

## The Electric Cheetah



# Brunch

### Captain Brunch! (V)

Crispy funnel cake bites served over vanilla yogurt with a medley of fresh summer berries, maple syrup, mint, and powdered sugar. Crunch-a-tize me! \$10

### Ben's Fancy Bowtie

House smoked brisket "benedict" slathered in our slow drip barbecue, served on toasty English muffin bread with cherry tomato, artichoke, avocado crema, and a poached egg. \$12

### Corned Beef Hash

House braised corned beef, potatoes and red onion topped with horseradish cream and a fried egg. \$8

### The Full Monte

Go full monte just like Chef John with our favorite ½ lb. brisket blend burger topped with shaved local ham, cheddar, sweet golden raisin gastrique, served open faced on a slab of french toast and topped with maple syrup and an egg. \$12

### Spear Me The Details\* (V)

Local asparagus char grilled to order, served over cheddar grits and topped with sautéed artichoke, almond pesto, crème fraiche, and an egg. \$11

### Mojito French Toast (V)

Vanilla battered brioche served with lime/mint marmalade, rum whipped cream, a dusting of smoked sea salt, and maple syrup. \$10

### Chick'n & a Biscuit

Jumbo house made buttermilk biscuit with grilled chicken, topped with creamy feta gravy, watermelon salsa, and bacon. \$12

### Pijama Jammy Jam (V)

4 Warm buttery buttermilk biscuits with honey, butter, and cherry preserves. Show up in your pajamas and its free! Seriously. \$6

### Urban Pitmaster's Breakfast

House smoked brisket with slow drip barbecue, house potatoes, a fried egg, cheddar grits, and a buttermilk biscuit with bacon butter. \$14

### Donkey Kong Toast (V)

Sliced and battered banana bread with caramelized bananas, maple syrup, and whipped cream. \$10

*Please turn over for more menu delights.*

## Brunch (continued)

### The Beastmaster\*

It's coming for you! House potatoes and sausage topped with spicy tomato sauce, sharp cheddar, crème fraiche, scallions, and an egg. \$12

### Lemon Ricotta Panakes (V)

Two light and fluffy pancakes made with ricotta cheese and fresh lemons, topped with whipped cream, fresh local berries, and maple syrup. \$7

### Grilled Cheese Sandwich (V)

Provolone, cheddar, goat cheese mousse, caramelized onion, and tomato on asiago butter grilled rosemary sourdough. \$10

### Fried Egg Sandwich

Two eggs, cheddar cheese, bacon, lettuce, tomato, and poblano aioli on toasted sourdough. \$10

### The Famous Reuben Gonzalez

House slow-cooked corned beef, caramelized onion, spicy red cabbage slaw, thousand island, and Swiss on toasted pumpernickel monkey. \$12

### I'm not your Bro, Bro!

Grilled chicken, bacon, provolone, thousand island, and tomatoes on asiago grilled sourdough- with a side of ketchup because my brother dips everything in ketchup. \$12

### Crowd Pleaser Caesar (V)

Chopped romaine hearts, shaved parmesan, house made sourdough croutons, and house Caesar dressing. \$6  
Add fried tofu \$8, grilled chicken \$10, or salmon \$14.

### Electric Cheetah Macaroni & Cheese

House cheese blend with a touch of Dijon mustard and paprika, topped with seasoned bread crumbs, bacon, and green onion. \$12

### The Robster From Atlas

House cheese blend with lobster, grilled local asparagus, and fresh tomato- topped with dill Havarti cheese and a lemon wedge. \$14

### CockleDoodleDoo

House cheese blend with roasted chicken and sautéed broccoli, topped with raspberry harissa, scallions and an egg. \$12

**A La Carte Items:** 2 Pieces of Smoked Bacon \$2, Cheddar Grits \$3, House Potatoes \$3, Egg \$1

\*This item is gluten free or can be made with gluten free bread for an additional \$1.50.

(V) = Vegetarian