

Daily Brunch & Lunch 9 AM UNTIL 2:50 PM

Breakfast

CLASSIC ROCKER (gf)	13.5
Two Eggs* Your Way, Bacon or Pork Sausage + Home Fries - Make it Vegan with Impossible Sausage & Tofu Scramble for 1.5	
EGGS BENEDICT	17.5
Classic Benedict with English Muffin, Poached Eggs*, Hollandaise*, Home Fries + Your Choice of: - Bacon - House Smoked Cherry Bourbon Glazed Ham - Pork Sausage - Spinach & Tomato (v) - Substitute Impossible Sausage for 1.5 (v)	
BLACK MARKET HASH (vgn / gf)	13
Smashed Potatoes, Onions, Yellow & Red Peppers, Garlic, Cauliflower, Broccoli, Artichokes + Aji Amarillo Sauce - Add Two Eggs* or Tofu Scramble for 4 - Add Bacon or Avocado for 3	
C.P.'S BISCUITS AND GRAVY	8 / 14
Your choice of one or two Handmade Biscuits with Sausage or Mushroom Gravy (v) - Add Two Eggs* for 4	
STEAK AND EGGS (gf)	26
Coulotte Steak*, Two Sunny Eggs*, Home Fries + Garlic Herb Butter	
CHILAQUILES (gf)	13.5
Corn Tortillas, Salsa Verde, Scrambled Eggs*, Cotija, Sour Cream, Cilantro + Your Choice of: - House Made Chorizo - Black Beans(v)	
CHICKEN & WAFFLE	15
Panko Breaded, Crispy Fried Chicken on a Beignet Waffle - Sub Vegetarian Chicken for 1.5	
SHRIMP & GRITS (gf)	18
House Chorizo, Shrimp, Tomato Broth, Creamy Grits + Two Poached Eggs*	

Sandwiches

SHAMBLE SANDWICH	15.5
Bacon, Scrambled Eggs*, Dijonnaise, Tillamook Cheddar, Arugula on Pullman Bread + Home Fries	
BLT REX	15
Bacon, Butter Lettuce, Tomato, Garlic Aioli* on Pullman Bread + Fries	
GRILLED CHEESE & TOMATO SOUP (v)	13
Tillamook Cheddar & Smoked Gouda on Sour Dough - Make it Vegan for 1	
JOHNNY ROYALE BURGER	17
American Beef*, Butter Lettuce, Tillamook Cheddar, Pickles, Onions, Garlic Aioli* on a Brioche Bun + Fries - Make it Vegan with an Impossible Patty for 1.5	
ADD ON'S	
- Add Tomato for 1 - Add Avocado or Bacon for 3 - Substitute Side for a Salad or Cup of Soup for 3 - Substitute Gluten Free Bun for 1.5	

Other Nosh

AVOCADO TOAST (v)	10
Ricotta, Preserved Lemon, Pickled Fresno Peppers, Microgreens, Aji Amarillo Sauce - Make it Vegan w/ No Ricotta	
TRUFFLE FRIES (v)	10
Battered French Fries Tossed in Truffle Oil, Topped with Parm, Fresh Herbs + Garlic Aioli*	
RR CREAM CHEESE CINNAMON ROLL (v)	7.5
PARFAIT (v)	9
House Made Lebneh Yogurt, Granola + Fruit	

Soups, Salads & Sides

HOUSE SALAD (vgn / gf)	7 / 11
Mesclun Greens, Cucumbers, Cherry Tomatoes, Pickled Red Onions, Citrus Vinaigrette	
CUP OR BOWL OF SOUP	6 / 8
HARDWOOD SMOKED BACON	5
PORK SAUSAGE	5
IMPOSSIBLE SAUSAGE (2 pc, vgn)	6.5
SAUSAGE OR MUSHROOM GRAVY (v)	4
HOME FRIES (vgn / gf)	4
TWO EGGS* YOUR WAY	4
HOUSE MADE BISCUIT & HONEY BUTTER	4.5
BEIGNET WAFFLE	10

Morning Bubbles!

MY MIMOSA.....	9
Juice options listed below!	
OUR MIMOSA (The Whole Bottle!)	35
Orange, Grapefruit, Pineapple, or Cranberry juice - Add Passion Fruit or Prickly Pear Purée for 1	
Zero-Proof Mimosa w/ Good Twin NA Sparkling.....	10 / 38

Good Morning Cocktails

RADIO MARY	12
Vodka, Tomato, Secrets, Spicy Salt Rim	
GOLDEN MYLK.....	UP 12
Spiced Turmeric Vodka, Oatmilk, Coconut Cream, Demerara, Vanilla	
MATCHA MARTINI	UP 14
Vodka, Matcha, Vanilla Extract, Coconut Cream, Lemon Twist	
ICED COWBOY COFFEE	13
Whiskey, Allspice Dram, Coffee Liqueur, Iced Coffee, Whipped Cream, Cinnamon and Angostura Bitters	

Vegetarian = v | Gluten Free = gf | Vegan = vgn | Some items can be made v, vgn, or gf. Just ask!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. •Please be advised this contains a common allergen. Inform your server if you have a food allergy. Main Dining Room and Lower Patio are all ages until 8 pm. A 20% gratuity is added to parties of six or more, and all left open tabs at closing. Straws provided upon request. Guest WiFi: forthepeople