The PENGUIN

STARTERS

PENGUIN POP TARTS 13
Warm, flaky house-made pastries finished with a sweet, shimmering maple glaze. Choose strawberry, brown sugar, or our daily inspiration.

NINA'S NUTELLA DELIGHT 13
Decadent French toast quarters generously stuffed with creamy Nutella and sweet bananas.

NAHOMI'S CHICKEN TENDERS 14
Hand-breaded, crispy golden GF tenders served with a side of zesty honey mustard or tangy BBQ sauce.

GRILLED HALLOUMI CHEESE 14
Golden-seared Greek Halloumi cheese, served warm with toasted ciabatta and a side of house marinara.

KATIE'S PARFAIT 15
Velvety low-fat vanilla yogurt layered with our house-made cashew granola and a burst of seasonal fresh fruit.

SWEET STAPLES

TENDERS & TOAST 20
A savory-sweet masterpiece: Brioche French Toast topped with our famous crispy golden GF chicken tenders and a shimmer of maple syrup.

BRIOCHE FRENCH TOAST 15
Brioche dipped in our special egg batter, grilled until golden brown. Make it Granola Encrusted +2

LEE LEE'S PANCAKES 15
Fluffy, griddled-to-order pancakes. Enjoy 3 plain or with blueberries, chocolate chip, or Nutella baked in.

SALADS & SANDWICHES

MEDITERRANEAN CHOPPED SALAD 25
Crispy lettuce, salty feta cheese, chickpeas, tomato, cucumber, red onion, Kalamata and black olives, avocado, egg, hummus with your choice of lightly blackened salmon or chicken. Topped with tahini sauce.

GIULIANA'S CHOPPED 20
A vibrant mix of avocado, tomato, egg, carrots, cucumber, craisins, roasted sunflower seeds, cashews, and Vermont Cheddar on romaine. Served with housemade buttermilk ranch dressing on the side.

JULES CHICKEN CAESAR WRAP 18
Grilled chicken breast, crunchy romaine and grated Parmesan cheese mixed with housemade Caesar dressing.

EVERYTHING'S HUMMAZING 17
Creamy hummus, avocado, and tomato slices with Everything Bagel seasoning. Served on rye.

TACOS 20
Choice of grilled or blackened shrimp or salmon, or veggie or brisket tacos served open face with Vermont cheddar, seasoned lettuce, salsa, avocado and mild ancho rancho sauce.

EGG SALAD BLT 18
Creamy, house-made egg salad and crispy bacon on toasted ciabatta with fresh lettuce and tomato.

MARK'S HALLOUMI SANDWICH 18
Grilled Halloumi cheese, tomato, avocado, spinach, romaine and basil aioli on a ciabatta roll.

TUNA MELT 20
Premium Albacore tuna salad with ripe tomato and melted Vermont cheddar on a toasted English muffin.

VEGGIE MELT 18
Grilled artichoke hearts, mushrooms, sweet grilled onions, tomato, and topped with baby Swiss and a sunny-side up egg. Served open face on grilled rye. (Vegan w/out egg and cheese). topped with tahini sauce

Boost any dish with one of the proteins listed on the other side

The PENGUIN

EGGS & POWER BOWLS

LONG SUNRISE OVER BETHANY 18
Perfectly cooked sunny-side up eggs nestled over creamy smashed avocado and vibrant house salsa on toasted wheat.

SHAKSHUKA 20
A traditional Mediterranean favorite: sunnyside eggs over a savory housemade marinara with spinach and feta cheese.

ANDY'S BREAKFAST WRAP 16
A wrap stuffed with fluffy scrambled eggs, home fries and melted Vermont cheddar.

THE CLASSIC 16
Two farm fresh eggs served with home fries, toast and fresh fruit.

SHIRLEY'S BRISKET BOWL 28
Slow-braised, tender brisket over a bed of cheddar-crusted home fries and sweet sautéed onions, finished with two sunnyside eggs.

COASTAL PROTEIN BOWL 25
Your choice of succulent shrimp, seared salmon, or tender brisket over crisp Romaine with avocado, Vermont cheddar, salsa, and ancho-rancho, topped with a sunny-side up egg.

SCRAMBLERS & OMELETS

served with homefries and toast

SEAFOOD SCRAMBLER 34
A decadent scramble of sweet crab meat, tender shrimp, melted Vermont cheddar, and vine-ripened diced tomato.

MEDITERRANEAN SCRAMBLER 18
A bright blend of creamy feta, fresh sautéed spinach, diced tomato, Kalamata and black olives.

JEN'S VEGGIE SCRAMBLER 18
Eggs scrambled with Vermont cheddar, mushrooms, onions, spinach, tomato, avocado and green peppers.

MAPLE MEAT LOVERS' SCRAMBLER 23
Eggs scrambled with bacon, ham and sausage with a hint of Maple syrup.

BALTIMORE OMELET 24
Our coastal tribute: folded eggs filled with sweet crab meat, diced tomato, and melted baby Swiss.

BRIE & APPLE OMELET 18
An elegant pairing of creamy, melted brie, sweet sliced apples, tart craisins, and fresh avocado.

SPINACH, MUSHROOM & SWISS OMELET 18
Folded farm-fresh eggs with sautéed spinach, earthy mushrooms, and melted baby Swiss cheese.

GREEK OMELET 18
A Mediterranean classic with feta, diced tomato, spinach, and Kalamata and black olives.

SIDES & ADD-ONS FOR ANY EGG DISH, SANDWICH OR SALAD:

Premium Proteins: crab meat, shrimp, brisket, or salmon (grilled or blackened) 9

Other Proteins: bacon, sausage patties, ham, turkey links, chicken, Rapa scrapple, vegan sausage 6

Sweet Sides: French toast, silver dollar pancakes 9

Sides: homefries, fries, chips, fruit 5

Please speak with your server about any dietary concerns. Note that the rye and wheat bread is vegan.
Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A surcharge of 3% will be applied to all credit card transactions. This fee does not exceed our cost.