

## Sandwiches

With choice of Homefries, Beans, Tossed Salad, Potato Salad or Soup  
For 75¢ more substitute Mac & Cheese, Cucumber Salad,  
Mini-Bucket, Orzo Salad or Sautéed Spinach

### **BLT** \$11.50

On wheat, sourdough or rye toast with homemade mayonnaise

### **Orb Weaver Vermont Farmhouse Cheese Sandwich** \$8.50

With lettuce, tomato, mayonnaise & cranberry relish on sourdough,  
rye or wheat toast. Add roasted turkey \$13.

### **Breakfast Club** \$11.50

A 2-egg bacon and cheddar omelet on rye, sourdough or wheat toast  
with lettuce, tomato & homemade mayonnaise

### **Old-Style Turkey Sandwich** \$12.50

On griddled sourdough with cheddar, sautéed onions & spinach and  
roasted garlic mayonnaise

### **Roasted Pepper Chicken Sandwich** \$12.50

Our smoked chicken with roasted peppers, jack cheese & cilantro on  
griddled sourdough with rocket sauce

### **Turkey Reuben** \$12.50

Roasted turkey on griddled rye with Swiss, sauerkraut  
& our “rushing highways” dressing

### **Sautéed Vegetable Reuben** \$11.50

Mushrooms, spinach & red onions on griddled rye with Swiss,  
sauerkraut & our “rushing highways” dressing

### **Braised Beef Sandwich** \$13.

On griddled sourdough, wheat or rye with rapini, cherry pepper  
relish & Orb Weaver farmhouse cheese

### **Ham Randy** \$12.50

Smoked ham with cheddar cheese, tomato & rocket sauce  
on griddled sourdough

### **Tofu Randy** \$11.50

Seasoned tofu with cheddar cheese, tomato & rocket sauce on  
griddled sourdough

### **Smoked Salmon Club** \$13.

With avocado salsa, lettuce, tomato & mayonnaise  
on wheat, sourdough or rye

### **Grilled Cheese Sandwich** \$7.25

On sourdough, wheat or rye with choice of cheddar, jack, Swiss or  
feta cheese. Add some “special ingredients”

WE ACCEPT CASH!

Most credit cards also accepted  
18% gratuity added to parties of 6 or more  
Cover Art: Sarah Ryan

## Cold Drinks

### **Fruit Smoothies** \$5.50

Pick one or a combination of fruits to be blended with our  
homemade agave-sweetened smoothie bases

**Mango, Blueberries, Bananas, Strawberry, Pineapple**

**#1** yogurt base with milk

**#2** soy base with orange juice

**#3** coconut base with orange juice

### **Avocado Smoothie** \$7.

A unique and refreshing smoothie made with avocado  
and one of our homemade smoothie bases

### **Virgin Simple Bloody Mary, Virgin Penny Pickler**

**or Virgin Penny Colada** \$5.50

**Fresh Squeezed Orange or Grapefruit Juice** \$2.50/\$3.50/\$5.

**Fresh Squeezed Lemonade or Vermont Cranberry Juice** \$3.50

**Vermont Apple Cider** \$3.50

**Citrus Spritzer** \$2.50

Any of our fresh juices with seltzer water

**Iced Tea or Iced Coffee** \$2.50

**Chocolate Milk** \$1.50

## Hot Drinks

**Coffee** \$2.50

**Hot Chocolate or Mexican Hot Chocolate** \$2.50

**Hot Cider** \$2.50

**Tea** \$2.50

Twinings English Breakfast/Decaf English Breakfast

Numi Earl Grey, Chinese Breakfast, Golden Chai, Gunpowder Green,  
Jasmine, Chamomile, Mint, Ruby Chai

## Grown-Up Drinks

**Simple Bloody Mary** \$8.

Vodka, seasoned tomato juice, horseradish, celery, pepperoncini, olive

**Penny Pickler** \$8.

Vodka, seasoned tomato juice, pickled jalapenos & dill pickles

**Bloody Maria** \$8.

Either of our bloody Marys made with tequila

**Caesar** \$8.

Seasoned cocktail with clam and tomato juice & vodka

**La Michelada** \$7.

A bracing beer & tomato cocktail with lime

**Lucky Margarita** \$8.

Tequila cocktail on the rocks with a salt rim

**Penny Colada** \$8.

Pineapple and fresh lime blended with coconut and rum

**Penny Cluse Irish Coffee** \$8.

Irish whiskey, steamed cream and mint syrup

**Uncle Charles** \$8.

Vodka & Campari with fresh orange juice & lime

**Sangria** \$6.

Fruity wine cocktail

**Campari & Soda** \$5.

**Mimosa** \$6.



20 YEARS

**OPEN WEEKDAYS 6:45am-3pm**  
**WEEKENDS + HOLIDAYS 8am-3pm**

**169 CHERRY STREET**  
**BURLINGTON, VERMONT**  
**802-651-8834**

## Starters

### Bucket-o-Spuds \$6.75

A heaping mound of homefries with melted cheese, salsa, sour cream and green onions  
Lay an egg on top \$8.25

### Biscuits & Gravy \$4.50

2 buttermilk biscuits smothered in herb cream gravy

### Banana Bread \$4.50

With maple-walnut cream cheese

### Blueberry Coffee Cake \$3.75

### Smoked Salmon Plate \$12.

With red onions, capers, sliced tomatoes, grilled baguette and chèvre  
**Or** On a buckwheat pancake with sour cream, capers, chopped onion and pickles

### Fresh Fruit Plate \$4.75/\$7.25

### Fruit Smoothies \$5.50

Facts on the back

### Yogurt and Granola \$5.

Granola with milk \$4. Fruit on top add \$1.50

## From The Griddle

Pancakes and French toast served with Vermont maple syrup

### 3 Buttermilk, Buckwheat or Gingerbread Pancakes \$9.

Put bananas or blueberries inside \$1.50

### Sourdough or Special French Toast \$9.

Add fresh fruit on top \$1.25 Add yogurt and fruit on top \$1.50/\$2.50  
Add the special condiment \$1.50

### The Bellber Combo \$13.25

French toast or pancakes (2)

2 eggs any style

Choice of one side (homefries, bacon, ham or sausage)

### Griddled Egg & Cheese Sandwich \$6.

2 over-hard eggs with cheddar on griddled sourdough

Add bacon, ham or turkey patty sausage \$10.25

## Breakfast Sides

### Homefries, Black Beans, or Smoky Baked Beans \$3.75

### Wheat, Sourdough or Rye Toast \$2.50

### Biscuits, Corn Muffins, Baguette or Tortillas \$2.50

### Bacon, Ham or Penny Cluse Pork Sausage \$4.25

### Andouille or Turkey Patty Sausage \$4.25

### Cold Smoked Salmon or Crispy Battered Pollock \$5.50

### Corned Beef Hash \$7.50

### Flint Corn Polenta or Chile Relleno \$4.25

### Herb Cream Gravy \$2.

### Griddled Tomato \$2.

### Salsa Ranchero or Salsa Verde \$2

### Avocado Salsa \$2.

### Tofu with Choice of Sauce \$5. Marinated Tofu \$4.

### 2 Eggs Any Style \$3.

The Vermont Department of Health says that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness

## Breakfast Plates

Tofu Scram instead of eggs on any dish below add \$2.

Fruit for homefries or beans add \$1.

### Penny Cluse \$11.25

2 eggs any style, homefries & biscuits with herb cream gravy

### Zydeco Breakfast \$13.50

2 eggs any style, black beans, andouille sausage & corn muffins

### Polenta & Eggs \$11.25

2 eggs any style with black beans, grilled flint corn polenta & salsa ranchero

### Kale & Eggs \$10.

Sautéed garlicky kale with queso fresco-served with 2 eggs any style & choice of toast, biscuits, corn muffins or grilled baguette

### Mama Cruz’s Huevos Rancheros \$11.50

2 eggs any style served on corn tortillas with jack cheese, salsa ranchero and black beans

### Huevos Verdes \$11.50

2 eggs any style served on flour tortillas with jack cheese, tomatillo-avocado salsa and black beans

### Across The Pond \$14.50

2 eggs any style with pork sausage or ham (or both add \$4.25), smoky baked beans, griddled tomato & marinated mushrooms

## Special Ingredients

50¢

**Basil Parsley Cilantro Green Onions Red Onions Spinach Rapini Tomatoes Olives Roasted Corn Mushrooms Garlic Cheddar Jack Swiss Feta**

\$1.

**Roasted Peppers Pickled Jalapenos Capers**

**Sour Cream Pesto Fresh Salsa Taco Veg Chèvre**

**Smoked Salmon Bacon Ham Chorizo**

### Basic Breakfast \$9.25

2 eggs any style served with homefries & choice of toast, biscuits, corn muffins or grilled baguette. Add eggs for \$1.50 each

### 3-Egg Omelet \$11.25

Choice of cheddar, jack, Swiss or feta cheese-served with homefries & choice of toast, biscuits, corn muffins or grilled baguette

### Corned Beef Hash \$13.

Rustic hash with 2 eggs any style & choice of toast, biscuits, corn muffins or grilled baguette

### Tofu Scram \$11.25

Choice of pesto, peanut-ginger or salsa ranchero-served with home-fries & choice of toast, biscuits, corn muffins, tortillas or grilled baguette

### Breakfast Burrito \$11.50

3 scrambled eggs with choice of cheddar, jack, feta or Swiss cheese in a flour tortilla-served with black beans, salsa and sour cream

### Chorizo & Egg Tacos \$12.

Our own Mexican-style chorizo sausage scrambled with eggs and folded into soft corn tortillas with jack cheese-served with black beans & avocado salsa

### Scrambled Egg Tacos \$11.

2 scrambled eggs folded into corn tortillas with jack cheese- served with black beans & avocado salsa. Add some “special ingredients”

## Lunch Plates

### Chicken & Biscuits \$5./\$7.

Rich chicken & vegetable stew served over buttermilk biscuits

### Turkey Tortilla Soup \$8.25

With avocado, tomato, cilantro and fresh lime

### Posole \$8.25

Braised pork and hominy stew with green cabbage slaw, radish and fresh lime.

### Chile Relleno Plate \$13.75

2 fresh poblano peppers roasted and stuffed with jack cheese then egg-battered, griddled & served with black beans, salsa ranchero & corn tortillas

### Baja Fish Taco \$13.75

Crispy battered pollock in warm corn tortillas served with black beans, avocado salsa & fresh lime

### Braised Beef Taco \$13.25

On warm corn tortillas with jack cheese, fiery peppers & onions. Served with black beans & avocado salsa

### Penny Cluse Pork Sausage Plate \$9./\$12.25

Fresh garlicky sausage served with potato salad, whole grain mustard & two kinds of pickles

### Tourtiere \$10.50

Quebecois-style pork pie served with potato salad, grainy mustard, ketchup aux fruit & pickles

### Lunch with Lauren \$11.50

Sautéed spinach, marinated mushrooms & griddled tomatoes served with a mac & cheese

## Salads & Sides

### Taco Salad \$11.25

Crispy corn tortilla chips, greens, black beans, avocado salsa, roasted corn, radish & lime-cilantro dressing.

Choice of: Marinated Tofu, Smoked Chicken, Crispy Battered Pollock or Steak & Peppers

### Turkey Cobb Salad \$10.50

Greens, tomatoes, bacon, chopped egg, avocado, blue cheese, beet pickles, marinated mushrooms, & vinaigrette

### Marinated Tofu Salad \$9.00

Seasoned griddled tofu on greens with tomatoes, roasted corn, radish, sliced fruits & peanut-ginger dressing

### Cucumber Salad \$7.25

With tomatoes, red onions, feta, olives, pepperoncini & vinaigrette. Small salad \$4.50

### Tossed Salad \$3.75

Greens , tomatoes, red onions and roasted corn with vinaigrette, peanut-ginger, lime cilantro or ranch dressing

### Warm Orzo Salad \$4.50

Spinach, tomatoes, olives, capers, & feta cheese  
( Add sliced smoked chicken \$9.)

### Griddled Garlicky Kale with Queso Fresco \$4.50

### Sautéed Spinach \$3.75

Add some “special ingredients”

### Mac & Cheese \$4.50

### Potato Salad \$3.75