



BRUNCH MENU

Served Sundays from 10am-2pm

Fried Egg BLT

Fried egg, cheddar cheese, Applewood smoked bacon, sliced tomato and lettuce on grilled white or wheat bread 10

Add fresh avocado +1.5

Quiche DuJour

Your server will describe the specials of the day. Served with seasonal fresh fruit 8

Eggs Benedict

Choice of classic or poblano pepper hollandaise sauce over two poached eggs, Canadian bacon and English muffin. Served with hash brown casserole 10

BUNN Gourmet Stack

BUNN Gourmet Berkshire ham, hash brown casserole, sunny side up egg, diced Applewood smoked bacon, house chorizo sausage gravy and chives over a freshly baked biscuit.

Single Stack 8 | Double Stack 12

Farmer's Scramble

Chorizo sausage, sautéed onions, peppers and mushrooms with scrambled eggs and pepper jack cheese. Served with breakfast potatoes 10

Breakfast Hash

Seasoned breakfast potatoes, grilled onions, green pepper and scrambled eggs 9

Add BUNN Gourmet Berkshire ham, Applewood smoked bacon or chorizo sausage +2

Biscuits & Gravy

Freshly baked biscuit with our house chorizo sausage gravy. Half Order 4 | Full Order 8

Belgian Waffles

Two Belgian waffles served with butter and 100% pure maple syrup 10

Add strawberries and whipped cream +2

BUNN's Big Breakfast

Three eggs (your way), choice of bacon or Berkshire ham and choice of half order of biscuits & gravy or a Belgian waffle. Served with breakfast potatoes 12

Loaded Avocado Toast

Fried egg on grilled wheat bread topped with avocado, tomato, bacon, feta and green onions. Served with seasonal fresh fruit 8

Create Your Own Omelet

Choices include mozzarella, cheddar cheese, spinach, tomatoes, grilled onions, grilled peppers, mushrooms, ham, bacon and chorizo sausage. Served with breakfast potatoes 10

SANDWICHES

(SERVED WITH CHIPS & PICKLE)

Gourmet Grilled Cheese

House cheese blend on tomato focaccia bread 9
Add bacon and caramelized onions +2

California Chicken Salad

House chicken salad with mixed greens, tomato, avocado on your choice of toasted white, wheat or croissant 10

SALADS

BUNN Gourmet Salad

Chicken breast, carrots, dried cranberries and roasted & salted pecans with balsamic dressing over mixed greens 11

Chicken Caesar Salad

Chicken breast, asiago cheese and crisp croutons with Caesar dressing over romaine lettuce 11

KID'S MENU

(SERVED WITH CHIPS & APPLE SLICES)

Grilled Cheese  5


Scrambled Eggs & Bacon 5

SIDES

Freshly Baked Biscuit  2

White or Wheat Toast with Jam  2

Breakfast Potatoes  2

Two Eggs (your way)  2

Bacon or BUNN Gourmet Ham 3

Hash Brown Casserole 3

Fresh Seasonal Fruit  3

 = Vegetarian

COFFEE & TEA

	Single	Double	
Espresso	1.50	2.00	
Espresso Macchiato	2.00	2.75	
	12oz	16oz	20oz
House Blend	2.00	2.50	3.00
Cold Brew or Nitro	3.00	3.50	
Single Origin	2.50	3.00	
<i>Costa Rica, Papua New Guinea, Peru</i>			
Americano	2.59	3.09	3.49
Café Latte	3.29	4.09	4.39
Cappuccino	3.29	4.09	4.39
Caramel Macchiato	3.79	4.59	4.89
Mocha	3.79	4.59	4.89
White Mocha	3.79	4.59	4.89
Chai Tea Latte	3.69	4.49	4.89
Frappe		5.29	
<i>Vanilla, Caramel, Mocha, Raggedy Ann</i>			
Iced Tea		1.99	
Hot Tea		2.79	
<i>Tropical Green, Black (Darjeeling), Decaf, Oolong (Pomegranate or Ginger), Herbal Chamomile, Mutan White, English Breakfast, Earl Gray</i>			

Add Espresso Shot +0.75

Substitute Almond or Soy Milk +0.60

Add Flavor Shot +0.50

BEVERAGES

Lemonade		2.49
Milk		2.49
Orange Juice		2.49
IBC Root Beer		2.49
Pepsi (regular or diet)		2.49
Coke (regular or diet)		2.49
Frozen Gourmet		2.49
Italian Soda		2.49
Hot Chocolate		2.99
Affogato (espresso & ice cream)		4.79
IBC Root Beer Float		5.79

COCKTAILS

The "1840"	8	Patron Margarita	10
Red Sangria	8	Mimosa (glass/split)	7/12
Frosé	8	Bloody Mary	8
		Sangria Pitcher	40

BEER

Budweiser	3	Guinness	4
Bud Light	3	Goose Island 312	4
Coors Light	3	RMB Abe's Ale	6
Miller Lite	3	RMB Lincoln Session	6
Michelob Ultra	3	RMB Session IPA	6
Heineken	4	1818 Bicentennial	4.5

Try our Beer Bucket Specials!!

Domestic 10 | Import 15

WINE

	Glass	Bottle
Bottega Prosecco	10	
<i>Refreshing, dry & harmonious, crisp fruit</i>		
Bottega Rosé Prosecco	10	
<i>Fresh, harmonious, delicate with floral aromas</i>		
Villa Rosa Moscato D 'Asti	7	26
<i>Lightly sparkling, sweet, peach & apricot aromas</i>		
Chateau Ste Michelle Riesling	6	24
<i>Semi-sweet with crisp apple flavors</i>		
Vivanco Rioja Rosé	9	33
<i>A blend of Tempranillo & Garnacha, semi-dry</i>		
Villa San Zeno Pinot Grigio	6	24
<i>Green apple, clean, intense aroma</i>		
75 Sauvignon Blanc	7	26
<i>Aromas of honeysuckle, lemon verbena, orange</i>		
Kim Crawford Sauvignon Blanc	9	33
<i>Juicy acidity, fruity, pink grapefruit</i>		
Chamisal Chardonnay	7	26
<i>Mandarin, kiwi, mango & papaya, unoaked</i>		
Simi Chardonnay	9	33
<i>Pineapple, peach, pear & green apple</i>		
Carneros Saintsbury Chardonnay	10	36
<i>White nectarine, peaches, jasmine, meyer lemon</i>		
Dreaming Tree Red Blend	7	26
<i>Raspberry jam, vanilla oak, mixed berry</i>		
Ghostrunner Ungrafted Red	9	33
<i>Dark decadent blend of Zinfandel & Petite Sirah</i>		
Mark West Pinot Noir	6	24
<i>Black cherry, cola, strawberry, plum, soft tannins</i>		
Meiomi Pinot Noir	10	36
<i>Berry, oak, earth & spice notes, mocha</i>		
Dona Paula Malbec	8	29
<i>Sweet, spicy, intense aroma, fruit & herbs</i>		
Columbia Crest Merlot	7	26
<i>Notes of chocolate & dark cherries</i>		
Seven Falls Cabernet	7	26
<i>Black cherry, boysenberry, notes of caramel</i>		
The Federalist Cabernet	9	33
<i>Full-bodied, black cherry, black current</i>		