



All Day Menu February 2025 New Additions

New Ingredients to purchase:

Tavolini Balsamic Glaze:

GFS #203453 or your Local Grocer

Grape Tomatoes:

Local Grocer

Hand Held Frother:

\$14.99 on Amazon or your local Walmart/ Meijer



Country Power Bowl



Description:

Protein-packed bowl with spinach, turkey sausage, grape tomatoes, avocado, goat cheese, green onions, sweet balsamic glaze on a bed of grits and topped with a sunny-side up egg.

\$14.49

Recipe:

6 oz – Grits

2 oz – Spinach

1 ea – Ground Turkey Sausage

6 ea – Grape Tomatoes

½ ea – Avocado

1 oz – Goat Cheese

1 ea – Sunny Side Up Egg

Sprinkle – Chives

Drizzle – Balsamic Glaze

Sprinkle – Potato seasoning

Side:

None

COUNTRY POWER BOWL cont.

Preparation:

1. Fill wide bowl with grits
2. Cut 6 grape tomatoes in half
3. Finely dice turkey sausage patty and place in a sautee pan with sliced avocado, green onion and grape tomatoes and sprinkle with potato seasoning
4. Add spinach leaves toward the completion of the sautee
5. Spread sautee onto half of the bowl of grits; add goat cheese and a drizzle of balsamic glaze
6. Place a sunny side up egg on the other half of the grits and serve

BARN BUSTER



Description:

Crispy chicken, goat cheese, and hot pepper bacon jam on a house-baked flaky biscuit creates a hearty knife and fork breakfast sandwich. Served with a Scramblers Side. **\$13.49**

Recipe:

- 1 ea – Biscuit
- 2 ea – Chicken Tenders
- 2 oz – Goat Cheese
- 3 oz – Hot Pepper Bacon Jam

Sides:

- 1 Scramblers Side

Preparation:

1. Place a split biscuit on a medium size plate
2. Build sandwich with two deep fried chicken tenders
3. Heat up Hot-Pepper Bacon Jam in a sautee pan
4. Drizzle jam on top of chicken tenders

5. Sprinkle goat cheese on top of sandwich
6. Serve with a Scramblers Side

COLD BREW COFFEE



Description:

Cold brew coffee topped with your choice of French Vanilla or Hazelnut cold foam **\$4.49**

Recipe:

8 oz – Cold Brewed Coffee

3 ea – Individually packaged hazelnut or French Vanilla creamer

Cold Brew Procedure:

- Pour 5 bags of coffee grounds into a pancake bucket
- Pour cold water into the bucket up to the lip and place in the walk-in cooler over night
- Place a coffee filter into a large colander over a pancake bucket
- Slowly pour the coffee into the filter
- Date and label bucket of cold brew coffee

Preparation:

1. Fill a pint glass with ice
2. Pour cold brew coffee over ice
3. Pour three individually packaged hazelnut or French Vanilla creamers into a soup cup
4. Using a hand-held froth machine, froth the creamer for approximately 2-3 minutes until it creates a nice foam

5. Pour on top of coffee and serve