

eggs & such

OMELET* whipped Campo Lindo Farm eggs with your choice of 3 fillings, served with breakfast potatoes and a house made biscuit \$16 choices: tomato, cheese, mushrooms, greens, vegetables, roasted garlic each additional omelet filling \$1 add Barham Farm pork or turkey sausage \$5 add crumbled KC Buffalo Farm bison sausage \$7 or chopped Barham Farm bacon \$4

EGG PLATE* Campo Lindo Farm egg cooked your way, served with breakfast potatoes and a house made biscuit \$9 add 1 egg any style \$3

add house made organic bison sausage \$8, house made Barham pork or turkey sausage \$6, house cured Barham bacon \$5

EGG FRITTATA BURGER* Campo Lindo Farm egg, Wilkinson Garden kale & radish microgreens, Hemme Brothers Creamery cheddar, A&J Farm roasted zucchini, onion and mushroom frittata on a house made bun with house cured Barham Family Farm bacon, organic sriracha aioli and Hemme Brothers Creamery feta and havarti cheese with a side of potatoes \$15

PITA PIZZA house made Barham Family Farm pork sausage, pizza sauce, organic onion, mushroom and all-natural feta and havarti cheese topped with a Campo Lindo Farm soft poached egg and hollandaise \$16

EGG MUFFIN* Campo Lindo Farm egg, house cured Barham Family Farm bacon, jam, organic tomato, Hemme Brothers Creamery feta and all natural havarti cheese \$8

HOUSE CURED SALMON wild Alaskan salmon house cured with lime, jalapeno, onion and tequila served with Hemme Brothers German quark cheese, fried capers and toast points \$17 add 1 egg any style \$3

MORNING AFTER* crumbled house made KC Buffalo bison sausage, onion, cheese, touch of fresh jalapeno, mushrooms and Campo Lindo Farm eggs scrambled together sandwiched between our french toast \$21

cakes, grains & bowls

FRENCH TOAST Farm to Market ciabatta dipped in our rich vanilla egg batter topped with house made organic pecan butter \$9 ... 2 for \$16

CHICKEN AND FRENCH TOAST Campo Lindo Farm chicken breast with our French toast \$21

FANCY CAKE organic seasonal fruit and house made granola baked in our organic pancake batter with pure organic maple syrup and organic butter ... **vegan option available** \$9 ... 2 for \$16

PANCAKE STACK 3 freshly prepared with organic white wheat flour and served with pure organic maple syrup and organic butter ... **vegan option available** \$9

CLASSIC BISCUIT & GRAVY house made biscuit in organic mushroom cream gravy... 2 biscuits \$14 ... **vegan option available** add 1 egg any style \$3, add crumbled organic bison sausage \$6 add crumbled Barham Farm pork or turkey sausage \$5

CHICKEN AND BISCUIT Campo Lindo Farm chicken deboned thigh and leg on house made biscuit covered in organic mushroom cream gravy \$17 add 1 egg any style \$3

TOFU SCRAMBLE Central Soyfood smoked tofu sautéed with farmer's greens, tomato, onion, garlic and mushroom with breakfast potatoes and a house made vegan biscuit \$14

POTATO BOWL blanched potatoes sautéed with mushroom, onion, farmer's greens, roasted garlic and feta with organic mushroom cream gravy and a house made biscuit \$15 **vegan option available**

VEGGIE BOWL sautéed fresh vegetables, onion, and mushroom with breakfast potatoes and a house made biscuit \$14

additions for bowls:

one cage free egg \$3
crumbled bison sausage \$7
crumbled pork or turkey sausage \$5
chopped house cured bacon \$4
Hemme Brothers Creamery aged cheddar or
Quark cheese \$3
bleu cheese \$3
Hemme Brothers Creamery feta cheese \$3
havarti cheese \$2

benedicts

SALMON BENEDICT* pan seared wild caught Alaskan sockeye salmon on an organic english muffin with lemon caper aioli, farmers' greens, Campo Lindo Farm poached eggs covered in hollandaise ...\$19 ½ order...\$15

PORK BENEDICT slow cooked Golden Rule Farm pulled pork, caramelized onion and Campo Lindo Farm poached egg on house made polenta topped with hollandaise made with organic butter...\$18

CATFISH* blackened South Carolina farm raised catfish on a house made jalapeno corn cake with A&J onion and Campo Lindo Farm poached eggs covered in hollandaise...\$19 ½ order...\$15

blue bird bistro CLASSIC BENEDICT house cured Golden Rule Farm bacon, A&J Farm tomato, Hemme Brothers Creamery cheddar and Campo Lindo Farm poached egg on an organic english muffin covered in hollandaise made from organic butter ...\$17 ½ order...\$13

17th STREET BENEDICT Campo Lindo Farm poached egg, local farmer's greens, onion, mushroom, feta and capers on an organic English muffin and hollandaise made from organic butter...\$16 ½ order...\$13

MEATLOAF BENEDICT* Barham Family Farm beef mixed and baked on Thane Palmberg Farm smashed potato topped with Campo Lindo Farm cage free poached egg and organic mushroom cream gravy...\$17