

BRUNCH

HOUSE SPECIALTIES



Mad Hatter Plate *sm 16 | lg 19*

Our version of the Rochester Plate. Buttermilk pancakes or thick-cut french toast topped with diced applewood-smoked bacon, ham, sausage, roasted potatoes, sautéed onions, scrambled eggs, & spicy hollandaise with a house buttermilk cheddar biscuit on the side.

Make vegetarian: substitute meats for veggies or tofu.

Duck Croque Madame 17

Grilled sourdough, gruyere, & duck bacon topped with Mornay sauce & a sunny egg. Choice of fresh fruit or potatoes.

Breakfast Sandwich 15

Fried egg, cheddar, & meat or avocado on grilled challah. Choice of fresh fruit or potatoes.

Biscuits & Gravy (vt) 16

House buttermilk cheddar biscuits topped with British herb gravy, cheddar, & eggs.

Spicy Breakfast Burrito 16

Scrambled eggs, diced bacon, black beans, cheddar, & mozzarella wrapped in a jalapeño-cheddar tortilla & topped with spicy hollandaise. Choice of fresh fruit or potatoes.

Make vegetarian: substitute bacon for avocado.

BENEDICTS

Poached eggs & house hollandaise over an english muffin.

Sub for a house buttermilk cheddar biscuit base +.50.

Choice of fresh fruit or potatoes.

Alice's Benedict 16

Thick cut ham.

Queen's Benedict 16

Applewood-smoked bacon or duck bacon (+2).

Duchess's Benedict 16

Guinness infused banger.

Rabbit's Benedict 16

Garlic-sautéed spinach & tomato.

Hatter's Benedict 17

Applewood-smoked bacon, black beans, & cheddar over our house buttermilk cheddar biscuit topped with our house spicy hollandaise.

BRUNCH FLIGHTS

No substitutions.

Roasted Potato Topper Flight 14

Choice of 3 Potato Toppers.

See descriptions under "Potato Toppers" on the back.

Soup Flight 14

A sampler of our three housemade soups of the day.

Pancake Flight 17

A sampler of cinnamon glazed, Belgian chocolate chip, & bacon pancakes.

Toast Flight (vt) 16

Assorted toasts topped with avocado crème, fig & goat cheese, & cardamom honey ricotta.

Benedict Flight 18

A sampler of half of our Alice's Benedict, Rabbit's Benedict, Hatter's Benedict.

See descriptions under "Benedicts" to the left.

EGGS

Scrambles 16

Three scrambled eggs with some additions. Served with a choice of toast & fresh fruit or potatoes.

- Garden Scramble (vt): *spinach, red & green bell peppers, onions, mushrooms, cheddar & mozzarella.*
- Rabbit Hole Scramble (vt): *garlic-sautéed spinach, mushrooms, & mozzarella.*
- Queen's Croquet Scramble: *diced applewood-smoked bacon, cheddar, & mozzarella.*
- Duke Scramble: *crumbled breakfast sausage, cheddar, & mozzarella.*
- Wonderland Scramble: *diced ham, cheddar, & mozzarella.*

Back to the Basics 16

A classic start to the day: eggs, a choice of meat, toast, & fresh fruit or potatoes.

Veggie Frittata (vt) 16

Spinach, green & red bell peppers, onions, mushrooms, cheddar, & mozzarella. Served with a choice of toast.

Meatlover's Frittata 16

Diced applewood-smoked bacon, ham, sausage, green & red bell peppers, & onions topped with cheddar & mozzarella. Served with a choice of toast.

Split plate fee \$5 | 20% gratuity applied for parties of 6+

BRUNCH

SOMETHING SWEET

Add Cummings real maple syrup +3. | Add fresh berries +4.

Buttermilk Pancakes

Plain 12 Belgian chocolate chip 14
Cinnamon glazed 14 Bacon pancakes 16

Challah French Toast 14

Challah soaked in a vanilla custard batter & dusted with cinnamon.



Thick-cut French Toast 16

Guiseppe's french bread soaked in a vanilla custard batter topped with berries.

Peach-Stuffed French Toast 16

Challah soaked in vanilla custard batter with sweet cream cheese filling & topped with fresh peach syrup.

POTATO TOPPERS

Roasted potatoes with sauces & toppings. Upgrade entree potatoes +3. | A la carte +7.

Alice's Way (vt)

Topped with British herb gravy & cheddar.

Rabbit's Way (vt)

Topped with regular or spicy hollandaise.

King's Way (vt)

Topped with buffalo sauce & cheddar.

Queen's Way (vt)

Tossed with ranch seasoning & topped with salsa, cheddar, & sour cream.

Hatter's Way

Topped with British herb gravy, diced applewood-smoked bacon, & sautéed onions.

LUNCH FARE

Sandwiches & wraps served with fresh fruit or a mini salad. Upgrade to Hatter fries or a cup of soup +3.

Soups of the Day cup 5 | bowl 8

Berry Crunch Salad (vt) 16

Berries, pistachios, almonds, goat cheese, & avocado over field greens paired with a champagne vinaigrette.

Can be prepared vegan upon request.

Pear & Gorgonzola Salad (vt) 16

Poached pears, gorgonzola, & pecans over field greens paired with a balsamic vinaigrette.

Can be prepared vegan upon request.

Brie & Pear Panini (vt) 14

Poached pears & melted brie on grilled sourdough.

Market Veggie Sandwich (vt) 16

Balsamic-marinated eggplant, zucchini, roasted red peppers, & spinach topped with goat cheese on rosemary ciabatta.

Buffalo Chicken Wrap 15

Shredded chicken, diced bacon, gorgonzola, cheddar, heirloom tomatoes, & field greens wrapped in a jalapeño-cheddar tortilla with house ranch & buffalo sauce.

Tuna Melt 16

White albacore tuna salad with celery, caramelized onions & cheddar on grilled challah.

Pesto Chicken Sandwich 16

Shredded chicken, basil pesto, mozzarella, heirloom tomatoes, & field greens on house focaccia.

Duck BLT 18

Our spin on a classic: duck bacon, tomato, field greens, avocado, & garlic aioli on rosemary ciabatta.

VEGAN MAINS

House Granola with Berries 12

Steel-cut Oatmeal with Berries 12

Tofu Scramble 15

Seasoned diced tofu sautéed with seasonal vegetables. Served with a choice of toast.

Vegan Breakfast Burrito 16

Seasoned diced tofu sautéed with peppers, onions, mushrooms, & spinach wrapped in a spinach tortilla & topped with salsa. Choice of fresh fruit or potatoes

Vegan Market Veggie Sandwich 16

Balsamic-marinated eggplant, zucchini, roasted red peppers, & spinach on house focaccia. Choice of fresh fruit or mini salad.



SIDES

Toast 4

(French baguette, sourdough, brown)

Guinness-infused Irish banger 5

Thick-cut ham 5

Roasted potatoes 5

Brûléed grapefruit 6
with pistachios (vegan)

Seasonal fresh fruit 6

House buttermilk cheddar biscuits 6

Beer-battered Hatter fries 6

Applewood-smoked bacon 6

Duck bacon 7

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