brunch specialties

Corned Beef Hash $17.00
Twice Cooked Crispy Potatoes, Spicy Aioli, Caramelized Onion, Baby Spinach, Eggs Over Easy

Eggs Benedict $17.00
Local Honey Ham *, Poached Eggs, Chive, Hollandaise, English Muffin
* + $6 Substitute Cured Salmon

Croque Monsieur $15.00
Classic French Ham + Cheese, Gruyere, Bechamel, Mustard Aioli, Crispy Potatoes
+ $2 Add Sunny Side Egg (Madame)

E2 Omelette $16.00
Sausage, Sweet Onion, Pepper, Spinach, Cheddar Cheese, Crispy Potatoes

Brunch Burger & Fries $18.00
Miller’s Grass Fed Beef, Brioche Bun, Smoked Gouda, Tomato-Bacon Jam, Arugula, Sunny Egg, French Fries

Shaker Square Breakfast $16.00
Two Eggs, Crispy Potatoes, Selection From The Butcher, Selection from the Baker
+ $2 for Pecan Sticky Bun

Smoked Brisket Huevos Rancheros $19.00
Guajillo & Bacon Black Beans, Roasted Pineapple, Salsa Roja, Sunny Side Up Eggs

Chicken and Waffles $17.00
Belgian Waffle, Fried Chicken Wings, Bourbon and Cinnamon Apple Compote, Maple Syrup

Biscuit & Gravy $14.00
Edwins Bakery Buttermilk Biscuit, Micro-Batch Chardonnay, OH Maple Syrup, Herbed Sausage Gravy

Shrimp + Grits $19.00
Oven-dried Tomatoes, House-cured Bacon, Scallions, Anson Mills Heirloom White Grits, Cheddar Cheese

Steak + Eggs $23.00
New York Strip Steak, Eggs Any Style, Twice Cooked Crispy Potatoes, Hollandaise

lighter fare

Marinated Shiitake Flatbread $15.00
Roasted Shiitake & Sweet Onion, Arugula, Sunny Side Up Egg, Balsamic Reduction, Ricotta Cheese

House Cured Gravlax Platter $15.00
Everything Bagel, Cream Cheese, Shaved Red Onion, Sliced Egg, Capers

sweets

Strawberry Pie French Toast $15.00
Cinnamon Brioche, Honey Roasted Strawberries, Vanilla Anglaise

Lemon Souffle Pancakes $14.00
Mike’s Maple Syrup, Blueberry Compote, Whipped Butter

sides

Twice Cooked Crispy Potatoes $5
Sausage Gravy $5
Sauder’s Eggs Any Style (2) $4
Small Batch OH Maple Syrup $1

Fruit Cup $5
Guajillo & Bacon Black Beans $6
House Cured Gravlax $7
Libations

HOUSE COCKTAILS

Mimosa or Peach Bellini / 9

Rosé Sangria / 11

Pomegranate Mule / 10
Pomegranate Vodka, Ginger Beer, Lime

Salted Caramel Martini / 12
Fresh Shot of Espresso, Salted Caramel Vodka, Creme Liqueur

Bloody Mary / 11
Ketel One Vodka, Pope’s Bloody Mary Mix, Fresh Cracked Pepper + Salt Rim
*Can Substitute Guajillo Pepper Vodka for a Spicy Bloody at No Cost

Maple Old Fashioned / 13
Bulleit Rye Whiskey, Small Batch Maple Syrup, Molasses, Cinnamon, Brown Sugar, Steeped with Orange Peel & Angostura Bitters

BEER

Meteor Pilsner / 5
Narragansett Lager 16oz. / 6
Birds of Paradise Lime Ginger Cider / 7
Octopus Queen Extra-Spicy Alcoholic Ginger Beer / 7
Run Wild NA IPA / 8

BRUNCH BEVERAGES

Top Shelf Coffee / 3
Latte, Cappuccino, Espresso / 5
Coke, Diet Coke, Sprite, Ginger Ale / 3
Iced Tea / 3
Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Apple Juice / 4

From the Butcher

House Slab Bacon $5.00
Turkey Sausage Patty (2) $4.00
Ohio Maple Sausage Links (3) $4.00
Local Honey Ham $5.00

From the Baker

Fresh Baked Croissant $3.00
Blueberry Scone $3.00
Fruit or Cheese Danish $4.00
Cinnamon Pecan Sticky Bun $5.00
Buttermilk Biscuit $3.00
Everything Bagel + Cream Cheese $3.00

Pastries are freshly baked each morning at our own Edwins Bakery and are sometimes subject to limited availability.