

Breakfast Menu

CREATE YOUR OWN 4-EGG OMELET 8.95

served with skillet potatoes

Choose Your Ingredients (up to 3, each additional is .95)

american cheese	kalamata olives
artichoke hearts	oven roasted shrooms
avocado	provolone cheese
balsamic glazed onions	pepper jack cheese
black beans	pepperoni
breakfast sausage	pico de gallo
capicola ham	red onion
cheddar cheese	roasted potatoes
fresh cilantro	roasted red peppers
fresh mozzarella	roma tomato
genoa salami	scallions
green chilis	smoked bacon
italian sausage	swiss cheese
jalapeños	three-cheese italian blend

STEEL CUT OATS YOUR WAY 4.95

a hearty portion of gourmet coarse cut oats

Choose Your Toppings (up to 3, each additional is .95)

apple	fresh blueberries
brown sugar	fresh strawberries
caramelized almonds	golden raisins
caramelized pecans	honey
caramelized walnuts	sun dried cranberries
cinnamon	half & half
fresh bananas	

DUTCH BABY-CAKES 6.95

Choose Your Ingredients (up to 3, each additional is .95)

caramel drizzle	fresh blueberries
caramelized almonds	fresh strawberries
caramelized pecans	golden raisins
caramelized walnuts	honey
chocolate chips	sun-dried cranberries
chocolate drizzle	whipped cream
fresh bananas	

Our signature "Dutch baby-cake" is a sweet breakfast dish made with eggs, flour, milk, and a hint of vanilla similar to Yorkshire pudding. Our "baby's" are baked and served hot in a cast-iron skillet with warm syrup and powdered sugar.

BREAKFAST YOUR WAY 1.99 per item

choose several items to make your own power breakfast

smoked bacon	sourdough english muffin
breakfast sausage links	toasted bagel w/cream cheese
hot coffee/tea	toasted multi-grain bread
sausage gravy	two buttermilk biscuits
skillet potatoes	two eggs any style

MORNING SPECIALTIES

Huevos Rancheros Breakfast

fluffy scrambled eggs, seasoned potatoes, spicy black beans, green chilis, red onion, fresh cilantro, pico de gallo, and melted pepper jack cheese wrapped in a jumbo soft tortilla served with skillet potatoes 8.95

Portobello and Spinach Benedict

toasted english muffin topped with fresh spinach and grilled portobello mushroom, poached eggs and fresh hollandaise sauce served with skillet potatoes 8.95

Tomato Basil Griddle

grilled vine ripe tomato and fresh basil, two griddled eggs and melted gouda cheese on choice of toasted multi-grain bread or sourdough muffin served with skillet potatoes 7.95

Bacon Cheddar Griddle

smoked bacon, two griddled eggs and melted cheddar cheese on choice of toasted multi-grain bread or sourdough muffin served with skillet potatoes 7.95

Eggs Standard

three eggs any style served with skillet potatoes, toasted multi-grain bread or sourdough muffin, and your choice of bacon, or country sausage links 8.95

Biscuits and Gravy

buttermilk biscuits topped with house-made sausage gravy served with skillet potatoes 5.95

Mixed Fruit Cup

a mix selection of seasonal grapes, melon, berries, and more 4.95

(in•grē•di•ent)

v: formulate satisfaction

a chef-owned establishment

10317 Pacific Street (One Pacific Place) • 402-932-2544

3201 Farnam Street (Midtown Crossing) • 402-715-4444

ⓘ WARNING: Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

menu subject to change

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CREATE YOUR OWN SALAD 8.95 *served with warm artisan bread*

① Select Your Greens

baby spinach	napa/bok choy mix
hearts of romaine	spring mix
iceberg/romaine mix	

② Choose Your Ingredients (up to 5, each additional is .95)

From the Garden:

artichoke hearts
balsamic glazed onions
banana peppers
carrots
cucumber
edamame
fresh basil
grilled broccoli
herb roasted potatoes
jalapeños
kalamata olives
oven roasted 'shrooms
red onion
roasted red peppers
roma tomato
scallions
snow peas
spicy sprouts
sun dried tomato
sweet peas

Fruits:

apple
avocado
fresh strawberries
golden raisins
mandarin orange segments
pineapple
red seedless grapes
sun dried cranberries

Cheeses:

big-eye-swiss
cheddar cheese
feta cheese
fresh mozzarella
gorgonzola cheese
parmesan cheese
pepper jack

Pasta:

fusilli
glass noodles

Meats | Eggs | Beans:

black beans
capicola ham
diced egg
genoa salami
hummus
pepperoni
smoked bacon

Crunchy Toppings:

crispy tortilla strips
crispy wontons
onion straws
roasted garlic croutons
caramelized almonds
caramelized pecans
caramelized walnuts
roasted peanuts
spicy cashews
sunflower seeds

③ Choose Your Salad Dressing:

cabernet vinaigrette	peppercorn ranch
caesar	raspberry basil vinaigrette
creamy gorgonzola	roasted garlic chipotle
low fat ranch	sesame ginger
maple balsamic vinaigrette	tzatziki
oil and vinegar	

④ Add Something Special:

herb grilled chicken 2.50	grilled salmon 4.00
mahi mahi 4.00	thai-chili glazed steak 4.00
grilled portobello mushroom 3.00	

SIGNATURE ENTREE SALADS *served with warm artisan bread*

Hail Caesar

hearts of romaine, shaved parmesan cheese, garlic croutons, and caesar dressing 7.95
add grilled chicken 2.50 add grilled portobello 3.00 add grilled salmon 4.00

Salmon Flats [Ⓢ]

grilled cajun salmon, crisp greens, avocado, roasted red peppers, black beans, roma tomato and fresh cilantro layered between crisp tortillas with our roasted garlic chipotle dressing 11.95

Granny Smith

spring greens, green apple, caramelized walnuts, and creamy gorgonzola cheese finished with raspberry vinaigrette 8.95 add grilled chicken 2.50

Heartland Crispy Chicken

field greens, crispy chicken tenderloin, applewood smoked bacon, sharp cheddar, caramelized pecans, red onion, with peppercorn ranch dressing 9.95

Sweet Leaf

spring greens, grilled chicken, fresh strawberries, mandarin orange segments, gorgonzola cheese, and caramelized pecans with raspberry basil vinaigrette 10.95

Crispy Asian

thai-chili glazed steak, napa cabbage, bok choy, glass noodles, edamame, crisp red peppers, snow peas, carrots, and spicy cashews with sesame ginger dressing, topped with crispy wonton strips 10.95

California Cobb

field greens, fusilli pasta, avocado, herb grilled chicken, egg, balsamic glazed onions, roma tomato, cucumber, and cheddar cheese with peppercorn ranch dressing 10.95

SIGNATURE SANDWICHES *served with choice of side item or add soup*

Pecan Cranberry Chicken Salad Sandwich

poached all white meat chicken, celery, onion, sun-dried cranberries & toasted pecans tossed in light mayo, and served on multi-grain bread 8.95

French Dip Au Jus

sliced oven roasted beef and provolone cheese, piled on butter toasted French bread. Au Jus for dipping 10.95

Grilled Peppercorn Steak

pepper crusted steak, balsamic glazed onions, bacon blue cheese sauce and spring greens on grilled ciabatta 10.95

Tuscan Chicken

herb grilled chicken, prosciutto ham, fresh mozzarella topped with spring greens, and roma tomato on grilled ciabatta 10.95

The BBQ Bird

flame grilled chicken breast topped with our secret recipe bbq sauce, sharp cheddar, and onion straws on a toasted potato bun 8.95

Portobello Melt

grilled portobello cap and eggplant, roasted red peppers and brie cheese topped with cabernet vinaigrette and spicy sprouts on grilled ciabatta 10.95

Grilled Salmon BST [Ⓢ]

grilled salmon, smoked bacon, baby spinach, roma tomato, and avocado finished with warm maple balsamic vinaigrette on grilled ciabatta 11.95

CREATE A COMBO 8.95

① Pick Your Half

1/2 - “sandwich of the day”
1/2 - “pizza of the day”
1/2 - pecan cranberry chicken salad sandwich
1/2 - custom salad (choose up to 3 ingredients)

② Choose Your Side

side caesar salad
side house salad
cup of soup
grilled & chilled mixed veggies

SOUPS

4 prepared fresh daily cup 4.00 bowl 5.95

WRAPS AND MORE *served with choice of side item or add soup*

Crispy Buffalo Chicken Wrap

crispy chicken tenderloins, spicy buffalo sauce, peppercorn ranch, crisp greens, and red onion all wrapped in a jumbo flour tortilla 8.95

Vietnamese Dim Sum Wrap

grilled coconut curry marinated chicken, glass noodles, julienne carrots, cucumber, roasted peanuts, and shaved napa cabbage 9.95

Grilled Veggie & Hummus Wrap

grilled seasonal vegetables, hummus, feta cheese, kalamata olives, and crisp lettuce with tzatziki sauce 9.95

Spicy B.L.T. Wrap

crisp applewood bacon, cheddar cheese, roma tomato, crisp spring greens, and spicy sprouts with sriracha aioli 9.95

Falafel Pita

a mediterranean favorite - topped with shredded lettuce, tomato, red onions, hummus, and tzatziki sauce served on soft pita bread 8.95

Mahi Mahi Taco’s [Ⓢ]

mahi mahi, charred pico de gallo, cilantro, and mexican queso fresco in grilled soft tortillas 10.95

SIGNATURE BURGERS *served with choice of side item or add soup*

Honey Wasabi Turkey Burger

fresh seasoned ground turkey, provolone cheese, crisp lettuce, and roma tomato with spicy sriracha aioli 8.95

West Coast Veggie Burger

house made grilled vegetable patty topped with avocado, spicy sprouts, and roma tomato with roasted garlic aioli 8.95 add cheese .95

M.O.O. Burger [Ⓢ]

seared beef with roasted mushrooms, caramelized onions, and big-O-Swiss cheese 9.95

I-Crunch Burger [Ⓢ]

seared beef, topped with sharp cheddar, and applewood bacon. Finished with our crisp red-pepper chips, and red-pepper dijonaise 9.95

Blue-Jay Burger [Ⓢ]

seared peppered beef, blue-cheese, smoked applewood bacon, and onion-straws 9.95

CREATE YOUR OWN BURGER 9.95

all custom burger’s served with lettuce, tomato, onion, pickle garnish, and choice of side item

① Choose Your Meat

beef [Ⓢ]	turkey
chicken breast	veggie
portobello cap	

② Pick a Bun

ciabatta	potato
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③ Choose Your Toppings (up to 3, each additional is .95)

avocado	sriracha aioli
balsamic onions	smoked bacon
banana peppers	peanut butter
BBQ sauce	Cheeses:
fried egg	american cheese
fire roasted green chili	big-eye-swiss
grilled onions	cheddar cheese
honey wasabi glaze	feta cheese
jalapeño	fresh mozzarella
red-pepper dijonaise	gorgonzola cheese
roasted mushrooms	parmesan cheese
roasted red peppers	pepper jack

CREATE YOUR OWN PIZZA 9.95 *all pies topped with three-cheese Italian blend*

① Pick Your Sauce

alfredo	roasted garlic oil
basil pesto	tomato pomodoro
jamaican BBQ	

② Choose Your Ingredients (up to 3, each additional is .95)

From the Garden:

artichoke hearts	oven roasted mushrooms
balsamic onions	pineapple
banana peppers	portobello mushroom
black beans	red onion
fresh jalapeños	ripped basil
fresh spinach	roasted red pepper
grilled broccoli	roma tomato
kalamata olives	sun-dried tomato

Add a Special Cheese

cheddar cheese	gouda cheese
feta cheese	parmesan cheese
fresh mozzarella	provolone
gorgonzola cheese	

Meats:

capicola ham
grilled chicken
italian sausage
pepperoni
smoked bacon

SIGNATURE GOURMET PIZZA’S

fresh, hand stretched dough, artesian toppings baked in our 650 degree Wood Stone oven

Roasted Veggie

fire roasted red peppers, ‘shrooms, grilled broccoli, red onion, and fresh spinach with tomato pomodoro and three-cheese Italian blend 10.95

Meat Lovers

Italian sausage, pepperoni, applewood bacon, capicola ham, with tomato pomodoro and our three-cheese Italian blend 10.95

Spin-Dip

creamy blend of fresh spinach and artichokes topped with mozzarella and provolone cheeses 10.95

The Corner Pie

capicola ham, pepperoni, banana peppers, olives, roasted peppers with tomato pomodoro and three-cheese Italian blend 10.95

Jamaican BBQ Chicken

spicy grilled chicken, diced red onion, jamaican jerk bbq sauce, fresh cilantro and three-cheese Italian blend 10.95

Thai Pie

curry chicken, grilled broccoli, red onions, julienne carrots, thai-peanut sauce, fresh cilantro, and chopped peanuts 10.95

Wild Mushroom

wild mushrooms, fresh herbs, caramelized onions, alfredo sauce, and brie cheese 10.95

“R” Margherita

basil pesto, sun dried tomato, and fresh mozzarella 10.95

Caesar’s Pie

our brick oven crust, brushed with garlic-infused extra virgin olive oil, and fresh cracked pepper, topped with our famous Caesar salad 7.95 add chicken 2.50 add salmon 4.00

SIDES

hot-pepper chips, daily pasta salad, grilled & chilled mixed veggies, low-fat cottage cheese, or french fries 2.50 green apple 1.00

DRINKS

fountain drinks featuring Pepsi products: 1.99 **assorted bottled juices:** 2.50

hot tea and coffee: 1.99 **iced tea:** black china, raspberry, and mango 1.99

milk: white and chocolate 2.50