

## → SUNDAY BRUNCH ←

Served from 10:00AM - 2:30 PM  
With Kids Famous Sticky Buns

### BUILD YOUR OWN OMELETTE

Served with your choice of cheese, toast and home fries. 8.95

Onions, peppers, mushrooms, tomatoes, spinach, ham, bacon or sausage .50 per filling

\*Crabmeat or Shrimp add 2.50

### TWO EGG BREAKFAST

Two eggs any style served with toast, home fries & choice of breakfast meat. 7.95

### STEAK AND EGGS

Grilled flat iron steak served with two eggs, any style, and home fries. 14.95

### BUTTERMILK PANCAKES

Three stack with maple syrup & choice of breakfast meat. 8.95

### FRENCH TOAST

Thick-cut LeBus sourdough bread with apple-cinnamon topping & choice of breakfast meat. 8.95

### BELGIAN WAFFLE

Malted milk batter waffle with fresh strawberries, whipped cream & choice of breakfast meat. 8.95

### GUNSLINGER BREAKFAST

Pancakes or French toast, two eggs any style, bacon, sausage links and home fries. 12.95

### BREAKFAST CROISSANT

Two eggs any style with cheese, choice of breakfast meat, home fries on a freshly baked croissant. 7.95

### FRESH FRUIT BOWL

Seasonal fruits topped with vanilla yogurt, granola & honey. 7.95

### HUEVOS RANCHEROS

Scrambled eggs on a tostada with pico de gallo, cheddar jack and sliced avocado. 9.95

### EGGS BENEDICT

Canadian bacon, poached eggs with hollandaise on a grilled English muffin with home fries. 10.95

### EGGS HUSSARDE

Poached eggs, Canadian bacon on a buttermilk biscuit with Marchand de Vin and hollandaise sauce with home fries. 10.95

### EGGS SARDOU

Poached eggs over creamed spinach and artichoke hearts with hollandaise sauce and home fries. 11.95

### EGGS BLT

Poached eggs, shredded lettuce, vine ripe tomato, lancaster bacon on a grilled english muffin with hollandaise sauce and home fries. 10.95

### NEW ORLEANS SHRIMP AND GRITS

Jumbo shrimp sautéed in spicy creole sauce with Anson Mill heirloom grits. 13.95

### SMOKED SALMON

Served on a toasted bagel with dill-cream cheese, capers, onions and chopped egg. 10.95

## → ON THE SIDE ←

Scrapple	3.00	Toast	1.50	Seasoned Spinach	2.95
Bacon	3.00	Buttermilk Biscuit	2.00	Creamed Spinach	2.95
Sausage Patties	3.00	Grilled Ham	3.00	Heirloom Grits	3.00
Sausage Links	3.00	English Muffin	2.00	Bagel & Cream Cheese	3.00
		Croissant	3.00		

We use only pure peanut oil for all fried items.

Consuming items served raw or undercooked may increase your risk of food borne illness.

## → SOUPS & SALADS ←

Offerings listed below are available throughout brunch until 3:00

### CHICKEN CORN CHOWDER 4.95 / 5.95

### CAESAR SALAD

Hearts of romaine tossed with Caesar dressing, pesto croutons & shaved parmesan cheese.

8.95 / 5.95 • Chicken add 2.95

### BABY SPINACH

Spiced pecans, sundried cherries, red onion, bleu cheese with Dijon vinaigrette. 11.95 / 7.95

### APPLE, WALNUT AND BLEU CHEESE

Organic romaine, Granny Smith apples, bleu cheese, candied walnuts, sundried cranberries with Dijon vinaigrette. 10.95 / 7.95

Chicken add 2.95

### SEASONAL GREENS

California field greens, tomatoes, red onions & white balsamic vinaigrette. 9.95 / 6.95

## → STARTERS ←

### SHELLEN'S NACHOS

Cheddar jack cheese, tomatoes, scallions, black olives, jalapeños and pico de gallo served with a side of homemade chili and sour cream.

11.95/8.95

### BUFFALO WINGS

Original hot or extra spicy, served with bleu cheese dressing and celery sticks. 10.95

### SEAFOOD NACHOS

Tortilla chips layered with Key West Pink Shrimp, crabmeat, cheddar-jack cheese, guacamole, pico de gallo, sour cream, chipotle salsa verde.

17.25 / Half 12.75

### CHICKEN QUESADILLA

Grilled chicken, pico de gallo and cheddar jack griddled in a flour tortilla with chipotle aioli and sour cream. 10.95 • Substitute shrimp, crab or flat iron steak add 4.25

## → BURGERS & SANDWICHES ←

### FRESH TOPPINGS TO CHOOSE:

vine ripe tomato, bibb, green leaf, or iceberg lettuce, red onions, caramelized onions, sautéed local mushrooms, fresh jalapeños, crispy fried onions, snow pea shoots, tomato-bacon-bleu cheese relish, mustard-chili pepper relish, grilled pineapple-sriracha, smoked gouda, pico de gallo, roasted red peppers, pickled Vidalia onions

### CHOICE OF CHEESE

American, Bleu, Sharp Cheddar, Imported Swiss, Aged Provolone, Jalapeño Jack, Cheddar Jack.

### PREMIUM TOPPINGS \$1.00:

Guacamole or Sliced Avocado, Lancaster Bacon, Double Gloucester Cheddar, Brie, Chevre

### KID'S FAMOUS CHARCOAL GRILLED 10 OZ. BURGER

Build your own with choice of toppings and cheese. 10.95 • 6oz. burger 8.95

### THE CALIFORNIA

Our famous 6oz burger with sliced avocado, pea shoots, organic bibb lettuce, vine ripe tomato, 1000 Island dressing and cheddar-jack. 9.95

### THE GOLDRUSH

Our famous 10 oz burger with bacon, pulled pork, iceberg lettuce, vine ripe tomato, smoked Gouda, topped with a fried over-easy egg. 14.95

### CHARCOAL GRILLED CHICKEN

Marinated in lemon, ginger, and rosemary. Build your own with choice of toppings and cheese 9.95

### CHICKEN SALAD BLT

Homemade chicken salad with Lancaster County smoked bacon, lettuce, and tomato on toasted ciabatta bread. 10.95

An 18% gratuity will be added to parties of 6 or more.