BRUNCH

HOUSE SPECIALTIES

Mad Hatter Plate *sm 17 | lg 20*

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.

Croque Madame *17*

Grilled sourdough, gruyere, & thick cut ham topped with Mornay sauce & a sunny egg. Choice of fresh fruit or potatoes.

House Granola, yogurt & berries *15*

Breakfast Sandwich *16*

Two fried eggs, 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.

Add diced bacon or crumbled banger +$3

Spicy Breakfast Burrito *17*

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 +.75. Choice of fresh fruit or potatoes.

Alice's Benedict *16*

Thick cut ham.

Queen's Benedict *16*

Applewood-smoked bacon.

Duchess's Benedict *16*

Guinness infused banger or Maple Apple Chicken 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 *18*

Choice of 3 Potato Toppers.

See descriptions under "Potato Toppers" on the back.

Soup Flight *16*

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 créme, 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*

Guisseppe'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 6 | bowl 8*

Berry Crunch Salad (vt) *17*

Berries, pistachios, almonds, goat cheese, & avocado over field greens paired with a champagne vinaigrette.
Can be prepared vegan upon request.

Pear & Gorgonzola Salad (vt) *17*

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) *18*

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

Buffalo Chicken Wrap *16*

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 Parmesan pesto, mozzarella, heirloom tomatoes, & field greens on house focaccia.

Hatter BLT *17*

Applewood smoked bacon, tomato, field greens, avocado, & garlic aioli on rosemary ciabatta.

VEGAN MAINS

House Granola, with oatmilk & berries *13*

Steel-cut Oatmeal with Berries *12*

Tofu Scramble *16*

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

Vegan Breakfast Burrito *17*

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 *17*

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*

Costanza's Maple Apple Chicken Banger *6*

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