



Spring 2024 MENU

New Products to Purchase:

#271686 – GFS – Gordon Choice Cornbread Muffin Batter, Frozen, 8 Lb Pail, 2/Case

#424009 – GFS – Gordon Choice Apple Fritter Donuts, Frozen, 4.4 Ounce, 20 Ct Bag, 1/Case

#416566 – GFS – Monin Hot Honey Beverage Syrup, 1 Ltr, 4/Case

#964668 – GFS – Brickman's Chicken Salad 2 bags/Case

Kroger or local grocer - Tajin

Bacon Cornbread Waffle



Description:

A southern-style cornbread waffle with diced bacon, onion and cheese baked right in! Covered with two eggs made to order and sprinkled with diced tomatoes and chives. Served with your choice of a Scrambler Side and a side of hot honey syrup. **\$11.99**

Recipe:

4 oz – Corn Bread Muffin Batter
2 ea – Eggs made to order
1 oz – Diced Bacon
1 oz – Diced Onion
1 oz – Combo Cheese
1 oz – Diced Tomato
1 oz – Diced chives

Side:

Scrambler Side
Ramekin Hot Honey Syrup

Preparation:

1. Pour cornbread muffin batter into waffle iron sprinkling in diced bacon, diced onion and combo cheese
2. Once cooked, place waffle on large plate
3. Cook two eggs to order and place on top of waffle

4. Sprinkle diced tomatoes and chives on top of eggs
5. Serve with a Scramblers Side and a ramekin of Hot Honey Syrup

Scramblers Poutine



Description:

Seasoned French fries and house-made sausage gravy covered with scrambled eggs, Monterey Jack and cheddar cheeses and chives. **\$12.79**

Recipe:

6 oz – French Fries
4 oz – Sausage Gravy
2 ea – Eggs
2 oz – Combo Cheese
Sprinkle – Chives
Sprinkle – Potato Seasoning

Preparation:

1. Cook French fries and pour into large bowl
2. Sprinkle fries with potato seasoning
3. Cover fries in cheese, then sausage gravy
4. Cook two eggs to order and place on top of sausage gravy
5. Sprinkle chive and an additional sprinkle of combo cheese on top

Chicken Salad Sandwich



Description:

House-made chicken salad resting on lettuce and tomato and served on your choice of thick cut rye, flakey croissant, Brioche bun, or fresh-baked biscuit. Served with your choice of a Scramblers Side. **\$11.29**

Recipe:

6 oz – House-made chicken salad
1 ea – Bread Choice (Rye, Croissant, Brioche or Biscuit)
1 ea – Sliced tomato
1 ea – Leaf lettuce

Side:

Scrambler Side
Ramekin of 3 pickle slices

Chicken Salad Recipe:

24 oz – Brickman's chicken salad
2 oz – Chopped dill pickles
1 ea – Chopped hard-boiled egg

Preparation:

1. Warm or toast guest choice bread
2. Place leaf lettuce and slice of tomato on bottom half of bread
3. Scoop Chicken Salad onto sliced tomato

4. Shingle top of bread on angle as shown
5. Serve with Scramblers side and 3 dill pickle chips in a ramekin

Chicken Apple Fritter Sandwich



Description:

Crispy chicken tenders drizzled with hot honey syrup resting on a sweet apple fritter bun. Served with pickles and a Scramblers Side. **\$12.79**

Recipe:

- 2 ea – Chicken Tenders
- 1 ea – Apple Fritter
- 3 ea – Sliced Pickle Chips
- 1 oz – Hot Honey Syrup

Sides:

Ramekin of Hot Honey Syrup
Scrambler Side

Preparation:

1. Place the bottom of an Apple Fritter on a large plate
2. Place two cooked chicken tenders on the apple fritter
3. Drizzle 1oz Hot Honey Syrup on the chicken tenders
4. Place 3 pickle chips on top of chicken
5. Shingle top of apple fritter onto the sandwich as shown
6. Serve on a large plate with a Scramblers Side and a ramekin of Hot Honey Syrup

Apple Fritter French Toast



Description:

Sweet apple fritters dipped in our made-from-scratch French toast batter, cooked to perfection and topped with powdered sugar and whipped cream dollops. **\$11.49**

Recipe:

2 ea – Apple Fritters
4 oz – French Toast Batter
3 dollops – Whipped Cream
Sprinkle – Powdered sugar
Sprinkle – Cinnamon

Preparation:

1. Prepare this dish in exactly the same manner as our traditional French toast using apple fritters instead of sour dough bread
2. Place on a large plate with powdered sugar a garnish with leaf lettuce and orange wheel and three dollops of whipped cream as shown

Hot Honey Lemonade



Vodka Version



Non-Alcoholic Version

Description:

A summertime favorite. Vodka Lemonade and Hot Honey Syrup make for a refreshing treat with a kick. **\$7.99**

****Non alcoholic version****

A summertime favorite. Lemonade and Hot Honey Syrup make for a refreshing treat with a kick. **\$4.99**

Recipe:

12 oz – Lemonade
1 oz – Hot Honey Syrup
1 oz – Vodka
Sprinkle – Tajin

Preparation:

1. Pour Hot Honey Syrup and Lemonade into glass
2. Add Vodka if requested
3. Stir and pour over mason jar filled with ice

4. Garnish with a slice of lemon dipped in tajin