



Breakfast



Breakfast Specialties

BISCUITS & GRAVY 12.75

butter milk biscuit with sausage gravy and hashbrowns
add two eggs* 3.5

STONE ARCH BREAKFAST 18

2 eggs* to order, hashbrowns and your choice of: bacon, griddled SPAM®, ham, sausage or turkey sausage and choice of wheat, white, pumpernickel toast or English muffin

substitute Cranberry-Wild Rice toast 1

CINNABUTTER SWIRL FRENCH TOAST 14.75

3 slices of Cinnabutter bread with REAL maple syrup, lightly dusted with powdered sugar and served with whipped cinnamon butter

OUR OMELET 16.75

caramelized onions, sautéed wild mushrooms, cheddar, tomato jam, served with hashbrowns
add avocado, bacon, ham, griddled SPAM®, sausage or turkey sausage 2

EGGS BENEDICT 19

English muffin, poached eggs* and hollandaise with your choice of: smoked ham, griddled Spam, or marinated portobello

BREAKFAST BURRITO 16.75

scrambled eggs*, pico de gallo, chorizo and cheddar cheese topped with ranchero sauce, cotija cheese and jalapeños, served with hashbrowns

MEATLOAF HASH 16.75

our signature bacon-wrapped meatloaf, diced Idaho potatoes, bell peppers and onions, topped with two fried eggs* and hollandaise with choice of pumpernickel, wheat or white toast

Light & Healthy

GRANOLA 11.50

house-made granola with raisins, berries, toasted pumpkin seed, flax seed, pecans, oats and your choice of muffin or fruit, served over vanilla Greek yogurt with honey

STEEL CUT OATMEAL 11.50

topped with brown sugar and served with a cinnamon swirl crostini and choice of:

sweetened-toasted pecans and caramel *or* fresh berries

FRESH AVOCADO TOAST 15.75

thick toast, chunky avocado and pico de gallo, topped with 2 eggs* your style and served with gourmet radish-arugula salad

add 2 slices of bacon +2

Sandwiches

served with hashbrowns | Substitute a Gluten Free Bun +3

FRIED EGG BACON SANDWICH 16.75

two fried eggs* with smoked bacon, white cheddar, arugula and spicy mayo on an English muffin

GRIDDLED SPAM® 14.75

w/ scrambled egg* and REAL American cheese on an English muffin

EGG WHITE SANDWICH 13.75

scrambled egg whites* with oven roasted tomato, arugula, sautéed wild mushrooms and white cheddar on an English muffin

CHICKEN-N-FRENCH TOAST 20

hand dipped cinnamon French Toast bread with deep-fried chicken*, bacon, American and cheddar cheese and a side of REAL maple syrup.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

4.25





Breakfast Beers

BELGIAN GOLDEN - "ODB" BLACKLIST BREWING 9.5

7.5% ABV - Full-bodied smooth style with citrus, spice, and honey notes. Look for clove, white pepper and lemon with a touch of warming alcohol and a long semi-sweet finish. A great beer to pair with Biscuits and Gravy.

WITBIER - "TRAILBREAKER" VOYAGER BREWING 9.5

5% ABV - Made with coriander and bitter orange peel. A prodigious amount of wheat is used to make this beer soft and pillowy, a perfect pairing with any Benedict.

BLONDE ALE - "COFFEE TOFFEE" BIG AXE BREWING 10

6% ABV - Soft coffee notes with semi-sweet toffee flavors, this beer tastes exactly like it smells. The initial impression of this beer is that it might be heavy but it's actually quite balanced and light-bodied as those toffee flavors are mostly in the background.

Breakfast Cocktails

STONE ARCH CHICKEN WING BLOODY 15.75

Grey Duck vodka, House Bloody Mix, chicken wing and cheese curd garish

NORDIC BLOODY MARY 14.75

Vikre Aquavit liqueur, House Bloody Mix, bacon and cheese curd garnish

STONE ARCH MIMOSA 14.75

Grand Marnier, sparkling wine, orange juice

RUBY 'MOSA 14.75

Tattersall grapefruit liqueur, grapefruit juice, sparkling wine

CRAN 'MOSA 14.75

Tattersall cranberry liqueur, cranberry juice, sparkling wine, orange bitters

HOT IRISH WHIP 14.75

Du Nord coffee liqueur, Kepper's Heart Irish bourbon, cinnamon spice syrup, coffee and whipped cream

ESPRESSO-TINI 14.75

Prairie Vodka, Du Nord coffee liqueur, iced espresso and cinnamon spice syrup

Stone Arch

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

