



# MORNING BELLE®

## SIGNATURES

### AVOCADO TOAST

Thick-cut multigrain toast topped with smashed avocado, cherry tomatoes marinated with basil, sea salt and balsamic, served with two cage-free eggs your way 10.79

### CLASSIC BREAKFAST #1

Two cage-free eggs your way, signature potatoes, choice of ham, bacon or sausage and multigrain toast with butter 11.29

### CLASSIC BREAKFAST #2

Two cage-free eggs your way, choice of ham, bacon or sausage and one belgian waffle or vanilla buttermilk pancake 11.49

### GLAZED DOUGHNUT WAFFLE

Doughnut style waffle topped with cinnamon-maple glaze, raspberry jam, lemon mousse and powdered sugar 11.29

### CINNAMON ROLL FRENCH TOAST

Cinnamon rolls prepared french-toast style, topped with fresh berries, candied pecans, cinnamon-maple glaze and powdered sugar 12.79

### SHRIMP AND GRITS

House grits topped with smoked provolone cheese, spiced shrimp, scallions and sour cream, served with one cage-free egg your way 12.29

### MEAT LOVERS BOWL

Applewood bacon, honey glazed ham, sausage, served over signature potatoes, with sharp cheddar and pepper jack cheeses, two cage-free eggs your way and a side of salsa verde 13.79

### MORNING BELLE OMELET

Three cage-free eggs over medium folded omelet style, stuffed with sausage, mushrooms, sautéed peppers, sharp cheddar cheese, topped with sour cream and scallions, served with multigrain toast and butter 12.49

## SWEET STARTS

### CRÈME BRULEE BANANA FRENCH TOAST

Brioche french toast topped with whipped vanilla bean yogurt, caramelized bananas, fruit compote and dusted with powdered sugar 12.29

### DARK CHOCOLATE BROWNIE PANCAKES

Two vanilla buttermilk pancakes with chunks of fudge brownie, topped with nutella, strawberries and maple syrup 12.29

### BLUEBERRY PANCAKES

Tried and true, two vanilla buttermilk pancakes with blueberries served with whipped butter and maple syrup 8.79

### CLASSIC FRENCH TOAST

Two slices of thick-cut brioche french toast topped with whipped cream and served with maple syrup 10.49

### MORNING BELLE PANCAKES

Two classic vanilla buttermilk pancakes served with whipped butter and maple syrup 7.79

### CLASSIC BELGIAN WAFFLE

Belgian waffle made to order, topped with fruit compote, powdered sugar and whipped cream served with whipped butter and maple syrup 10.49

## HEALTHY BEGINNINGS

### BUCKWHEAT BANANA PANCAKES

Two buckwheat pancakes topped with toasted pecans, sunflower seed butter, caramelized bananas and fresh strawberries 11.99

### OATS AND TOAST

Steel cut oatmeal topped with whipped yogurt, toasted almond granola, bananas, and blueberries, served with multigrain toast, sunflower seed butter and organic honey 9.29

### GARDEN GRAIN BOWL

Tri-colored quinoa, sriracha-honey glazed sweet potato, caramelized onions, mushrooms, smashed avocado and cherry tomatoes, topped with two cage-free eggs your way 11.29

### UPROOTED BOWL

Sriracha-honey glazed sweet potato, tuscan kale, steamed rice, ginger carrot kimchee, cage-free egg white scramble, scallions, cilantro, edamame and lime 11.99

### FRESH START PARFAIT

Whipped vanilla bean yogurt, seasonal fresh fruit, toasted almond granola, fresh mint and basil 9.29

### HUMMINGBIRD OMELET

Cage-free egg white omelet with oven roasted turkey breast, sundried tomatoes, scallions, roasted garlic cream cheese, topped with smashed avocado and sour cream served with a side of multigrain toast and butter 12.49

## BOWLS / HASH / TOAST

### FARMHAND HASH

Shredded corned beef with signature potatoes, caramelized onions, roasted garlic bbq sauce, pepper jack cheese and peppercorn gravy, topped with a cage-free egg your way 11.79

### ORANGE CHICKEN BOWL

Sriracha-honey glazed chicken, steamed rice, ginger carrot kimchee, edamame, cilantro and lime topped with two cage-free eggs your way 11.79

### GARDENER'S TOAST

Thick-cut multigrain toast topped with wild mushrooms and caramelized onions, sharp cheddar cheese, peppercorn gravy, arugula and two cage-free eggs your way 11.79

### PORK BELLY BOWL

Sriracha-honey glazed pork belly, steamed rice, ginger carrot kimchee, edamame, cilantro and lime topped with two cage-free eggs your way 13.79

### SALMON AVOCADO TOAST

Thick-cut multigrain toast topped with slices of smoked salmon, smashed avocado, roasted garlic cream cheese, scallions, dill and capers, served with two cage-free eggs your way 13.99

## EVERYTHING EGGS

### FARMHAND OMELET

Cage-free egg omelet with shredded corned beef and signature potatoes, caramelized onions, swiss cheese and peppercorn gravy, topped with paprika hollandaise, served with multigrain toast and butter 12.79

### SIMPLE OMELET

Cage-free egg omelet with sharp cheddar cheese, served with multigrain toast and butter 8.79 (add choice of ham, bacon or sausage \$2 add up to three veggies \$2)

### FRESH HARVEST OMELET

Cage-free egg omelet with sundried tomatoes, mushrooms, sautéed peppers, spinach, caramelized onions and smoked provolone cheese, topped with pesto hollandaise, served with multigrain toast and butter 12.49

### CHICKEN BACON RANCH OMELET

Cage-free egg omelet with chicken breast, applewood bacon, smoked provolone cheese, spinach and blistered cherry tomatoes, drizzled with ranch dressing, served with multigrain toast and butter 12.79

### SILVER DOLLAR BENEDICT

Two poached cage-free eggs on silver dollar pancakes with sausage patties, sharp cheddar cheese, maple syrup, powdered sugar, cinnamon-maple glaze, whipped cream and candied pecans, served with a side of signature potatoes 11.99

### MORNING BELLE BENEDICT

Two poached cage-free eggs on toasted rosemary focaccia with honey glazed ham and paprika hollandaise, served with a cherry tomato spring mix salad 11.99

### THE GARDENER'S BENEDICT

Two poached cage-free eggs on toasted rosemary focaccia with goat cheese, sundried tomatoes, spinach, smashed avocado and pesto hollandaise, served with a cherry tomato spring mix salad 12.29

### SMOKED SALMON BENEDICT

Two poached cage-free eggs on toasted rosemary focaccia with thin slices of smoked salmon, roasted garlic cream cheese, capers, scallions, arugula and paprika hollandaise, served with a cherry tomato spring mix salad 13.99

### HUMMINGBIRD FRITTATA

Fluffy cage-free eggs baked with oven roasted turkey breast, sundried tomatoes and roasted garlic cream cheese, topped with scallions and avocado, served with a side of signature potatoes 12.49

### PORK BELLY FRITTATA

Fluffy cage-free eggs baked with wild mushrooms topped with sriracha-honey glazed pork belly, scallions, sautéed peppers and paprika hollandaise, served with a side of signature potatoes 12.49

### BREAKFAST CHIMICHANGA

Baked flour tortilla filled with scrambled cage-free eggs, pork belly, avocado, queso fresco, topped with tomatoes, scallions and sour cream, served with a side of signature potatoes 11.79

### MORNING BELLE BREAKFAST BURRITO

Sriracha-honey glazed chicken, signature potatoes, cage-free egg white scramble and queso fresco wrapped in a tomato basil tortilla, served with a side of fire roasted salsa and smashed avocado 12.49

## SIDES

Bacon 3.99

Corned Beef Hash 4.99

Two Eggs 3.99

Seasonal Fresh Fruit 4.99

Toast with Butter 2.29

(Multigrain, Sourdough, Brioche, Rye)

Sausage Patties 2.99

Cheesy Grits 3.49

Glazed Warm Cinnamon Roll 3.49

Steelcut Oats with Butter 3.99

Honey-Glazed Ham 2.99

Signature Potatoes 3.49

Biscuit & Peppercorn Gravy 3.99

Almond Granola with Milk 3.99



# LUNCH COMBINATIONS \$11.99

Any Half Flatbread or Any Half Handheld (excluding burger)

..... PAIRED WITH .....

Any Half Salad or Cup of Heirloom Tomato Soup

## FRESH FROM THE GARDEN

### HARVEST SALAD

Vitamin-rich tuscan kale tossed with tri-colored quinoa and sunflower seeds, topped with mandarin oranges, apples, goat cheese and grain mustard dressing 10.99

### GARDENER'S SALAD

Beefsteak tomato slices with sea salt, black pepper, olive oil, fresh basil, aged balsamic and fresh mozzarella, served with a side of flatbread 9.99

### BELLE SALAD

Spring mixed greens with cherry tomatoes, fire roasted artichokes, bell peppers, cucumber, avocado, focaccia croutons and seasonal vinaigrette 10.99

### CAESAR SALAD

Chopped romaine, focaccia croutons, grated parmesan cheese and roasted garlic parmesan dressing 9.99

Top any salad with free-range, hormone-free chicken add 4.29

Cup of Heirloom Tomato Soup 4.29

## FLATBREADS

### BLACKENED CHICKEN FLATBREAD

Toasted flatbread with adobo spiced chicken, fire-roasted artichokes, sautéed peppers, basil, smoked provolone cheese and ranch 10.79

### CAPRESE FLATBREAD

Toasted flatbread with blistered cherry tomatoes, basil leaves, fresh mozzarella, olive oil, sea salt, black pepper and aged balsamic 10.79

## HANDHELDS

Served with Great Lakes' kettle chips

### MORNING BELLE WRAP

Chicken breast, smashed avocado, paprika aioli, queso fresco, spinach, beefsteak tomatoes and spicy pickles wrapped in a tomato basil tortilla 13.29

### DOUBLE CHEESEBURGER

Two beef patties with american cheese, lettuce, tomato, spicy pickles and paprika aioli served on a whole wheat bun 13.79

### CLASSIC B.L.T

Applewood bacon on toasted wheat bread with arugula, beefsteak tomatoes and paprika aioli 12.79

### HUMMINGBIRD TURKEY WRAP

Oven-roasted turkey, smashed avocado, applewood bacon, beefsteak tomato, arugula and basil aioli wrapped in a tomato basil tortilla 13.29

### CHICKEN FOCACCIA SANDWICH

Chicken breast topped with melted swiss cheese, roasted adobo spread, basil aioli, arugula, balsamic and applewood bacon on toasted rosemary focaccia 12.79

### HAM AND CHEESE MELT

Honey glazed ham, melted cheddar and swiss on toasted sourdough bread 11.59

## CHAMPAGNE & COCKTAILS

### BELLE MIMOSA

House champagne with choice of flavor: blood orange, mango, strawberry, or raspberry puree 8.29

### MORNING SUNRISE BELLINI

Prosecco, peach puree 9.49

### MORNING SPRITZ

Hendrick's gin, raspberry puree, lime juice, house champagne 9.49

### LEMON TREE

Tito's vodka, simple syrup, lemon juice, house champagne 8.49

### STRAWBERRY PATCH

Jameson whiskey, strawberry puree, lemon wedge, orange slice 9.49

### FLOWER BED BLOODY MARY

Pinnacle cucumber vodka, bloody mary mix, edible flower 9.49

### COFFEE OLD FASHIONED

Maker's Mark bourbon, bitters, cold brew coffee, orange peel 8.49

### MUDDLED SCREWDRIVER

Tito's vodka, orange juice, orange slices 8.29

## SPIKED COLD BREW \$8.49

Iced cold brew coffee with your choice of spike and garnish, topped with whipped cream

### CHOOSE YOUR SPIKE

Rumchata  
Kahlua  
Godiva White Chocolate  
Bailey's Salted Caramel

### CHOOSE YOUR GARNISH

Cinnamon Sugar  
Caramel Sauce  
Chocolate Sauce  
Strawberry Puree

## BEVERAGES



We proudly serve Thrive coffee and tea. Sustainably sourced, farmer-direct. Investing in the communities that cultivate and grow Thrive products.

Regular or Decaf 2.99  
Cold Brew 3.29

### JUICES

Orange Juice 2.99  
Pomegranate Juice 3.89  
Tomato Juice 2.99  
Pomegranate Lemonade 3.89

### TEAS & SOFT DRINKS

Iced Tea 2.99  
Coke Products 2.99  
Hot Tea 2.99  
(Hibiscus, English Breakfast, Lemongrass, Earl Grey, Camomile)

### MILK & HOT CHOCOLATE

2% White Milk 2.99  
Chocolate Milk 2.99  
Hot Chocolate 2.99  
Almond Milk 2.99

## LITTLE GARDENER'S MENU \$5.99

All menu items include a beverage. Available for ages 12 and under.

### CLASSIC BREAKFAST

One cage-free egg your way, choice of bacon or sausage served with buttered toast

### PANCAKE BREAKFAST

Three silver dollar pancakes served with maple syrup with fresh grapes

### FRENCH TOAST STICKS

Brioche French toast cut into sticks served with maple syrup with fresh grapes

### CHEESY EGGS

Two cage-free eggs scrambled with sharp cheddar cheese served with buttered toast

### DOUGHNUT WAFFLE

Doughnut waffle with butter and maple syrup served with fresh grapes

### CHEESEBURGER

Single beef patty on a brioche bun with american cheese served with Great Lakes' kettle chips

### GRILLED CHEESE

Griddled white bread with Velveeta served with Great Lakes' kettle chips

\* Notice: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

rev 5-25-22



# MORNING BELLE®

## GLUTEN-FRIENDLY MENU

The following is a list of menu items at Morning Belle that are gluten-friendly or can be modified to be gluten-friendly. However, these menu items are guaranteed gluten-free because they are scratch-made. The health and safety of our guests are top priorities for us at Morning Belle. Please let your server know if anyone in your party has a food allergy.

### EVERYTHING EGGS

#### FARMHAND OMELET

Cage-free egg omelet with shredded corned beef and signature potatoes, caramelized onions, swiss cheese and peppercorn gravy, topped with paprika hollandaise, served with gluten-friendly toast 12.79

#### SIMPLE OMELET

Cage-free egg omelet with sharp cheddar cheese, served with gluten-friendly toast 8.79 (add choice of ham, bacon or sausage \$2 add up to three veggies \$2)

#### FRESH HARVEST OMELET

Cage-free egg omelet with sundried tomatoes, mushrooms, sautéed peppers, spinach, caramelized onions and smoked provolone cheese, topped with pesto hollandaise, served with gluten-friendly toast 12.49

#### CHICKEN BACON RANCH OMELET

Cage-free egg omelet with chicken breast, applewood bacon, smoked provolone cheese, spinach and blistered cherry tomatoes, drizzled with ranch dressing, served with gluten-friendly toast 12.79

#### PORK BELLY FRITTATA

Fluffy cage-free eggs baked with wild mushrooms topped with sriracha-honey glazed pork belly, scallions, sautéed peppers and paprika hollandaise, served with a side of signature potatoes 12.49

#### MORNING BELLE BENEDICT

Two poached cage-free eggs on toasted rosemary focaccia with honey glazed ham and paprika hollandaise, served with a cherry tomato spring mix salad 11.99

#### HUMMINGBIRD FRITTATA

Fluffy cage-free eggs baked with oven roasted turkey breast, sundried tomatoes and roasted garlic cream cheese, topped with scallions and avocado, served with a side of signature potatoes 12.49

#### THE GARDENER'S BENEDICT

Two poached cage-free eggs on toasted rosemary focaccia with goat cheese, sundried tomatoes, spinach, smashed avocado and pesto hollandaise, served with a cherry tomato spring mix salad 12.29

#### SMOKED SALMON BENEDICT

Two poached cage-free eggs on toasted rosemary focaccia with thin slices of smoked salmon, roasted garlic cream cheese, capers, scallions, arugula and paprika hollandaise, served with a cherry tomato spring mix salad 13.99

### HEALTHY BEGINNINGS

#### GARDEN GRAIN BOWL

Tri-colored quinoa, sriracha-honey glazed sweet potato, caramelized onions, mushrooms, smashed avocado and cherry tomatoes, topped with two cage-free eggs your way 11.29

#### UPROOTED BOWL

Sriracha-honey glazed sweet potato, tuscan kale, sticky rice, ginger carrot kimchee, cage-free egg white scramble, scallions, cilantro, edamame and lime 11.99

#### HUMMINGBIRD OMELET

Cage-free egg white omelet with oven roasted turkey breast, sundried tomatoes, scallions, roasted garlic cream cheese, topped with smashed avocado and sour cream served with a side of gluten-friendly toast 12.49

### SIDES

Bacon 3.99

Corned Beef Hash 4.99

Two Eggs 3.99

Steelcut Oats with Butter 3.99

Sausage Patties 2.99

Cheesy Grits 3.49

Egg White Scramble 2.99

Almond Granola with Milk 3.99

Honey-Glazed Ham 2.99

Signature Potatoes 3.49

Seasonal Fresh Fruit 4.99

# SIGNATURES

## CLASSIC BREAKFAST #1

Two cage-free eggs your way, signature potatoes, choice of ham, bacon or sausage and gluten-friendly toast 11.29

## MEAT LOVERS BOWL

Applewood bacon, honey glazed ham, sausage, served over signature potatoes, with sharp cheddar and pepper jack cheeses, two cage-free eggs your way and a side of salsa verde 13.79

## MORNING BELLE OMELET

Three cage-free eggs over medium folded omelet style, stuffed with sausage, mushrooms, sautéed peppers, sharp cheddar cheese, topped with sour cream and scallions, served with gluten-friendly toast 12.49

## AVOCADO TOAST

Thick-cut multigrain toast topped with smashed avocado, cherry tomatoes marinated with basil, sea salt and balsamic, served with two cage-free eggs your way 10.79

## SHRIMP AND GRITS

House grits topped with smoked provolone cheese, spiced shrimp, scallions and sour cream, served with one cage-free egg your way 12.29

# BOWLS / HASH / TOAST

## FARMHAND HASH

Shredded corned beef with signature potatoes, caramelized onions, roasted garlic bbq sauce, pepper jack cheese and peppercorn gravy, topped with a cage-free egg your way 11.79

## ORANGE CHICKEN BOWL

Sriracha-honey glazed chicken, steamed rice, ginger carrot kimchee, edamame, cilantro and lime topped with two cage-free eggs your way 11.79

## PORK BELLY BOWL

Sriracha-honey glazed pork belly, steamed rice, ginger carrot kimchee, edamame, cilantro and lime topped with two cage-free eggs your way 13.79

## SALMON AVOCADO TOAST

Thick-cut multigrain toast topped with slices of smoked salmon, smashed avocado, roasted garlic cream cheese, scallions, dill and capers, served with two cage-free eggs your way 13.99

# FRESH FROM THE GARDEN

## HARVEST SALAD

Vitamin-rich tuscan kale tossed with tri-colored quinoa and sunflower seeds, topped with mandarin oranges, apples, goat cheese and grain mustard dressing 10.99

## GARDENER'S SALAD

Beefsteak tomato slices with sea salt, black pepper, olive oil, fresh basil, aged balsamic and fresh mozzarella, served with a side of flatbread 9.99

## BELLE SALAD

Spring mixed greens with cherry tomatoes, fire roasted artichokes, bell peppers, cucumber, avocado, focaccia croutons and seasonal vinaigrette 10.99

## CAESAR SALAD

Chopped romaine, focaccia croutons, grated parmesan cheese and roasted garlic parmesan dressing 9.99

# HANDHELDS

## CLASSIC B.L.T

Applewood bacon on toasted bread with arugula, beefsteak tomatoes and paprika aioli served with Great Lakes kettle chips 12.79

## CHICKEN FOCACCIA SANDWICH

Chicken breast topped with melted swiss cheese, roasted adobo spread, basil aioli, arugula, balsamic and applewood bacon on toasted rosemary focaccia served with Great Lakes kettle chips 12.79

## HAM AND CHEESE MELT

Honey glazed ham, melted cheddar and swiss on toasted gluten-friendly bread served with Great Lakes kettle chips 11.59