



MENU: No Butter. No Syrup.

BREAKFAST

(served until 11:00 am daily)

Sweet Waffle

the real thing -- a puff of slow risen dough dusted with powder sugar

Sweet Waffle and Chocolate Sauce

a puff of slow risen dough dusted with powder sugar oozing melted chocolate

Waffle French Toast (Ooh La La!)

Nutella Waffle

euro chocolate hazelnut spread

Strawberry or Banana Waffle

topped with whipped cream or caramel cream

Strawberry or Banana and Chocolate Waffle

topped with whipped cream or caramel cream

Roasted Fuji Apples & Cinnamon Waffle

warm roasted Fuji apples topped with caramel cream or whipped cream

Savory Nova Waffle

smoked salmon, onions, capers and cream cheese

Scrambled Eggs Waffle

Eggs and American Cheese Waffle

Eggs, Cheese and Tomato Waffle

Eggs, Cheese and 100% Natural Bacon Waffle

Wicked Egg Whites and Grilled Veggies Waffle

Beaten egg whites spooked with grilled vegetables

Waffle Pudding

strawberry sauce

Scones

Blueberry / Cinnamon Apple / White Chocolate Raspberry

Ginseng Powered Chocolate Brownie

LUNCH

(we use 100% natural low-sodium meats that are sans nitrites and nitrates, MSG, artificial colors and flavors, chemicals, preservatives, and ingredients that are impossible to pronounce)

Smoked Turkey Breast

cucumbers, tomatoes, herb lemon sauce

Honey Cured Virginia Ham

cheddar and maple mustard

Grilled Seasonal Veggies

olive cheese basil spread

Walnut Grape Chicken Salad

savory salad with a burst of sweet grapes

Tuna Salad

tomato slices and sweet red onions

Smoked Turkey and French Brie

all natural, nitrite & nitrate free, low sodium turkey, maple mustard and lettuce

Wicked Club

smoked turkey, crispy bacon, tomatoes, lettuce, mayo

Wasabi Portabello Mushroom

grilled organic Portabello, pickled ginger, wasabi sesame mayo

Savory Nova Waffle

smoked salmon, onions, capers and cream cheese

Prosciutto di Parma, Mozzarella and Arugula Waffle

balsamic and a drizzle of e.v.o.o. dressing

Tomato, Mozzarella and Arugula Waffle

balsamic and a drizzle of e.v.o.o. dressing

Grilled Ham and Cheese Croque Waffle Monsieur

honey cured ham and melted swiss

Grilled Turkey and Cheese Croque Waffle Madame

smoked turkey breast and melted swiss

Tuna Melt

melted Muenster and tomatoes

Turkey Medley

bacon, melted provolone and russian dressing

Rare Roast Beef and Swiss

horseradish cream and onion marmalade

Mango, Brie, Cilantro, Spicy Berry Jam

try this once and you'll never forget it!

Grilled Chicken Breast

chipotle ranch dressing

Paprika & Parmesan Chicken Breast

lemon caper sauce

SALADS

Classic Caesar Salad

topped with our signature waffle

Grilled Vegetable Salad

feta, balsamic dressing

Walnut Grape Chicken Salad or Tuna Salad Platter

ginger pepper cabbage slaw

Grilled Vegetable and Chicken Breast Salad

feta, balsamic dressing

SOUPS TO SIP SLOWLY

Tomato Pesto and Coriander potage

silky and fragrant with a swirl of jade sauce (vegetarian)

Lightly Curried Sweet Potato bisque

laced with maple syrup (whoops, did we say syrup!?)

Puréed Wild Mushroom and Fresh Herbs

shiitake and forest mushrooms simmered with herbs

Red Lentil al Lemono (Vegan)

***Daily Soup Specials Also Available**

DESSERTS

Sweet Brussel Waffle with Moorenko's Vanilla or Chocolate Ice Cream

add whipped cream, chocolate or caramel sauce

add fresh strawberries or banana

Waffle Pudding

strawberry sauce

House Fruit Salad

Super Jumbo Cookie

Cranberry Almond / Chocolate Chunk / Oatmeal Raisin

BEVERAGES

Latte

large or jumbo

Cappuccino

large or jumbo

Hot Drip Especially Roasted For Us By The Daily Roast

regular or decaf

Hot Tea

english breakfast / earl grey / darjeeling / green / chamomile / decaf

Assorted Bottled Beverages

Orangina / Gatorade / Arizona Iced Tea / V-8 Juice, Naked Juice / Colas / San Pellegrino / San Pellegrino Limonata / Soda Fresca / Fiji Artisan Water / Blue Saratoga Still or Sparkling Water / Crystal Geyser Water / Red Bull

Fresh Hand Squeezed Lemonade

classic or strawberry

Fresh Squeezed Orange Juice