



RESTAURANT • BAR

From the Griddle

half orders available

Pancakes	6.50
Banana Pancakes	7.00
Strawberry Pancakes	7.25
Blueberry Pancakes	7.00
Chocolate Chip Pancakes	7.00
French Toast served with fresh fruit	6.50
Stuffed French Toast strawberry creamed cheese and honey	9.00

French Toast Royale - French Toast with two eggs, bacon, ham, or sausage, and fresh fruit **10.00**

We are proud to serve Champigny Pure Maple Syrup. The Champigny family is going on five generations of producing 100% pure Vermont maple syrup off their own land. It's made the old fashion way: bucket collected, wood fired, & handcrafted with love... Possibly the best you'll ever have!

Oatmeal
with mixed Fruit 5.50
Mixed Fruit Bowl
6.00

Sides	
One Egg 2.00	Hashbrowns 2.25
Two Eggs 3.50	Hashbrowns with Melted Cheddar 3.50
Mixed Fruit 3.50	Bacon, Sausage, or Black Forest Ham 2.60

Morning Eye Openers
Mimosa 7
Bloody Mary 7
Screwdriver 6

Bagels

Plain, Wheat, Everything

Bagel & Cream Cheese

2.15

Cream Cheese Choice: Plain, Veggie Lite, & Sundried Tomato

*add tomato, sprouts, or onion .50 each

Breakfast Bagel

fried egg, cheddar cheese, & sliced ham
(bacon or tomato may be substituted)

5

The Gateway Bagel

fried egg, cheddar cheese, veggie cream cheese, & tomato

5

Gentile Ben

bagel, cream cheese, tomato, sprouts, & sliced ham

5

Bagel and Lox

Nova lox, cream cheese, tomato, red onion, & capers

7.25

Water Served By Request

Breakfast Entrées

Eggs and More

Eggs Any Style two eggs served with hashbrowns, toast, and bacon, ham or sausage	7.00
Caprese and Eggs two eggs over easy served with sliced tomato, fresh mozzarella, and basil with hashbrowns and toast	8.50
Fresh Basil, Tomato, & Parmesan Scramble with hashbrowns and toast	7.15
Biscuits and Gravy homemade biscuits & sausage gravy with hashbrowns	6.50
Asparagus and Prosciutto over two poached eggs with a citrus crème, english muffin and hashbrowns Substitute Smoked Salmon for \$2 more	8.50
Breakfast Burrito egg, black beans, cheddar, tomato, and green onions wrapped in a tortilla served with salsa and sour cream	7.00
Chorizo Burrito scrambled eggs, potatoes mixed with chorizo, scallions and cheddar wrapped in a tortilla with salsa and avocado on the side	8.00
Breakfast Quesadilla scrambled eggs, avocado, bacon, and cheddar cheese on flour tortilla	7.25

Omelets

California avocado, tomato, sour cream, alfalfa sprouts served with hashbrowns and toast		8.50
Smoked Salmon Nova lox, red onion, tomato, and cream cheese served with hashbrowns and toast		9.50
Ham and Cheese served with hashbrowns and toast		7.50
Spinach, Montrachet Goat Cheese, and Tomato served with hashbrowns and toast		8.00
Veggie red and yellow bell pepper, zucchini, eggplant, red onion, mushroom, and provolone with fruit and toast		7.50
Italian Sausage with red onion and cheddar cheese served with hashbrowns and toast		8.00
Tre Formaggi Asiago, fresh mozzarella, and Parmesan topped with marinara sauce with hashbrowns and toast		8.50
Angelino portabello mushroom, roasted bell peppers, marinara, and melted mozzarella on top with hashbrowns and toast		8.50

Eggs Benedict 9.00
poached eggs and ham over english muffin served with lemon hollandaise
(with asparagus or spinach add \$1.50)

Substitution of fruit for hashbrowns 1.00
Toast: white or wheat
add 50¢ for an english muffin

Coffee, Espresso, and Tea

House Drip Coffee	2.25		
Latte	3.25	Mocha Latte	3.75
Cappuccino	3.25	Café Au Lait	3.00
Espresso (Double)	2.50	Chai Latte	3.75
Americano	2.50	Hot Chocolate	2.50
Macchiato	2.75	Flavored Steamer	2.50

Extra Shot of Espresso .60

Add Flavor.50

Almond, Caramel, Hazelnut, Mango, Peach, Raspberry, Strawberry, Vanilla

Fine Tea 2.75

Decaf English Breakfast, Earl Grey, Egyptian Chamomile, English Breakfast,
Mango Ceylon, Washington Peppermint,
Japanese Sencha Green and Dragonwell Green Tea 3.50 per cup

Drinks

Milk	2.25	Fountain Soda	2.25
Chocolate Milk	2.50	(Coke, Diet Coke, Sprite, Mr. Pibb or Ginger Ale)	
Fresh Orange Juice	3.50	Iced Mango Ceylon Tea	2.25
Grapefruit, Cranberry, Tomato, Pineapple, or Apple Juice	3.00	Iced Coffee	2.00
Panna or Pellegrino 500ml	4.50	Italian Soda	2.25
IBC Root Beer in bottle	3.50		

Angelino and The French Press for Dinner

Entrees priced from \$11 and salads from \$5

No compromises on Quality

Yet Priced for the Local