Peoria Artisan Brunch



NOSHING

CRISPY PIG EARS
Beginnings
CHORIZO BURRITO
FRITTATA
UPSIDE DOWN FRENCH TOAST14 Crème Brulée Custard Caramelized Pineapple Cherries Beer Syrup Powdered Sugar Reddi Whip
GRITS & EGGS
FROM THE BRONX OMELETTE
STEAK FRITES*

FROM THE GARDEN

Additions Chicken 7 | Shrimp 8 | Salmon 9.5

AUTUMN SALAD	//////////
Mixed Greens Green Apple Butternut	
Squash Cranberries Pecans Sherry	
Vinaigrette Burrata Cheese	
BURRATA	14

Garden Lettuce | Tomato | Cucumber |
Crispy Onions Choice of dressing: Ranch,
Gorgonzola Cream, Honey Lime Vin

Squash Medley | Dried Cranberries | Pecan

Maple Syrup | Grilled Bread | Easy Egg

Additional sauces and condiments available upon request for a nominal fee

We will happily accommodate a Split Plate request for \$2 or provide an additional plate free of charge

HAND HELDS

Our burgers are crafted using Arizona Angus Beef processed locally from six farms throughout Arizona.

Substitute any Burger with Black Bean Patty LTO = Lettuce, Tomato & Onion Sides are not included in sandwich price

HUNG OVER AS CLUCK SAMMY
VEGGIE DELIGHT
PAB BURGER*
PAB&J*
THE OG BURGER*14 AZ Angus Beef Patty LTO Brioche

A LA CARTE SIDES

BREAKFAST POTATOES.....4 DIRTY FRIES.....4 SALT N PEPPER FRIES.....3 SIDE SALAD.....3.25

LITTLE BREWERS

12 & Under Only Please

PANCAKES.......7
SCRAMBLE......10
(eggs | cheese | bacon | potato)
MAC 'N CHEESE & FRIES.......7

SWEET EATS

A rotating selection of in-house, from scratch desserts by our Culinary Team.

Ask your server for today's offerings.

*Consuming Raw or Undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

GF Many of our items can be made gluten free, however our Fryer is not dedicated to gluten free items.