/25
99 Vines, Pinot Noir	6.5/22
1/2 Bottle La Crema Pinot Noir	18
1/2 Bottle J. Lohr Cabernet	20

WINTER WARMERS

HOT WHISKEY	7
Jameson, honey, lemon, clove, hot water	
HOT CHOCOLATE SOCIAL	8
Godiva White, Vanilla Vodka, Grand Marnier, Hot Chocolate, Whipped cream	

THE TEMPERANCE MOVEMENT:

HOUSE MADE LEMONADE	3
CITY ROAST MARKET BLEND COFFEE	3
BLACK HOT TEA	
HERBAL HOT TEA	3
REPUBLIC OF TEA, DARJEELING BOTTLE	4
REPUBLIC OF TEA, BLACKBERRY SAGE BOTTLE	4
BLOOD ORANGE JUICE (8 ounce)	5
ORANGE JUICE, CRANBERRY JUICE, GRAPEFRUIT,	3
PINEAPPLE JUICE, APPLE JUICE, TOMATO JUICE	
VIRGIN MARY	4
GINGER BEER	3