BRUNCH

DINER BREAKFAST *

2 eggs, bacon or pork sausage, hash browns, toast \$18

CHILAQUILES * V

2 eggs, salsa roja, queso fresco, pickled onion, crema, cilantro \$14

add chorizo \$3

BISCUITS & GRAVY

pork gravy, maple syrup, southern biscuits \$16

sub beef or vegan chili for gravy add an egg * \$2

EGG SANDWICH V GFO

pork sausage (sub avocado), scrambled eggs, cheddar, confit garlic mayo, southern biscuit \$10

SHAKSHOUKA V GFO

stewed red pepper sauce served with 2 eggs (any style), feta, herb & onion salad, pita \$14

SANDWICHES

GLUTEN FREE BREAD AVAILABLE ON ALL SANDWICHES GFO



DOUBLE GRILLED CHEESE VG

sharp cheddar, provolone, caramelized onion, shaved apple, pepper jelly - with fries (vegan optional) \$15

GRILLED CHICKEN WRAP

harissa yogurt chicken breast, red pepper spread, tabouleh, sun dried tomato & feta vinaigrette, lavash - with fries (contains walnuts)

\$15

RAMOVA BURGER *

american cheese, grilled onion, lettuce, remoulade, potato bun - with fries

\$15

substitute impossible burger \$2 🔻



make it a double \$6 🍟 add bacon \$4 🦞 add an egg * \$2

WINGS! NOW AVAILABLE EVERY DAY

CHICKEN WINGS (6)

Braised, fried, and tossed in your choice of Garlic Buffalo Sauce, Salt & Vinegar Dry Rub, or Jerk Sauce Ranch or Bleu Cheese on the side

\$12



Cup **\$5**

Bowl \$8

CLASSIC BEEF CHILI

beef, onions, garlic, peppers, tomato, spices

VEGAN CHILI VG



mushroom, onions, kidney beans, garlic, tomato, spices

LOAD IT UP

Sour Cream, Scallions, Cheddar \$3 VG (vegan optional)

add a duck fat corndog \$4

SIDES

BIG BASKET OF FRIES VG



(SERVES 2-3)

\$8

add chili & cheese (vegan optional) \$5

add dipping sauces - remoulade, sweet & sour, chicago style aioli, chipotle ranch, ranch, bleu cheese, bbq, vegan garlic mayo \$1

SAUSAGE

pork breakfast patty - \$4

BISCUIT

buttermilk biscuit with salted honey butter - \$3 side of jam \$1

SIDE EGG *

\$2

BACON

\$6

HASH BROWN

(2 patties) \$4

TOAST GFO

(rye, sourdough, GF) \$2

BREAKFAST DOGS IN A BLANKET

Duck Fat Dog, fried in pancake batter, dusted with powdered sugar. Served with side of breakfast aioli. \$14

SWEETS

BOWL OF BEIGNETS

orange zest beignets, Sunny Daze witbier caramel sauce

\$8