

HATTER SPECIALTIES

MAD HATTER PLATE | Everything piled high & stacked on top! British Hot Cake or thick-cut French toast, layered with a mixture of diced ham, diced bacon, crumbled breakfast sausage, roasted red potatoes, sautéed onions, and scrambled eggs - all covered with our signature spicy hollandaise sauce. House-made cheddar cheese biscuit on the side. Sm. \$14 Lg. \$17

VEGETARIAN Substitute meats for veggies or tofu | GLUTEN FREE Sm. +\$1.25 Lg. +\$2.50

HOUSE-MADE CHEDDAR BISCUITS & GRAVY (vegetarian) \$10 | *Top with eggs +\$3*

SPICY BREAKFAST BURRITO | Jalapeño-Cheddar wrap, scrambled eggs, diced bacon, black beans, cheddar and mozzarella cheeses, smothered with spicy hollandaise; choice of roasted potatoes or fruit. \$14

VEGETARIAN Substitute avocado for diced bacon

JUMBO BREAKFAST SANDWICH | 2 over hard eggs & cheddar on grilled Challah bread. \$8

Add meat +\$4 | Add roasted potatoes or fruit +\$3.75

Benedicts

Substitute house-made cheddar cheese biscuit +\$.50

Served with side of roasted potatoes or fruit

ALICE (gf) | Thick-cut ham \$14

QUEENS (gf) | Applewood-smoked bacon \$14

DUCHESS | Guinness infused Irish banger \$14

RABBITS (gf) | Garlic-seasoned sautéed spinach & mushrooms \$14

HATTERS (gf) | Applewood-smoked bacon, black beans, cheddar cheese, & spicy hollandaise \$14

CALI (gf) | Fresh turkey & tomato, topped with sliced avocado \$14

KINGS | Steak strips, cheddar & British herb gravy \$16

FRITTATAS

Served with choice of toast

Toasts: sliced French baguette, thick Brown, or Sourdough

Gluten Free toast +\$2.25

VEGGIE FRITTATA (gf) | Spinach, roasted red peppers, green peppers, onions, mushrooms, potatoes, topped with cheddar & mozzarella. \$12

MEATLOVERS FRITTATA (gf) | Crumbled breakfast sausage, bacon, ham, green peppers, roasted red peppers, onions, potatoes, topped with cheddar & mozzarella. \$14

THICK CUT FRENCH TOAST | thick sliced French baguette bread soaked in our vanilla custard batter, dusted with powdered sugar. Short (2) \$8 | Tall (3) \$11

CHALLAH FRENCH TOAST | Doubled-dipped Challah bread, dusted with cinnamon & powdered sugar \$12

STUFFED PEACH FRENCH TOAST | Doubled dipped Challah bread, triple stacked, sweet cream cheese filling, with fresh peach brown sugar syrup poured on top. \$13.50

GF toast +\$3

GLUTEN FREE FRENCH TOAST | gluten free white bread, soaked in house-made vanilla custard batter, dusted with powdered sugar. Short (2) \$9.25 | Tall (3) \$12.25



RESTAURANT & BAKERY

TATER TOPPERS

Upgrade your entrees' potatoes +\$3 | À la carte \$6.50

ALICE'S WAY | topped with British herb gravy & cheddar

QUEEN'S WAY (gf) | tossed in ranch seasoning, topped with salsa, cheddar cheese & sour cream

RABBIT'S WAY (gf) | regular or spicy hollandaise sauce & sprinkled with parsley

KING'S WAY (gf) | tossed in buffalo sauce & cheddar

HATTER'S WAY | topped with British herb gravy, sautéed onions & diced bacon

SCRAMS

Served with side of roasted potatoes or fruit, and choice of toast

Toasts: sliced French baguette, thick Brown, or Sourdough

Gluten Free toast +\$2.25

WONDERLAND | Diced ham, cheddar & mozzarella \$12

DUKE | Crumbled breakfast sausage, cheddar & mozzarella \$12

VEGGIE | Sautéed green peppers, spinach, roasted red peppers, onions, mushrooms, cheddar & mozzarella \$12

QUEEN CROQUET | Diced applewood bacon, cheddar & mozzarella \$12

RABBIT HOLE | Garlic-seasoned sautéed spinach and mushrooms, mozzarella cheese \$12

CHESHIRE | Salsa, cheddar & mozzarella, topped with a dollop of sour cream \$12



Something Sweet

Top with fruit of day +\$3.25 | Upgrade to real maple syrup +\$2.50

BRITISH BUTTERMILK HOT CAKES | thick & fluffy pancakes dusted with powdered sugar.

Short (2) \$7 | Tall (3) \$10

Add Chocolate Chips +\$2

CINNAMON GLAZED HOT CAKES | maple cinnamon batter, vanilla glaze, dusted with cinnamon & powdered sugar.

Short (2) \$9 | Tall (3) \$12

BACON HOT CAKES | crispy diced bacon inside, dusted with powdered sugar.

Short (2) \$11 | Tall (3) \$14

COMBO | Choice of two British Hot Cakes or thick-cut French Toast, two eggs, & your choice of bacon, ham or banger \$13

Top with fruit of day +\$3 | Substitute Challah French Toast +\$3 or GF toast +\$3 | Make Chocolate Chip or Cinnamon Glazed +\$2

Make Bacon Cakes +\$3



VEGAN BREAKFAST

- TOFU SCRAMBLE** | Sautéed seasoned firm tofu & veggies, choice of roasted potatoes or fruit, & choice of toast \$12
- VEGAN BREAKFAST BURRITO** | Sautéed seasoned firm tofu, veggies, salsa in a spinach wrap. Choice of roasted potatoes or fruit. \$13
- VEGAN QUICHE (gf)** | Tofu bake with garlic-seasoned sautéed spinach & mushrooms, choice of roasted potatoes or fruit. \$13
- AVOCADO TOAST** | Thick Brown toast, fresh avocado slices, cracked black pepper, & grape tomatoes. Choice of roasted potatoes or fruit. \$9.50 | +Two eggs +\$3
GF toast +\$1.15
- STEEL CUT OATMEAL (gf)** | Topped with brown sugar. Cup \$5.50 Bowl \$7.50 | + Fruit of day +\$3.25

SANDWICHES

Served with side of mini salad or fruit

Substitute Beer-battered Hatter Fries (not GF or vegan) or cup of soup +\$3 | GF bread +\$2.25

- TUNA MELT** | Cheddar cheese & caramelized onions on grilled challah bread \$14
- SHREDDED PESTO CHICKEN** | Warm shredded chicken in a pesto sauce, fresh mozzarella cheese, tomato & field greens on house-made focaccia bread \$15
- GRILLED PORTOBELLO MUSHROOM (v)** | Field greens & roasted red peppers on house-made focaccia bread \$13

Paninis

Served on grilled sourdough bread with mini salad or fruit

Substitute Beer-battered Hatter Fries (not GF or V) or cup of soup +\$3
GF bread +\$2.25

- CHEESEBURGER** | Grilled beef patty, caramelized onions, cheddar, with house-made burger sauce \$15
- RABBIT'S VEGGIE BURGER** | House-made veggie burger with avocado & mozzarella \$14
**(veg burger patty contains egg & wheat)*
- TUSCAN TURKEY** | Fresh turkey breast, mozzarella, roasted red peppers & pesto \$14
- BRIE & PEAR** | soft brie cheese with poached bartlett pears \$13
- 3 CHEESE** | Brie, cheddar & mozzarella cheeses grilled to perfection \$13

Brunch Bowls

- PARFAIT** | Yogurt, seasonal fresh fruit, topped with our house-made granola \$12
- PARK** | Steel cut oats, creamy peanut butter, fresh sliced bananas, topped with house-made granola & honey \$12
- GOODMAN** | Steel cut oats, pecans, raisins, shaved coconut & brown sugar \$12
- MEX** | Black beans, salsa, scrambled eggs & cheddar, over ranch-seasoned roasted potatoes, topped with a dollop of sour cream \$12
- GARDEN** | Sautéed veggies (roasted red peppers, green peppers, onions, mushrooms, spinach) & scrambled eggs over roasted potatoes \$12
- BURGER** | Hamburger, tomatoes, onion, diced bacon & cheddar, over roasted potatoes, drizzled with house-made burger sauce \$13

SOUPS

Cup \$5 | Bowl \$6.75 | Quart (takeout) \$13

Ask your server about the soup of the day

SALADS

All salads served on fresh field greens with house-made dressings (on side)
Add grilled chicken \$3 | Add seasoned firm tofu \$3 | Add steak strips \$6

- MIXED GREENS** | Shredded rainbow carrots, grape tomatoes, cucumbers, house-made croutons. Choice of ranch or balsamic vinaigrette. Sm \$9 | Lg \$13
- PEAR & GORGONZOLA** | Pecans & balsamic vinaigrette. Sm \$11.25 | Lg \$14
- BEET & GOAT CHEESE** | Sliced almonds & balsamic vinaigrette. Sm \$11.25 | Lg \$14
- COBB** | Avocado, gorgonzola cheese, diced tomatoes, hard boiled egg & diced bacon, avocado ranch dressing. Sm \$11.50 | Lg \$14.50
- SOUTHWEST** | Red bell pepper strips, & black beans. Sprinkled with cheddar & tortilla pieces, salsa ranch. (protein marinated in bbq sauce) Sm \$11.25 | Lg \$14

Sides

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|-----------------------------|--------------------------------------|-----------------------------------|
| Fresh fruit slices \$5.25 | Applewood-smoked Bacon \$5 | Hollandaise \$4.25 |
| Roasted Potatoes \$3.75 | Guinness Infused Irish Banger \$4.25 | British Herb Gravy \$4.25 |
| Tater Toppers \$6.60 | Thick Cut Ham \$4 | Beer-Battered Hatter Fries \$6.50 |
| Toast/English Muffin \$2.50 | Steak Strips \$6 | 2 Cheddar Cheese Biscuits \$6 |

Espresso

- Single Shot \$3
- Cappuccino \$5
- Café Mocha \$5.25
- Latte \$4.50
- Chai Latte \$5

Bubblics

- Traditional Mimosa \$7
- House Special Mimosas \$7.50
Blood Orange or Sunrise (Orange & Cranberry)
- Peach Bellini \$7.50
- Prosecco \$7

Coffee & Tea

- Hot Coffee \$2.75
- Iced Coffee \$3
- Flavored Hot Coffee of the Day \$3
Add a flavor syrup for additional \$.75
- Loose Leaf Hot Tea \$3.65
- Fresh Brewed Iced Tea (unsw.) \$3
- Loose Leaf Iced Tea of the Day \$3.40
Seasonal: May - Sept., unsw.
- Lemonade \$3
- Half Iced Tea & Half Lemonade \$3
Add a flavor syrup for additional \$.75

Juices

- | | sm. | lg. |
|-----------------------|--------|--------|
| Fresh Squeezed OJ | \$4.50 | \$5.85 |
| Apple Juice | \$2.75 | \$3.85 |
| Cranberry Juice | \$2.75 | \$3.85 |
| Hatter Punch | | \$3 |
| Fizz (Pepsi Products) | | \$3 |
| Hot Chocolate | | \$4.75 |
| Whole Milk | \$2.75 | \$3 |
| Chocolate Milk | \$3 | \$3.50 |

Ask your server about our wine and beer selection



proudly and locally partnered

