



Our menu is created using only the best, freshest, and as often as possible, locally-sourced ingredients.

We make everything from scratch, to order, in house. Nothing has been sitting around under a heat lamp or comes out of a bag from the freezer section. We make it for you when you order it. And everything created in our kitchen is **100% gluten free. For real.**

BRUNCH + SIGNATURE PLATES

SUNRISE SAMMY* | \$16
Applewood Smoked Bacon, Farm Fresh Ohio Egg, Sharp Cheddar Cheese and Sriracha Honey on your choice of Toasted Baguette or Waffle. Served with Fresh Seasonal Fruit.

BREAKFAST FLATBREAD* | \$20
Three Farm Fresh Ohio Eggs, Prosciutto, Caramelized Vidalia Onion, Ricotta and Mozzarella Cheeses and Housemade Spicy Marinara on 10” Cauliflower Crust. Served with Seasonal Fresh Fruit

HUEVOS ENCHILADAS LASAGNA* | \$16.5
Three Grilled Corn Tortillas layered and stacked with Peppers, Onions, Fresh Mozzarella and Pepperjack Cheeses, smothered in Housemade Enchilada Sauce and topped with a Farm Fresh Ohio Egg. Served with Seasonal Fresh Fruit

HASHBROWN STACK | \$16
Hashbrowns topped with sauteed Mushrooms and Onions, Smoked Cheddar and Goat Cheeses, topped with more Hashbrowns and smothered in Housemade Country Gravy. Served with Seasonal Fresh Fruit

BIG BREAKFAST PLATE* | \$17
Two Farm Fresh Ohio Eggs, Applewood Smoked Bacon (3) or Pork Sausage Links (3) Half Waffle and Hashbrowns, Served with Real Ohio Maple Syrup, Butter and Fresh Seasonal Fruit

CHICKEN + WAFFLES* | \$17.5
Crispy fried & house-battered Chicken Tenders served on top of a Waffle with Sriracha Honey, Real Ohio Maple Syrup and Fresh Seasonal Fruit

BRUNCH SAMPLER PLATTER | \$20
A little bit of everything! Individual portions of Huevos Enchiladas Lasagna, Half Waffle with Mango Chutney & Blueberry Lemon Compote, two slices of Breakfast Flatbread topped with a Farm Fresh Ohio Egg and mini Hashbrown Stack. Served with Fresh Seasonal Fruit

SIGNATURE WAFFLES

BLUEBERRY BRIE | \$14.5
Topped with Housemade Blueberry Lemon Compote and creamy Brie. Served with Seasonal Fresh Fruit

MANGO BACON GOAT* | \$15
Topped with Housemade Mango Chutney, Crumbled Goat Cheese and Applewood Smoked Bacon. Served with Fresh Seasonal Fruit

B.E.L.T.* | \$16
Topped with Housemade Herb Cream Cheese, Applewood Smoked Bacon, Roma Tomatoes, Greens and Farm Fresh Ohio Egg. Served with Fresh Seasonal Fruit

APPLE CARAMEL | \$14.5
Dusted with Cinnamon Sugar and topped with Housemade Apple Cream Cheese, Housemade Caramel Drizzle, Streusel and Fresh Apple Slices. Served with Fresh Seasonal Fruit

POBLANO CHEDDAR* | \$15
Topped with Roasted Poblano Pepper, Cheddar Cheese, Housemade Salsa, Farm Fresh Ohio Egg and drizzled with Sriracha Crema. Served with Fresh Seasonal Fruit

MORE

SWEET POTATO TOAST | \$13.5
Thick sliced Sweet Potato grilled and topped with your choice of any two of the following:

- (1) Goat Cheese, Dates, Pistachios & Balsamic Drizzle
- (2) Butter, Cinnamon & Brown Sugar
- (3) Smoked Salmon*, Capers, Red Onion & Lemon Honey Vinaigrette
- (4) Greens, Roma Tomato, Pecorino Romano & Citrus Vinaigrette
- (5) Farm Fresh Ohio Egg & Applewood Smoked Bacon*

Served with Fresh Seasonal Fruit

A LA CARTE

- One Egg* | \$3
- Two Eggs* | \$4
- Three Eggs* | \$5
- Applewood Smoked Bacon* (3) | \$5
- Pork Sausage Links* (3) | \$5
- Smoked Salmon* | \$7
- Hashbrowns | \$5
- Caprese Stack | \$5
- Waffle | \$7
- Battered Fried Chicken* Tenders | \$10
- Toasted DeLiberato’s Baguette | \$5
- Plain Greek Yogurt with Fresh Fruit | \$5
- Hummus | \$5
- Housemade Country Gravy | \$2.5

FRESHLY BAKED PASTRIES

DELIBERATO’S
B A K E R Y
EST. 2016

- Cinnamon Roll | \$6
- Pecan Roll | \$6
- Scone | \$6
- (Lemon & Blueberry | Cinnamon Sugar | Tuxedo)

SWEETS

APPLE MINI CHANGAS | \$9
Fried rolled White Corn Tortillas filled with fresh Apple and Cream Cheese, dusted with Cinnamon & Sugar. Served with Apple Matchsticks and Housemade Caramel Dipping Sauce

JILLY’S BARK | \$8
Housemade Chocolate covered Toffee with Shaved Almonds

Dedicated Gluten Free Kitchen. *NOTICE: Eating raw or undercooked eggs, meat, poultry, seafood or shellfish can increase your risk of food borne illness



WEBSITE



SHOWS & EVENTS



ORDER TAKEOUT





BAGEL MENU

THE STANDARD* | \$10

Toasted Cinnamon Raisin, Plain or Everything Bagel with your choice of egg, meat, cheese & produce

LOX* | \$10

Toasted Plain or Everything Bagel with Smoked Salmon, Cream Cheese, Red Onion, Capers, Fresh Dill

BRAVO AVO! | \$6

Toasted Plain or Everything Bagel with Smashed Avocado, drizzled EVOO & Everything Spice Mix

BUILD YOUR OWN

Plain | Everything | Cinnamon Raisin Bagel \$4
Toasted. Butter, Assorted Jelly Packs and/or Plain Cream Cheese included.

[SPREADS \$1 EACH]

Peanut Butter
JMR Hummus
JMR Spinach Artichoke Spread
JMR Salsa
Honey

EVOO
BBQ Sauce
JMR Marinara
Balsamic Glaze
Ask About Jam Flavors
JMR Blueberry Compote

JMR Mango Chutney
Everything Spice Mix
Cinnamon Sugar

[PROTEINS* \$3 EACH]

Smoked Salmon
Applewood Smoked Bacon
Bacon Crumbles
Prosciutto

Fried Chicken Tender
Marinated Flank Steak
Pulled Pork
Shredded Chicken Breast
Breakfast Sausage Links

Kielbasa
Grilled Shrimp
Fresh Large OH Egg Your Way
Hardboiled Egg

[CHEESE \$1.5 EACH]

Smoked Cheddar
Sharp Cheddar
Pepperjack Cheese
Blue Cheese
Mozzarella
Fresh Mozzarella

Brie
Havarti
Ricotta
Goat Cheese
Pecorino Romano
Sriracha Honey Cream Cheese
Jalapeno Cream Cheese

Sundried Tomato Cream Cheese
Pesto Cream Cheese
Honey Pecan Cream Cheese
Everything Spice Cream Cheese
Dill Pickle Cream Cheese
Herbed Cream Cheese

[PRODUCE \$1.5 EACH]

Fresh Tomato
Red Onion
Smashed Avocado

Spring Mix
Roasted Red Pepper
Artichoke Hearts
Grilled Mushrooms

Caramelized Vidalia Onions
Sundried Tomatoes
Kalamata Olives
Fresh Berry Mix

FRENCHIE* | \$10

Cinnamon Raisin or Plain Bagel French Toast dipped in Vanilla Batter and grilled in Butter. Served with real OH Maple Syrup

BEN’S FULL MONTY* | \$11.5

Monte Cristo-style Plain or Onion Bagel Sammie battered and fried w Bacon, Prosciutto & Swiss. Served with real OH Maple Syrup



BRUNCH COCKTAILS & SPECIALTY DRINKS

SIGNATURE BLOODY MARY

Housemade Bloody Mix and Absolut Peppar, garnished with Applewood Smoked Bacon, Blue Cheese Stuffed Queen Olives, Housemade Dill Pickle Spear, Lemon & Lime.

GOOD MORNING, GRAPEFRUIT

Tito's Vodka, Ruby Red Grapefruit Juice, Cointreau, Lemon Juice and Grenadine. Garnished with Fresh Rosemary & Grapefruit.

MIMOSAS & BUBBLY DRINKS

STANDARD MIMOSAS

Choose Prosecco or Cava Brut and your favorite juice or nectar: Orange, Grapefruit, Cranberry, Pineapple, Pear, Peach, Mango, Apricot, Watermelon, Black Cherry or Pomegranate.

MIMOSA MOJITO

Bacardi Silver, Prosecco or Cava Brut, Orange Juice, Lime Juice and Muddled Mint. Garnished with Fresh Mint.

COFFEE WITH A KICK

JILLY'S IRISH COFFEE

Dark Roast Coffee or Cold Brew, Jameson, Bailey's and Cointreau topped with Whipped Cream. Served hot or cold.

SPANISH COFFEE

Dark Roast Coffee or Cold Brew, Kahlua and Bacardi Anejo garnished with Whipped Cream, Grated Chocolate and Nutmeg. Served hot or cold.

AF SPECIALTY DRINKS

GINGER BASIL GRAPEFRUIT SPRITZER

Muddled Fresh Basil, Grapefruit Juice, Gosling's Ginger Beer

VIRGIN BLOODY MARY

Housemade Bloody Mix, garnished with Applewood Smoked Bacon, Blue Cheese Stuffed Queen Olives, Housemade Pickle Spear, Lemon and Lime.

SUNRISE SPRITZER

Absolut Vanilla, Gran Marnier, Orange Juice and Peach Nectar, garnished with Orange & Cherry.

TEQUILA MOCKINGBIRD

1800 Silver, Watermelon Juice, Jalapeno, Lime Juice.

CUCUMBER GIMLET

Tito's Vodka, Muddled Cucumber & Fresh Basil Leaves, Lemonade and Lime Juice, garnished with a Basil Leaf.

MIMOSA TROPICANA

Malibu Coconut Rum, Prosecco or Cava Brut, and Pineapple Juice. Garnished with a Cherry.

PROSECCO SANGRIA

Brandy, Prosecco, Peach Schnapps and Peach Nectar garnished with Fresh Berries.

COMFORT COFFEE

Dark Roast Coffee or Cold Brew, Godiva White Chocolate Liqueur, Whipped Vodka and Butterscotch Schnapps topped with Whipped Cream. Served hot or cold.

SOBER SANGRIA

Black Tea steeped with Cinnamon Sticks, Pomegranate Juice and Orange Juice garnished with Orange & Cherry.

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