

BREAKFAST

Ending at 12:00 p.m. Monday thru Saturday/all day Sunday

House French Toast OR Belgian Waffle 7 *Veg*

10 doughnut bites, waffle iron pressed, topped with cinnamon sugar & syrup

OR

A classic Belgian yeast waffle w/ pearl sugar, topped w/ powdered sugar & syrup

Fruitopia French Toast OR Belgian Waffle 12 *Veg*

French toast or a Belgian waffle, fresh seasonal fruits, powdered sugar & Bumbleberry Syrup

Avocado Toast 8 *V*

Rye toast topped w/ guacamole & pico de gallo * Add cheese for 1 * Add an egg for 2

Breakfast Sandwich 9

English muffin, bacon, cheddar cheese, & over hard egg. Side of country potatoes

Chorizo & Potato Tacos 11

3 per order, over hard eggs, ground chorizo, diced potatoes, queso fresco, queso sauce

Breakfast Tacos 9

3 per order, over hard eggs, pico de gallo, bacon, Queso fresco, & cilantro lime dressing

Tofu Scramble Tacos 9 *V*

Seasoned tofu, black beans, Pico De Gallo, cilantro lime dressing, purple kimchi slaw

BT's Huevos Rancheros Flatbread 12 *Veg*

Queso, pico de gallo, black beans, 2 eggs sunny side & guacamole

Basic Breakfast Platter 10

Country potatoes. 2 eggs cooked over hard or sunny side up (sorry no scrambled!) Your choice of bacon, sausage, carved ham or tofu, add steak for 6. English muffin or rye toast

Açai Bowl 12 *V, GF*

Açai sorbet, fresh seasonal fruit, gluten free hemp granola, coconut shavings, & honey

Steel Cut Oatmeal 6 *V, GF*

Slow cooked, steel cut oats simmered with oat milk, cinnamon, brown sugar, & Fuji apples

Burley Poutine 12 *GF*

Chef's sloppy joe, country potatoes, shredded mozzarella, queso, jalapeños, & sour cream

Yogurt & Granola 6 *Veg GF*

Fresh Seasonal fruit, Agave Nectar & Melba drizzle

Sides

Fresh Fruit 5 Country Potatoes 5 Meat 3 Egg 2 Bread 2 Pico de Gallo 2 Guacamole 3 Queso 3 Sour Cream 1
V- Vegan *Veg*-Vegetarian *GF*-Gluten Free

LUNCH

Starting at 11:00 A.M. everyday

Corn Tortilla Chips & Dip 8 *Veg GF*
Corn Tortilla Chips with Guacamole & Queso

Barbarian Pretzel 12 *V*
Ginormous Bavarian Pretzel, Gangsta Mustard

Deviled Eggs 8
Organic Eggs, Classic Filling, Chives, Smoked Bacon

Superfood Salad 9 *GF, Veg*
Living Greens, Guacamole, Blueberry, Apple, Hard Boiled Egg, Quinoa, Orange Vinaigrette

Veggie Taco Salad 8 *V*
Tortilla chips, pico de gallo, black beans, lettuce, guacamole, & cilantro lime vinaigrette

ADD TO ANY SALAD: *Steak 6 / Chicken 4 / Sloppy Joe 4 / Tofu 4 / Chicken Salad 5 / Ham 4*

Wilbur 10
Carved ham & melted swiss cheese on toasted pretzel bun, garlic aioli, gangsta mustard

Veggie Burger 12 *Veg*
Cheddar Cheese, Lettuce Tomato, Pico De Gallo, Guacamole, Brioche Bun

Burley BLT 9
Bacon, lettuce, tomato, & garlic aioli layered on toasted brioche * Add guacamole for 2

Chicken Salad 10
Braised chicken, mayo, celery, red onion, & a touch of old bay on toasted brioche

The Poole Party 14
A brewery masterpiece! Chicken salad, guacamole, & bacon on toasted brioche

Jefferson "Street" Tacos 8
Burley slaw, pico de gallo, black beans, queso fresco, Cilantro Lime Vinaigrette
Add a protein (steak 6, chicken 4, sloppy joe 4 or tofu 4)

BBQ Chicken Flatbread 13
Pulled chicken smothered in BBQ sauce, bacon, & melted mozzarella

South of the Border Flatbread 15
Black Beans, Guac, Pico De Gallo, Marinated steak, mozzarella, Cilantro Lime Vinaigrette

V- Vegan Veg- Vegetarian GF-Gluten Free

RESTAURANT PRIX FIXE MENU

3 COURSES FOR \$25

3 COURSES PAIRED WITH WINE OR BEER \$45

FIRST COURSE

DEILED EGGS

Cage Free | Classic Filling
Smoked Bacon


CHILI DU JOUR

Check out what we have cooked up
Steakhouse or Vegan

MUSSELS

Chorizo & Potato | Onion | Butter
Garlic Confit | Chardonnay

ACAI SALAD

Berries | Local Greens | Acai
Vinaigrette | anola | Coconut

SECOND COURSE

FLANK STEAK GNARLEY FAJITA

Marinated Flank Steak | Gnarley Waffle | *Bunker Cheese Sauce | Salsa
Verde | Jalapenos | Red Onions

MONKFISH TACOS

Harissa Rubbed | Roasted | Kimchi Slaw | Aioli | Fruit Salsa

RECONSTRUCTED CUBAN

Roasted Duroc Pork Loin | Ground Chorizo & Potatoes | Sliced Pickles
Roasted Garlic Cheese Sauce | Brioche Dust

CHICKEN & CROFFLES MADAM

Cajun Chicken | Carved Ham | Swiss Cheese | Waffles Croissants
Sunnyside Egg | Blackberry Gastrique

RATATOUILLE

Eggplant | Brussels | Tomato | Onion | Garlic Confit | Quinoa

THIRD COURSE

CARAMEL CHEESECAKE

New York Style
House Caramel Sauce

COOKIEWITCH

Chocolate Chip Cookie or Ranger
Cookies | Vanilla Ice Cream