

## BRUNCH



### SUNRISE SAMMY\* | 9

Applewood Smoked Bacon, Fried Egg, Sharp Cheddar Cheese and Sriracha Honey on Grilled Locally Sourced Baguette or between Waffles. Served with Hash Browns.

### BREAKFAST FLATBREAD\* | 12

Three Eggs, Prosciutto, Sauteed Caramelized Onions, Spicy Marinara Sauce, Ricotta & Mozzarella Cheeses on a 10" Thin Crust.

### HUEVOS ENCHILADAS LASAGNA\* | 10

3 Corn Tortillas stacked and layered with Peppers, Onions, Fresh Mozzarella and Pepperjack Cheeses. Topped with Housemade Enchilada Sauce. Sour Cream and an Over Easy Egg.

### SWEET POTATO TOAST (CHOOSE 2) | 8

Goat Cheese, Dates, Pistachios & Balsamic | Peanut Butter, Sliced Banana, Bacon Crumble & Honey\* | Butter, Cinnamon & Brown Sugar | Smoked Salmon\*, Red Onion, Capers & Lemon Honey Vinaigrette | Spring Mix, Citrus Vinaigrette, Tomato & Pecorino Romano | Egg & Bacon\*

### HASH BROWN STACK | 10

Hashbrowns topped with Mushrooms, Onions, Smoked Cheddar and Goat Cheese, topped with more Hashbrowns and smothered in Housemade Country Gravy.

### CHICKEN & WAFFLES\* | 10

Crispy Fried House-Battered Chicken Tenders served on top of a Fluffy Waffle with Sriracha Honey or Real Maple Syrup.

## A LA CARTE

ONE EGG\* | 2

TWO EGGS\* | 3

THREE EGGS\* | 4

APPLEWOOD SMOKED BACON\* (3) | 3

SAUSAGE LINKS\* (3) | 3

FRIED BOLOGNA\* (4) | 3

SMOKED SALMON\* | 5

HASH BROWNS | 3

GARDEN SALAD | 4

CAPRESE STACK | 4

WAFFLE | 5

TOASTED BAGUETTE | 2

PLAIN GREEK YOGURT w FRUIT | 5

HUMMUS w CRUDITE | 5

COUNTRY GRAVY | 2.50

## MORNING BUZZ

JILLY'S SIGNATURE BLOODY MARY | 10

SUNRISE SPRITZER | 9

PROSECCO SANGRIA | 9

MIMOSA | 9

JILLY'S IRISH COFFEE | 9

## GRILLED WAFFLEWICHES

### BLUEBERRY BRIE | 9

Fresh housemade Blueberry Lemon Compote & locally-sourced Brie grilled between Waffles. Served with Real Maple Syrup.

### MANGO BACON GOAT\* | 9

Fresh housemade Mango Chutney, Locally-sourced Goat Cheese and Applewood Smoked Bacon grilled between Waffles.

### B.E.L.T.\* | 9

Applewood Smoked Bacon, Roma Tomatoes, Spring Mix & Herbed Cream Cheese grilled between Waffles, Topped with a Fried Egg.

### STRAWBERRY CHOCOLATE ALMOND | 9

Strawberries, Milk Chocolate, Toasted Almonds, Harvarti & Mascarpone Cheeses grilled between Waffles. Sprinkled with Powdered Sugar & Orange Zest.

### SWEET POTATO KALE | 9

Smashed Sweet Potato, Kale, Caramelized Onion, & Harvarti Cheese grilled between Waffles & drizzled with Balsamic Glaze.

### POBLANO CHEDDAR\* | 9

Roasted Poblano Pepper, Cheddar Cheese and Housemade Salsa grilled between Waffles. Topped with a Fried Egg and Drizzled with Sriracha Crema.

## LUNCH

### TRIO OF STREET TACOS\* | 10

Choice of Chicken, Carnitas, Carne Asada, or Veg topped with Greens, Housemade Salsa and drizzled with Sriracha Crema.

### WINGS\* | 9

Choose Garlic, BBQ, Buffalo, Teriyaki, Sweet Red Chili, or Honey Sriracha served with Housemade Ranch or Creamy Blue Cheese Dipping Sauce.

### CAPRESE FLATBREAD | 11

Sliced Roma Tomatoes, Basil Leaves and Fresh Mozzarella, drizzled with Balsamic Glaze.

### BACON SLIDER\* | 6.50

Grilled Brie and Applewood Smoked Bacon topped with Fig Jam.

### FRIED BOLOGNA SLIDER\* | 5.50

Troyer's Trail Bologna topped with Mayonnaise, Yellow Mustard and Bread & Butter Pickle Chip.

### PESTO CHICKEN SLIDER\* | 6.50

Chicken Breast battered & fried crispy, topped with Basil Pesto and Roasted Red Pepper.



Our Kitchen and All Menu Items are 100% GLUTEN FREE, FRESH, AND MADE TO ORDER, IN HOUSE.

\*Notice: Eating raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk for food borne illness.