



# Geraldine's

All Day Breakfast Café  
(Plate Service 9am to 3pm)

## Cocktails

**Mimosa** Fresh orange juice, sparkling wine 10.95

**Cold Brew Cocktail** Metropolis Cold Brew, vodka, coffee liqueur, simple syrup 11.95

## Breakfast Sandwiches

Choice of smashed potatoes or petite salad.

**Original Fried Egg Sandwich** Choose one of pork sausage, applewood bacon, or house root beer ham, with aged white cheddar, avocado, pickled red onion, arugula, pepper jam, sesame bun 12.95

**Veggie Fried Egg Sandwich** Choose two of roast poblano, grilled onion, fried shiitake, grilled portabella or fried green tomato, with aged white cheddar, avocado, pickled red onion, arugula, pepper jam, sesame bun 12.95

**Pear & Bacon Fried Egg Sandwich** with white cheddar, avocado, pickled red onion, arugula, fig jam, bun 13.45

**Breakfast Biscuit** Housemade buttermilk biscuit with choice of fried chicken or fried green tomato, housemade pimento cheese, pickle, arugula, fried egg, and choice of sausage gravy or poblano gravy 12.95

**Breakfast Burger** Prime beef or housemade veggie burger, with applewood bacon or roast portabella mushroom, butterkäse cheese, avocado, pickled red onion, arugula, pepper jam, fried egg, sesame bun 13.95

**Monte Cristo French Toast** Challah French toast stuffed with root beer ham, Swiss, arugula, cracked pepper, pepper jam, fried egg, maple syrup 12.95

**Nutball French Toast** Challah French toast stuffed with housemade cashew butter, applewood bacon, Swiss, arugula, cracked pepper, pepper jam, fried egg, maple syrup 12.95

## Other Breakfast

Choice of smashed potatoes or petite salad.

**Quiche** Housemade quiche(s) of the day 12.95

**Biscuit & Gravy** Housemade, large buttermilk biscuit with fried egg, choice of pork sausage or poblano gravy 11.95

**Chilaquiles** Fried tortillas topped with tinga (chicken in chipotle broth), avocado, cilantro, cotija, fried egg, +salsa 13.95

**Shakshuka** Two eggs poached in zesty tomato sauce, with cured olives, cilantro, toasted sesame seeds, pita croutons 12.95 (Add pork sausage or goat cheese +1.95)

**Challah French Toast** Powdered sugar, berries, real maple syrup 12.95

# Omelets

Choice of smashed potatoes or petite salad. We can make a custom omelet from any ingredients in this section.

**Corned Beef**, Swiss, grilled onion, basil, horseradish cream 14.95

**Bacon-Sausage**, grilled onion, basil, pimento cheese 14.95

**Provençal** Marinated artichoke, cured olive, roast red pepper, basil, goat cheese, cracked pepper 14.95

**Avocado**, roast poblano, grilled onion, cilantro, smoked cheddar, cotija cheese 13.95

**Heirloom Tomato**, grilled onion, pesto, goat cheese, cracked pepper 13.95

# À La Carte

**Biscuit** with butter and jam 3.95

**Muffin, Scone, or Coffee Cake** 3.95

**Avocado Toast** with heirloom tomato, watermelon radish, goat cheese, basil, olive oil, cracked pepper 10.95

**Applewood Bacon or House Sausage Patties** 3.95, **Chicken-Apple Sausage Link** 4.95

**Housemade Granola, Yogurt & Fruit / Overnight Oats Variation** 6.95

**Smashed Potatoes** 4.95

**Fried Egg** 1.45

# Kids' Breakfast Special

Choice of fried egg or scrambled egg, bacon or sausage, challah or multigrain toast, smashed potatoes or petite salad 9.95

☞ Substitute **French Toast** for toast +1

# Cold Beverages

**Fresh OJ or Grapefruit Juice** 4.95 10 oz

**Lemonade** Housemade, regular or strawberry 3.95

**Rishi Iced Tea** Black, Citrus Green, or Hibiscus Berry 3.95 (One Refills +1)

**Coke**, Diet Coke, Sprite 2.95

**San Pellegrino** Sparkling Water 2.95

**MISCELLANEOUS Payment** Limit one check, maximum 3 forms of payment per table. \$2/Person sharing

charge. A 20% gratuity is added for parties of 6 more. **Allergies & Diets** While we are sympathetic to allergy and dietary restrictions, we have only a common kitchen with shared work surfaces and cannot guarantee perfect results. If you are highly sensitive to certain foods, please take care.



geraldinescafe.com