

breakfast @ richard's

coffee & such

RICHARD'S BLEND COFFEE by DAWSON TAYLOR regular or decaf 3.50
ESPRESSO 4.00 • **CAPPUCCINO** 4.25 • **LATTE** 4.50
HOT TEA assorted 3.50 • **ICED TEA** 3.50
JUICE orange, cranberry, apple, grapefruit, tomato, pineapple small 3.00 large 6.00

starts & sides

COFFEECAKE blueberry streusel cream cheese ^V 6.00
BREAKFAST POTATOES ^V 6.00
LOCAL EGG ^{GF·V} poached, fried or scrambled 2.25 each
BLACK PEPPER BACON ^{GF} 1.50 per slice • **HOUSE-MADE PORK SAUSAGE PATTIES (2)** ^{GF} 4.00
ACME BAKESHOP TOAST ^V sliced baguette, whole grain *or* sourdough, butter & jam 3.50
GREEK YOGURT ^{GF·V} 6.00 • **CHEF'S CHOICE FRUIT** ^{GF·VEG} 7.00 • **PICO DE GALLO** ^{GF·VEG} 1.75

eggs

BREAKFAST BOARD prosciutto, lox, boiled egg, berries, whipped feta, cucumbers, house pickled vegetables 17.50 add choice of Acme Bakeshop toast 3.50
AVOCADO TOAST ^V mashed avocado, pico de gallo, fried egg, on Acme Bakeshop whole wheat toast 9.00
SCRAMBLED EGG SANDWICH ^V tomato, spinach, gruyère, mayo on focaccia 14.00
add prosciutto 4.00 • add black pepper bacon 3.00 • add ham 3.00
CAPITOL BREAKFAST two eggs, breakfast potatoes, Acme Bakeshop baguette
choice of: black pepper bacon *or* house-made pork sausage patty 13.50
BENEDICT house-made English muffins, poached eggs, hollandaise, red potatoes
choice of: honey-smoked ham *or* salmon lox 16.00
SHAKSHUKA ^V two eggs baked in spicy tomato sauce, with peppers & caramelized onions,
topped with feta, with grilled focaccia 15.50

not eggs

BISCUITS & GRAVY house-made biscuits, smoked turkey gravy 9.50 • add egg(s) 2.25 each
BANANA BREAD FRENCH TOAST house-made banana bread, whipped cream, chocolate sauce
choice of: black pepper bacon *or* house-made pork sausage patty
double 14.00 • single 9.00
RICHARD'S GRANOLA ^{GF·V} toasted oats, dried fruit, honey, toasted nuts & seeds, honey, milk 8.00
sub Greek yogurt 3.00 • sub almond milk 1.00

the fine print

GF = GLUTEN-FREE • V = VEGETARIAN • VEG = VEGAN
ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT PRODUCTS.
OUR EGGS ARE LOCALLY SOURCED & UNGRADED • 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.
FOR YOUR CONVENIENCE, AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.
WE'RE HAPPY TO SPLIT CHECKS INTO EQUAL AMOUNTS • A 1.50 SPLIT PLATE CHARGE & 2.00 SUBSTITUTION CHARGE WILL BE APPLIED.

EXECUTIVE CHEF RICHARD LANGSTON • AM SOUS CHEF AVERY WILLIAMSON
GENERAL MANAGER JIM BORTON • ASSISTANT MANAGER RYAN BUDDENBOHM