



RESTAURANT & BAKERY

HATTER SPECIALTIES

COMBO SPECIAL | Choice of two British Hot Cakes or thick-cut French Toast, two eggs, & your choice of bacon, ham or banger \$12 | Top with fruit of day +\$3 | Substitute Challah French Toast +\$2 or GF toast +\$3
Make Chocolate Chip, Cinnamon Glazed or Fruity Crunch Hot Cakes +\$2

MAD HATTER PLATE | Everything is 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. \$13 Lg. \$16 | **VEGETARIAN** - Substitute meats for veggies or tofu | GF Sm. +\$1.25 Lg. +\$2.50

HOUSE-MADE CHEDDAR BISCUITS & GRAVY (vegetarian) \$10 | *Top with eggs +\$2.50*

BENEDICTS

*Substitute house-made cheddar cheese biscuit +\$.50
Served with side of roasted potatoes or fruit*

ALICE (gf) | Thick-cut ham \$13

QUEENS (gf) | Applewood-smoked bacon \$13

DUCHESS (gf) | Guinness infused Irish banger \$13

RABBITS (gf) | Garlic sautéed spinach & mushrooms \$13

HATTERS (gf) | Applewood-smoked bacon, black beans, cheddar cheese, & spicy hollandaise \$13

KINGS | Steak strips, cheddar cheese & British herb gravy \$15

EGGS & MORE

Toasts: sliced French baguette, thick Brown, or Sourdough | Gluten Free toast +\$2.25

PARK AVE SPECIAL | Choice of 2 eggs + toast \$5 | Add roasted potatoes or fruit +\$3.75 | Add meat +\$4

WONDERLAND SCRAM | Diced ham, cheddar & mozzarella, choice of roasted potatoes or fruit \$11.25

DUKE SCRAM | Crumbled breakfast sausage, cheddar & mozzarella, choice of roasted potatoes or fruit \$11.25

VEGGIE SCRAM | Sautéed green peppers, spinach, roasted red peppers, onions, mushrooms, cheddar & mozzarella, choice of roasted potatoes or fruit \$11.25

QUEEN CROQUET SCRAM | Diced applewood bacon, cheddar & mozzarella, choice of roasted potatoes or fruit \$11.25

VEGGIE FRITTATA (gf) | Spinach, roasted red peppers, green peppers, onions, mushrooms, potatoes, topped with cheddar & mozzarella. \$11.25

MEATLOVERS FRITTATA (gf) | Crumbled breakfast sausage, bacon, ham, green peppers, roasted red peppers, onions, potatoes, topped with cheddar & mozzarella. \$13

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. | vegetarian: substitute avocado for diced bacon \$13

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

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

GRIDDLE

**Top with fruit of day +\$3*

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

FRUITY CRUNCH HOT CAKES | fruity cereal crunchies, citrus drizzle, dusted with powdered sugar.

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

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 \$11

STUFFED PEACH FRENCH TOAST | Doubled dipped Challah bread, triple stacked, sweet cream cheese filling, fresh peach brown sugar syrup. \$13 | 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

plate sharing charge \$5



VEGAN BREAKFAST

TOFU SCRAMBLE | Sautéed seasoned firm tofu & veggies, choice of roasted potatoes or fruit, & choice of toast: sliced French baguette, thick Brown, or GF +\$2.25. \$10

VEGAN BREAKFAST BURRITO | Sautéed seasoned firm tofu, veggies, salsa in a spinach wrap. Choice of roasted potatoes or fruit. \$12

VEGAN QUICHE (gf) | A florentine tofu base, choice of roasted potatoes or fruit. \$12

AVOCADO TOAST | Thick Brown toast, fresh avocado slices, cracked black pepper, & grape tomatoes. Choice of roasted potatoes or fruit. \$9 | + Two eggs +\$2.50 | GF toast +\$1.15

STEEL CUT OATMEAL (gf) | Topped with brown sugar. Cup \$5 Bowl \$7 | + Fruit of day +\$3

ROASTED POTATO 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

SALADS

grilled chicken \$3 | seasoned firm tofu \$3 | steak strips \$6

MIXED GREENS | Fresh field greens, shredded rainbow carrots, grape tomatoes, cucumbers, house-made croutons. Choice of house-made ranch or balsamic vinaigrette. Sm \$8 | Lg \$12

PEAR & GORGONZOLA | Fresh field greens, pecans, house-made balsamic vinaigrette. Sm \$10.50 | Lg \$13

BEET & GOAT CHEESE | Fresh field greens, pine nuts, house-made balsamic vinaigrette. Sm \$10.50 | Lg \$13

SANDWICHES

Served with mini salad or fruit

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

TUNA MELT | Cheddar cheese & caramelized onions on grilled challah bread \$13

SHREDDED PESTO CHICKEN | Mozzarella cheese, tomato & field greens on house-made focaccia bread \$14

BRIE & PEAR | on grilled sourdough \$12

GRILLED PORTOBELLO MUSHROOM (v) | Field greens & roasted red peppers on house-made focaccia bread \$12

VEGGIE BURGER | Avocado & mozzarella, on grilled sourdough *(burger patty contains egg & wheat) \$13

SOUPS

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

SIDES

Fresh fruit slices \$5

Roasted Potatoes \$3.75

Roasted Potato Toppers \$6

Toast/English Muffin \$2.50

Applewood-smoked Bacon \$5

Guinness Infused Irish Banger \$4

Thick Cut Ham \$4

Steak Strips \$6

Hollandaise \$4

British Herb Gravy \$4

Beer-Battered Hatter Fries \$6

2 Cheddar Cheese Biscuits \$6

Espresso

Single Shot	\$3.00
Extra Shot	\$1.00
Cappuccino	\$5.00
Café Mocha	\$5.25
Latte	\$4.50
Chai Latte	\$5.00

Bubblics

Mimosas	\$7.00
<i>Traditional (our fresh-squeezed OJ)</i>	
<i>Blood Orange</i>	
<i>Sunrise (Orange & Cranberry)</i>	
Peach Bellini	\$7.00
Prosecco	\$6.50

Coffee & Tea

Hot Coffee	\$2.75
Iced Coffee	\$3.00
Flavored Hot Coffee of the Day	\$3.00
<i>Add a flavor syrup for additional \$.75</i>	
Loose Leaf Hot Tea	\$3.65
Fresh Brewed Iced Tea (unsw.)	\$3.00
Loose Leaf Iced Tea of the Day	\$3.40
<i>Seasonal: May - Sept., unsw.</i>	
Lemonade	\$3.00
Half Iced Tea & Half Lemonade	\$3.00
<i>Add a flavor syrup for additional \$.75</i>	

Juices

	sm.	lg.
Fresh Squeezed OJ	\$4.50	\$5.85
Apple Juice	\$2.75	\$3.85
Cranberry Juice	\$2.75	\$3.85
Hatter Punch		\$3.00
Fizz (Pepsi Products)		\$3.00
Hot Chocolate		\$4.75
Whole Milk	\$2.75	\$3.00
Chocolate Milk	\$3.00	\$3.50

Ask your server about our wine and beer selection

proudly and locally partnered

