



RESTAURANT & BAKERY

ESPRESSO

Single Shot	\$3.00
Extra Shot	\$1.00
Cappuccino	\$4.99
Café Mocha	\$5.25
Latte	\$4.50
Chai Latte	\$4.99

WINE

Mimosas	\$7.00
<i>Traditional (our fresh-squeezed OJ)</i>	
<i>Blood Orange</i>	
<i>Sunrise (Orange & Cranberry)</i>	
Peach Bellini	\$7.00
Wine by the glass <i>Barefoot (CA)</i>	\$6.00
Wine for 2	\$14.00
Bottled Wine	\$25.00

COFFEE & TEA

Hot Coffee <i>Evening Star Coffee Roasters</i>	\$2.75
Iced Coffee	\$2.95
Flavored Hot Coffee of the Day	\$2.95
<i>Add a flavored syrup (ask server) for an additional \$.65</i>	
Loose Leaf Hot Tea	\$3.65
Fresh Brewed Iced Tea <i>unsweetened</i>	\$2.99
Loose Leaf Iced Tea of the Day	\$3.40
<i>unsweetened, seasonal May - Sept</i>	
Lemonade	\$2.99
Half Iced Tea & Half Lemonade	\$2.99
<i>Add a fruity syrup (ask server) to Iced Tea/Lemonade for an additional \$.65</i>	

	<i>Small</i>	<i>Large</i>
Fresh Squeezed OJ	\$4.50	\$5.85
Apple Juice	\$2.75	\$3.85
Cranberry Juices	\$2.75	\$3.85
Hatter Punch		\$2.99
Fizz <i>Pepsi products</i>		\$2.99
Hot Chocolate		\$4.75
Whole Milk	\$2.65	\$2.95
Chocolate Milk	\$2.80	\$3.10
Almond Milk <i>unsw'd</i>	\$3.50	\$4.25

Ask your server about our
wine and beer selection

BENEDICTS

Poached farm fresh eggs served on a toasted English muffin or a house-made buttermilk cheddar cheese biscuit (+\$.25) with any of your favorite toppings. Served with fresh fruit slices or roasted red potatoes.

ALICE - Ham & hollandaise sauce	\$13.00
QUEENS - Applewood-smoked bacon, & hollandaise sauce	\$13.00
DUCHESS - A grilled banger, & hollandaise sauce	\$13.00
RABBITS - Garlic sautéed spinach and mushrooms, & hollandaise sauce	\$13.00
MARCH HARE - Stewed sliced roma tomatoes, & hollandaise sauce	\$13.00
HATTERS - Housemade cheddar cheese biscuit, applewood-smoked bacon, black beans, & our signature spicy salsa hollandaise	\$13.50
KINGS - Grilled flank steak strips, & our housemade British herb gravy & cheddar cheese	\$14.25
**MAKE GLUTEN FREE	+\$2.25

(NOTE: Our British herb gravy is NOT gluten-free; i.e.: King's Benedict)

BRITISH SCRAMS

All made with two scrambled farm fresh eggs. Served with fresh fruit slices or roasted red potatoes, & your choice of toast

WONDERLAND (gf) - Diced ham, sharp cheddar & mozzarella cheeses	\$8.10
QUEEN CROQUET (gf) - Diced applewood bacon, sharp cheddar & mozzarella cheeses	\$8.10
DUKE (gf) - Crumbled breakfast sausage, sharp cheddar & mozzarella cheeses	\$8.10
RABBIT HOLE (gf) - Spinach, mushrooms & Swiss cheese	\$8.10
CHESHIRE (gf) - Sharp cheddar and mozzarella cheeses & salsa. Topped with sour cream	\$8.10
VEGGIE (v) - Sautéed fresh veggies: green peppers, spinach, roasted red peppers, onions, and mushrooms, sharp cheddar & mozzarella cheeses	\$8.10
TOFU SCRAMBLE (v,gf) - Tofu, tossed and sautéed with fresh veggies: green peppers, spinach, roasted red peppers, onions, and mushrooms *no egg	\$9.55

TOAST CHOICES: *French bread, sourdough, rye, brown, gluten-free (+\$2.25)*

FRITTATAS

Our version of an omelet with potatoes mixed in. All made with three farm fresh eggs. Served with choice of toast.

MEAT LOVERS (gf) - Crumbled breakfast sausage, bacon, ham, green peppers, roasted red peppers, onions & potatoes, topped with cheddar & mozzarella cheeses	\$11.85	MAKE YOUR OWN (gf)	\$11.55
VEGGIE (gf) - Spinach, roasted red peppers, green peppers, onions, mushrooms & potatoes. Topped with a mixture of cheddar & mozzarella cheeses	\$11.45	Choose one meat and two veggies. Potatoes are mixed in and your creation is topped with cheddar & mozzarella <i>Add'l Meat \$1.50 Add Duck Bacon \$2.00 Add'l veggies \$0.75</i>	
		**MAKE GLUTEN FREE	+\$2.25

TOAST CHOICES: *French bread, sourdough, rye, brown, gluten-free (+\$2.25)*

MEAT CHOICES: *crumbled breakfast sausage, diced applewood-smoked bacon, diced ham, diced duck bacon (+\$2)*

VEGGIE CHOICES: *green peppers, spinach, roasted red peppers, onions, mushrooms, tofu*

\$2.00 Substitutions always available: duck bacon, egg whites



TATER TOPPERS

*Our roasted red potatoes topped with your favorite toppings.
Upgrade your entrees' choice of potatoes for \$2.65. À la carte \$5.65.*

ALICE'S WAY - smothered in our British herb gravy & sprinkled with cheddar cheese

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 & topped with sharp cheddar cheese

HATTER'S WAY - smothered in our British herb gravy, topped with sautéed onions & applewood smoked bacon

HATTER SPECIALTIES

THE MAD HATTER PLATE sm \$11.50 lg \$14.50

Our breakfast take on a piled up Rochester classic. Your choice of our housemade buttermilk pancakes or French toast, layered underneath diced ham, bacon, crumbled breakfast sausage, roasted red potatoes and sautéed onions. Topped with scrambled eggs and our signature spicy hollandaise. Served with our housemade cheddar cheese biscuit on the side.

VEGETARIAN - Swap out the meats for veggies or tofu!
GO GLUTEN FREE (+\$1.15 sm, +\$2.25 lg) - opt for our gluten free French toast and skip the biscuit!

SPICY BREAKFAST BURRITO \$12.50

Jalapeno-Cheddar wrap, three scrambled eggs, bacon, black beans, spicy hollandaise, and cheddar and mozzarella cheeses. Topped with our spicy holly and sprinkled with parsley. Served with fresh fruit slices or roasted red potatoes.

VEGAN BREAKFAST BURRITO \$11.50

Sautéed tofu and fresh green peppers, spinach, roasted red peppers, onions, and mushrooms, tossed with salsa, wrapped in a spinach wrap. Served with fresh fruit slices or roasted red potatoes.

BREAKFAST QUICHE OF THE DAY \$12.25

Made daily with fresh ingredients - ask your server!
Served with fresh fruit slices or roasted red potatoes.
Prices may vary.

VEGAN BREAKFAST QUICHE \$11.75

Spinach and mushrooms with a tofu base. Served with fresh fruit slices or roasted red potatoes.



\$2.00 Substitutions always available: duck bacon, egg whites

SOMETHING SIMPLE

*Add seasonal fresh fruit slices or roasted red potatoes to any 'something simple' entree for additional \$2.50
Upgrade your addition of potatoes to Tater Toppers for \$2.65*

EGGS & TOAST

One farm fresh egg & toast	\$3.40
One farm fresh egg & gluten-free toast	\$5.40
Two farm fresh eggs & toast	\$4.50
Two farm fresh eggs & gluten-free toast	\$6.50

EGGS & MEAT & TOAST

One farm fresh egg, a choice of meat & toast	\$6.50
One farm fresh egg, a choice of meat & gluten-free toast	\$8.50
Two farm fresh eggs, a choice of meat & toast	\$7.75
Two farm fresh eggs, a choice of meat & gluten-free toast	\$9.75

BREAKFAST SANDWICH

\$9.95
Two farm fresh eggs cooked over well, cheddar cheese, & your choice of meat, served on grilled Challah bread

GO GLUTEN FREE (+\$2.25) - opt for our gluten free toast

GO MEATLESS (\$7.95)

SIMPLE SPECIALTIES

COMBO \$11.50

Choose from 2 Pancakes or thick-cut French toast, two farm fresh eggs & choice of meat

SPECIALTY PANCAKE UPGRADES (+\$1.25):

chocolate chip, cinnamon glazed, applewood bacon cakes.

Top your plain pancakes or french toast with fresh fruit of the day (+\$2.50)

MEAT CHOICES: *grilled Irish bangers, applewood-smoked bacon, ham, duck bacon (+\$2)*

GLUTEN FREE COMBO (+\$2.25) - opt for our gluten free French toast with your choice of eggs and meat

BISCUITS & GRAVY \$9.25

Our housemade cheddar cheese buttermilk biscuits served with our housemade British herb gravy (vegetarian).
Add two farm fresh eggs on top (+\$2.25)

AVOCADO TOAST (v) \$7.50

A slice of brown toast topped with fresh avocado. Served with your choice of fresh fruit slices or roasted red potatoes
Add two farm fresh eggs on the side (+\$2.25)

GO GLUTEN FREE (+\$1.15) - opt for our gluten free toast

STEEL CUT OATMEAL (v, gf) Cup \$5.25 Bowl \$7.25

Made with almond milk and topped with brown sugar and powdered sugar.

Add fresh fruit of the day on top for \$2.50



SWEET TOOTH

Served with warm syrup and butter. Top it with fresh fruit of the day (+\$2.50)
Locally sourced real maple syrup from Cummings Maple Farm, Palmyra, NY available for \$1.75

BUTTERMILK PANCAKES

Short stack (2) \$6.50
Tall stack (3) \$9.75

THICK CUT FRENCH TOAST

Made with fresh local Martiscello's French bread, soaked in our vanilla custard batter

Short stack (2) \$7.25
Tall stack (3) \$10.25

GLUTEN FREE FRENCH TOAST

Made with Udi's gluten free white bread, soaked in our housemade vanilla custard batter

Short stack (2) \$9.25
Tall stack (3) \$12.25

CHALLAH FRENCH TOAST

Doubled-dipped challah bread in our vanilla custard batter & sprinkled with cinnamon

\$10.25

STUFFED PEACH FRENCH TOAST

\$12.00

Our Challah French toast, triple stacked: each layer spread with our sweet cream cheese & sliced fresh peaches in a brown sugar glaze.

GO GLUTEN FREE (+\$3.00) - opt for our gluten free French toast (3 pieces)

SPECIALTY PANCAKES

CHOCOLATE CHIP

Short (2) \$7.75 Tall (3) \$11.00

Our fresh buttermilk pancakes grilled with almost a full handful of chocolate chips inside and sprinkled on top

CINNAMON GLAZED

Short (2) \$8.00 Tall (3) \$11.25

Our buttermilk pancakes swirled with cinnamon sweetness and topped with a thick vanilla glaze

BACON CAKES

Short (2) \$9.25 Tall (3) \$12.25

Our fresh buttermilk pancakes grilled with almost a full handful of crispy applewood smoked bacon inside and sprinkled on top

SIDES

Applewood-smoked Bacon
Duck Bacon
Grilled Irish Banger
Ham
Hollandaise
Roasted Potatoes
A la carte Tater Toppers
Seasonal fresh fruit slices

\$4.80
\$5.60
\$4.50
\$4.50
\$4.00
\$4.00
\$5.85
\$4.50

Beer-Battered Hatter Fries \$5.25
2 Cheddar Cheese Biscuits \$5.50
British Herb Gravy (vegetarian) \$4.00
Toast \$2.50
Gluten Free Toast (Udi's) \$4.50
English Muffin \$2.40
Coleslaw \$3.00

FOR THE LITTLE HATTERS

Add a beverage for \$1.95 or a fresh squeezed orange juice for \$3.25 | ****MAKE GLUTEN FREE +\$2.25**

BREAKFAST | \$6.50

Served with seasonal fruit slices or choice of meat.

DOWN THE RABBIT HOLE - One over easy egg cooked in our hollowed out French bread

FLAPJACKS - House-made buttermilk pancakes, kid size.
Add chocolate chips or rainbow crunch for \$.75

FRENCH TOAST - Thick cut French Toast, kid size.

CHEESY EGGIES - Two scrambled eggs with cheddar cheese, and choice of side & toast

LUNCH | \$6.85

Served with seasonal fruit slices or Hatter Fries.

HATTERS YUM YUM - French bread spread with creamy peanut butter and sliced bananas

HATTERS DELIGHT - Grilled English muffin topped with melted mozzarella cheese, sprinkled with brown sugar & raspberry preserves

HATTER STRIPS - Grilled chicken strips (with ranch or bbq) with choice of side

HATTERS CHEESY GRILL - Your choice of bread grilled with melted mozzarella and cheddar cheeses, served with choice of side

\$2.00 Substitutions always available: duck bacon, egg whites





HOUSE-MADE SOUP OF THE DAY

Served with house-made croutons

Cup \$4.50 Bowl \$6.55 Take-home Quart \$11.00

SPECIALTY SALADS

Small \$10.50 | Large \$12.00 | Add grilled chicken or tofu for additional \$3.00

COBB - Fresh romaine lettuce and field greens, avocados, gorgonzola cheese, tomatoes, hard boiled egg & diced applewood bacon. Paired with our housemade avocado ranch dressing

SPINACH - Crisp fresh spinach topped with diced bacon, tomatoes, pecans & goat cheese. Paired with our housemade balsamic vinaigrette

BEET & GOAT CHEESE - Fresh spinach & field greens, topped with roasted beets, sprinkled with pine nuts & garlic-infused goat cheese crumbles. Paired with our house-made balsamic dressing

HOUSE SALADS

Add grilled chicken or tofu for additional \$3.00

MIXED GREENS | Small \$6.85. Large \$10.25

Fresh field greens and romaine topped with shredded rainbow carrots, grape tomatoes, cucumbers, and housemade croutons. Pair with the dressing of your choice

CAESAR | Small \$8.25. Large \$10.65

Fresh crisp romaine, sprinkled with shaved Parmesan cheese and tossed in our Caesar dressing

ASIAN - Fresh romaine lettuce & field greens, topped with carrots, almonds, crunchy noodles. Paired with our sesame ginger dressing. *(protein marinated in bbq sauce)*

SOUTHWEST - Fresh romaine lettuce & field greens, red bell pepper strips, & black beans. Sprinkled with cheddar cheese and tortilla pieces. Paired with our housemade salsa ranch. *(protein marinated in bbq sauce)*

PEAR & GORGONZOLA - Fresh romaine & field greens topped with poached Bartlett pears, gorgonzola cheese, & pecans. Paired with our housemade balsamic vinaigrette dressing

SIGNATURE SANDWICHES

Served with choice of fresh fruit slices or mini salad. Upgrade to battered Hatter Fries or a cup of soup for additional \$2.25

Go gluten-free on our grilled gluten-free toast (Udi's) (+\$2.25)

TUNA MELT - Fresh white albacore tuna salad topped with melted cheddar cheese & caramelized onions served on grilled challah bread \$12.25

GRILLED MARINATED VEGGIE - Zucchini, roasted red peppers, & eggplant, marinated & grilled, topped with goat cheese & fresh spinach. Served on a toasted rosemary ciabatta roll. \$13.50

VEGAN GRILLED MARINATED VEGGIE \$12.75

HATTERS STEAK - Sliced pan-seared flank steak, served on a toasted rosemary ciabatta roll topped with our signature spicy Dijon mustard aioli & fresh field greens \$14.25

TURKEY REUBEN - Fresh cut turkey breast, topped with melted Swiss cheese & our housemade coleslaw, served on grilled rye bread \$12.50

SHREDDED PESTO CHICKEN - Shredded chicken marinated in pesto sauce, topped with mozzarella cheese, grated Romano cheese, tomato & field greens, served on our housemade focaccia bread \$14.25

OPEN FACED MEATLOAF - Our housemade meatloaf stuffed with fresh mozzarella, served on a toasted rosemary ciabatta roll & topped with our signature onion gravy \$14.75

GRILLED PORTOBELLO MUSHROOM - A marinated & grilled portobello cap served with field greens & roasted red pepper aioli on toasted focaccia bread \$11.50

VEGAN GRILLED PORTOBELLO \$11.00

THE MAD BURGER - Seasoned and grilled, topped with cheddar cheese, applewood-smoked bacon, barbecue sauce, avocado slices and field greens served on our housemade focaccia \$13.50

PANINIS

Served on grilled sourdough bread with choice of fresh fruit slices or mini salad. Upgrade to battered Hatter Fries or a cup of soup for additional \$2.25

Go gluten-free on our grilled gluten-free toast (Udi's) (+\$2.25)

BRIE AND PEAR - Soft brie cheese with sliced Bartlett poached pears \$11.25

FOUR CHEESES - Brie, cheddar, Swiss & mozzarella cheese grilled to perfection \$10.50

CAPRESE - Pesto sauce, sliced plum tomatoes & fresh mozzarella cheese \$11.50

RABBITS VEGGIES - A housemade veggie & black bean burger topped with our roasted red pepper aioli & mozzarella cheese \$11.75

TUSCAN TURKEY - Fresh turkey breast, mozzarella cheese, roasted red peppers & sundried tomato aioli \$11.75

