

October 2026



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28	29	30	1	2	3
Lunch				Tater Thursday House made Chili served with a Salt Crusted Baked Potato loaded with Broccoli, Cheese, Sour Cream & Butter served with a Beverage. \$8.00 <i>Soup Du Jour: Bria's Chili</i>	Philly Steak & Cheese Shaved ribeye, sauteed peppers and onions, and melted Provolone on a toasted hoagie. Served with house made chips & beverage. \$8.50	Chicken Philly & Cheese Pulled chicken, sauteed peppers and onions, and melted Provolone on a toasted hoagie. Served with house made chips & beverage. \$8.50
	4	5	6	7	8	9
	Sunday Brunch Specials served from 8:30 AM to 2:00 PM Weekly featured Salad: <i>Farmhouse Turkey</i> Weekly Lemonade or Tea Flavor: <i>Autumn Sweet Tea Punch</i>	Fire Grilled Hot Dogs Two fire grilled hot dogs topped with chili & onions served with fries & beverage. \$7.00	Taco Salad Seasoned Ground Beef in a Crispy Tortilla Shell & topped with Shredded Lettuce, Tomato, & Shredded Cheese. Served with Salsa & Sour Cream and a Beverage. \$7.95	Chuck Wagon Sandwich All beef patty, pepper breaded and fried to a golden brown. Served on a buttery Brioche bun with LTO, Onion Rings, and a beverage. \$8.50	Pulled Pork Sandwich Smoky pulled pork in a tangy BBQ sauce piled on a toasted brioche bun. Served with sweet potato fries and a beverage \$8.50	Flatbread Friday Your choice of Pepperoni, Cheese, Vegetable Lovers or Supreme Flatbread Pizza served with a side Salad & beverage. \$8.00
	11	12	13	14	15	16
	Sunday Brunch Specials served from 8:30 AM to 2:00 PM Weekly featured Salad: <i>Turkey Apple Salad</i> Weekly Lemonade or Tea Flavor: <i>Fall Cranberry Lemonade</i>	Fire Grilled Hot Dogs Two fire grilled hot dogs topped with chili & onions served with fries & beverage. \$7.00	Tender Tuesday Four golden fried chicken tenderloins tossed in your choice of BBQ, Buffalo, or Teriyaki Sauce, served with fries, a side of ranch, & beverage. \$8.50	Baked Spaghetti Al dente spaghetti baked in an Italian meat sauce, topped with Italian cheese blend, baked until bubbly. Served with garlic toast & mixed green salad. \$7.95	Tater Thursday House made Chili served with a Salt Crusted Baked Potato loaded with Broccoli, Cheese, Sour Cream & Butter served with a Beverage. \$8.00 <i>Soup Du Jour: Bria's Chili</i>	Philly Steak & Cheese Shaved ribeye, sauteed peppers and onions, and melted Provolone on a toasted hoagie. Served with house made chips & beverage. \$8.50
18	19	20	21	22	23	24
Sunday Brunch Specials served from 8:30 AM to 2:00 PM Weekly featured Salad: <i>Cranberry Chicken Salad</i> Weekly Lemonade or Tea Flavor: <i>Spiced Cider Iced Tea</i>	Fire Grilled Hot Dogs Two fire grilled hot dogs topped with chili & onions served with fries & beverage. \$7.00	Taco Salad Seasoned Ground Beef in a Crispy Tortilla Shell & topped with Shredded Lettuce, Tomato, & Shredded Cheese. Served with Salsa & Sour Cream and a Beverage. \$7.95	Macaroni and Cheese Day! Celebrate with a bowl of Cynthia's Famous Mac and cheese topped with your choice of fried popcorn chicken, crisp bacon, green onions, diced tomatoes, and steamed broccoli. Served with a beverage. \$8.95	Tuna Melt Creamy Tuna Salad on buttery brioche bread topped with American cheese toasted until melty. Served with Old Bay Chips and Beverage. \$7.00	Flatbread Friday Your choice of Pepperoni, Cheese, Vegetable Lovers or Supreme Flatbread Pizza served with a side Salad & beverage. \$8.00	Shrimp and Clams Platter Four lightly breaded shrimp and clam strips fried until golden and served with French fries, coleslaw, cocktail sauce, and a beverage. \$8.95
25	26	27	28	29	30	31
Sunday Brunch Specials served from 8:30 AM to 2:00 PM Weekly featured Salad: <i>Bistro Kale Salad</i> Weekly Lemonade or Tea Flavor: <i>Purple People Eater Lemonade</i>	Fire Grilled Hot Dogs Two fire grilled hot dogs topped with chili & onions served with fries & beverage. \$7.00	Tender Tuesday Four golden fried chicken tenderloins tossed in your choice of BBQ, Buffalo, or Teriyaki Sauce, served with fries, a side of ranch, & beverage. \$8.50	Lasagna Day!! Tender pasta layered with Italian spiced beef, hearty marinara, creamy ricotta, and mozzarella., Baked until bubbly and served with a side salad and garlic toast. \$8.95	Tater Thursday House made Chili served with a Salt Crusted Baked Potato loaded with Broccoli, Cheese, Sour Cream & Butter served with a Beverage. \$8.00	Cuban Sandwich Tender Pulled Pork on toasted Marble Sourdough bread with sliced ham, melted Swiss cheese and dill pickle slices served with chips. \$8.95	Fried fish Hoagie Fried piece of flounder filet on a buttered hoagie roll with Lettuce, Tomato, and a zesty remoulade sauce served with seasoned battered fries. \$8.95
1	2	Notes				



October Sunday Brunch 8:00 AM to 2:00 PM

2026



Autumn Vegetable Frittata: Chef's choice of seasonal veggies, creamy swiss, and fresh eggs baked until fluffy. Topped with a Lemon Herb Sauce served with Fresh Fruit or Tater Tots. **\$8.00**

Monte Cristo: Baked sliced ham and Swiss Cheese on Brioche dipped French toast style grilled served with Maple Syrup and a dust of powdered sugar served with Fresh Fruit or Tater Tots. **\$8.00**



Brunch Burger: A seasoned grilled burger topped with a fried egg, bacon and cheese served on a toasted bun with tater tots or fresh fruit. **\$9.25**

Fall Apple Waffles: Two Belgian waffles smothered with warm cinnamon apples and topped with whipped cream and cinnamon. Served with sausage or bacon. **\$8.00**

