



BLEEDING HEART BAKERY

LOCAL  
SUSTAINABLE  
PUNK ROCK BRUNCH  
ALL DAY, EVERY DAY

[www.TheBleedingHeartBakery.com](http://www.TheBleedingHeartBakery.com)

MON through THURS 7am - 4pm  
FRI 7am through SUN 4pm  
(57 STRAIGHT HOURS!)



## EGGS BENEDICT SPECIALTIES

Two poached eggs served with your choice of roasted potatoes, apple slaw, or fresh fruit.



### TRADITIONAL \$10

Country ham and hollandaise on toasted brioche.

### FLORENTINE \$10

Sautéed spinach soufflé and mornay sauce on toasted brioche.

### BENEDICT ARNOLD \$10

Country ham and bumpkin gravy on a housemade buttermilk biscuit.

### FRIED GREEN TOMATO \$11

Country ham and bacon hollandaise on toasted brioche.

### WILD MUSHROOM POLENTA \$12

Roasted red peppers and persimmon hollandaise.

## OTHER GOOD THINGS

All eggs can be substituted with twice-baked tofu . Add roasted potatoes, apple slaw, or fresh fruit for \$2.

### DOUBLE-CUT PORK CHOP \$16

Three eggs, caramelized onion, Seedling peach chutney with a housemade buttermilk biscuit.

### SOUTHERN FRIED CHICKEN AND WAFFLE \$15

Organic boneless chicken breast, vanilla bean and bacon waffle, and chipotle maple bacon butter.

### HOUSEMADE BISCUITS AND GRAVY \$8

Two eggs and bumpkin gravy.

### HOUSEMADE VEGAN BISCUITS AND GRAVY \$8

Wild mushroom gravy.

### CHOCOLATE BRIOCHE FRENCH TOAST \$9

Bittersweet chocolate ganache, chocolate shavings, and fresh whipped cream.

### CRUNCHY CINNAMON SWIRL FRENCH TOAST \$9

Housemade caramel corn and fresh whipped cream.

### ALWAYS POPULAR FISH TACOS \$10

Line-caught tilapia, fried egg, chihuahua sour cream, pico de gallo, and fresh lime on warm tortillas.

### VINNY'S MOM'S CHILAQUILES \$10

Two fried eggs, housemade tortilla chips, ancho chile refried beans, and queso fresco.

### MICHELLE'S HOUSE-CURED SALMON \$10

Organic heirloom tomato, red onion, capers, and whipped cream cheese on your choice of bagel.

### VENISON CHILI POT PIE \$12

Two eggs over easy, seasonal vegetables, and pastry crust.

## PANCAKES AND WAFFLES WITH FRESH WHIPPED CREAM

Swap out fresh whipped cream and get housemade regular or soy ice cream for \$1. Add roasted potatoes, apple slaw, or fresh fruit for \$2.

### **V** PLAIN JANE \$7

Vanilla bean pancakes or Belgian waffle topped with powdered sugar.

### **V** VEGAN S'MORES \$9

Dark chocolate pancakes with vegan marshmallow cream and coconut ganache, topped with graham cracker crumbles and even more vegan marshmallow cream.

### HIBISCUS PANCAKES \$9

Warm lemon custard, fresh whipped cream, and berries.

### CHOCOLATE CHIP PANCAKES \$10

Organic peanut butter, caramelized bananas, and candied maple bacon.

### LEMON VERBENA WAFFLE \$10

Strawberry compote and fresh minted whipped cream.

### HERBED WAFFLE WITH BRAISED PORK BELLY \$13

Topped with a fried egg and housemade yogurt anglaise.

### **V** SEASONAL FRUIT PANCAKES OR WAFFLE \$9

Our signature Plain Jane with seasonal fresh fruit.

### VERUCA SALT WAFFLE \$9

Salted caramel mousse and vanilla bean anglaise.



**BACON, SAUSAGE, & BRATWURST  
SUPPLIED BY WEST LOOP SALUMI**

## DEEP FRIED DOUGHNUT BREAKFAST SANDWICH

It's nothing you've ever experienced. It's a freshly made vanilla bean yeast doughnut, tempura battered and deep fried, with a fried egg and your choice of cheese and meat.

**\$9**

### Pick a meat

Bacon  
Country ham  
Breakfast sausage patty

### Choose a cheese

White cheddar  
Swiss


### Decide on a side

Roasted potatoes  
Apple slaw  
Fresh fruit

**WE BAKE  
ALL OUR BREAD  
IN HOUSE!**



## THE SKILLETS

Your choice of eggs or substitute twice-baked tofu . Served with roasted potatoes. Add apple slaw or fresh fruit for \$2.


 **THE SEASONAL SQUASH** \$12  
Seasonal squash with fresh herbs.

**THE SMOKED AND SWEET** \$13  
Candied maple bacon and fried apple sticks.

 **THE FARMERS** \$12  
Ask your server what seasonal ingredients are being featured.

**THE LINCOLN SQUARE** \$12  
Bratwurst and sauerkraut with fresh horsey sauce.

**THE SOUTHSIDE** \$12  
Housemade corned beef hash.

 **THE ROOTS** \$11  
Roasted root vegetables with caramelized beet hash.

## OMELETS

Served with toast. Add roasted potatoes, apple slaw, or fresh fruit for \$2.



**MICRO HERB (FEEN)** \$9  
Goat cheese and seasonal micro greens.

**THE CLASSIC** \$10  
Bacon, white cheddar cheese, caramelized onion, and arugula.

**BROCCOLI AND SPINACH** \$10  
Sautéed vegetables with mornay sauce and shredded asiago cheese.

**MILE HIGH** \$10  
Diced ham, onions, and green bell peppers topped with white cheddar cheese.

## LONESOMES

1 EGG \$2 2 EGGS \$3.50 3 EGGS \$5

BACON \$5

CANDIED MAPLE BACON \$6

THICK-CUT CHOCOLATE-  
COVERED BACON \$4 per slice

BREAKFAST SAUSAGE PATTY \$4


QUICHE \$5 (ask your server about our current special)

GRANOLA AND HOUSEMADE YOGURT \$6.50

 FRUIT SALAD \$5

CARAMELIZED GRAPEFRUIT \$5.50


BAGEL WITH CREAM CHEESE \$3.75

 **EPIC BAGEL** \$7  
Plain, sesame, or everything bagel with sunflower sprouts, chive cream cheese, organic heirloom tomato, and cucumber slices.

TOAST \$3.25

DEMI BAGUETTE WITH  
HERBED GOAT BUTTER \$4

ROASTED POTATOES \$3

 APPLE SLAW \$3

HOLLANDAISE SIDE \$2

## DRINKS

Milk \$2.50

Chocolate Milk \$3

Freshly-Squeezed Orange Juice \$4

Freshly-Squeezed Grapefruit Juice \$4

Seasonal Freshly-Squeezed Juice MP

Housemade Italian Sodas

(Amaretto, Root Beer, Vanilla, Orange, Cherry, Caramel, Chocolate, Raspberry, Mint) \$2.50

Refills \$1.00

**WE USE LOCAL, SUSTAINABLE, AND ORGANIC INGREDIENTS  
TO MAKE THE BEST DAMN BRUNCH YOU'VE EVER HAD!**



## COFFEE DRINKS

**BOTTOMLESS CUP OF COFFEE \$3**  
regular or decaf

**ICED COFFEE \$2.75**

**ESPRESSO SHOTS**  
single \$1.75, double \$2.50,  
triple \$3.25

**AMERICANO \$2.50**

**CAPPUCCINO \$3.50**

**CAFÉ AU LAIT \$3**

**LATTE \$3.50**

**BREVVE \$3.50**

**MOCHA \$4**

**HOT CHOCOLATE \$3.75**  
mild, minted, or spicy

## SPECIALTY COFFEE DRINKS

\$4.25

**THE CLOCKWORK ORANGE**  
Chocolate Orange Americano

**ALEX DE LARGE**  
English Toffee Double Espresso Cappuccino

**DURANGO**  
Hazelnut Mocha

**THE DIM**  
Banana Split Mocha

**KORVA MILK BAR \$3.50**  
Steamer Milk with your choice  
of Amoretti® Flavor Shot

**IN & OUT**  
Cherry Amaretto Cream Latte

## TEAS

**HOT TEA \$2.50**  
Choose from a selection of Rare Tea Cellars loose leaf  
teas.

**ICED TEA \$2**  
Add an Amoretti® flavor shot for an additional 50 cents.

**CHAI TEA \$3.25**  
Hot or iced. Original or minted.

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