



Cool Comfort.

Lunch starts at 11:30. Breakfast all day.

## BREAKFAST SANDWICHES

- Mr. Clean** - Egg on a roll \$4 **V**
- Hatter** - Egg & cheese \$5 **V**
- Babe** - Egg & bacon \$5.50
- Miles** - Egg, bacon & cheese \$6
- Mantle** - Egg & ham \$5.50
- Stan** - Egg, ham & cheese \$6
- DiMaggio** - Egg & sausage \$6.50
- Gusten** - Homemade corned beef hash with fried egg on a bagel \$7
- Coltrane** - Egg, sausage & cheese \$6
- Kenny G** - Egg, veggie sausage & cheese on a bagel \$6 **V**
- Ella** - Lox, cream cheese, red onion & tomato on a bagel \$9
- Otis** - Egg whites, veggie sausage, avocado, & pepper jack in a spinach wrap \$8 **V**

## CEREAL

- Dizzy's Homemade Granola** \$9 **V**  
Toasted oats, nuts and raisins with honey, brown sugar and lots of love. **Add fruit** \$1
- Mary's Favorite Oatmeal** \$9 **V**  
Served creamy, cooked with spiced apples, raisins and cinnamon. Made to order.
- The Power Breakfast** \$13 **V**  
Yogurt topped with seasonal fruit, granola and drizzled with honey.

## THE GRIDDLE

Served with Lacona amber maple syrup

### Buttermilk Flapjacks \$12

Three golden cakes served plain or create your own.

Add \$2 for any additional ingredient or combination

### Choose Your Ingredients:

Strawberries  
Blueberries  
Bananas  
Chocolate chips  
we got nuts too....

- The Granola Belgian Waffle** \$14 **V**  
Crisp and Light waffle topped with our homemade granola.
- Pistachio Crusted Banana Stuffed French Toast** \$14 **V**  
Challah french toast lightly crusted in pistachios and filled with banana slices.

## EGGS & OTHER GOOD THINGS

- The Deluxe** \$15  
Two eggs, two flapjacks, home fries, house toast, choice of side dish, coffee and juice.  
Corned Beef or Veggie Hash \$3
- Eggs Anyway You Want 'Em** \$12 **V**  
Two farm fresh eggs with home fries, one side and house toast.
- Tofu Scramble** \$12 **V**  
Tofu seasoned with our curry spice blend, home fries, one side and house toast.

### Omelette by Design \$14

Create your own or ask about our special omelette of the day

### Grits \$12

our favorite  
Cheddar, Chorizo and Jalapeños or create your own.

### Choose Your Ingredients:

Bell peppers  
Sweet onions  
Baby spinach  
Basil  
Scallions  
Fresh mushrooms  
Plum tomatoes  
Smoked bacon  
Jalapeños  
Ham  
Cheese (ask for selection)

- The Best Corned Beef Hash You'll Ever Eat** \$15  
Homemade hash with two poached eggs and house toast.
- Dizzy's Veggie Sweet Potato & Kale Hash** \$15 **V**  
Homemade veggie hash with two poached eggs and house toast.
- Eggs Ben a Dizz** \$14  
Poached eggs resting on a toasted English muffin with grilled Canadian bacon and topped with ancho lime hollandaise sauce Served with home fries.

### Or try our delicious Benedict variations:

- Florentine** - spinach **V**
- Pacifico** - smoked salmon add \$2
- California** - avocado and tomato with jalapeño hollandaise **V**
- Corned Beef Hash** add \$1
- Veggie Hash** - kale and sweet potato add \$1 **V**

- Teo's Italian Eggs** \$13 **V**  
Two poached eggs served over cubed focaccia and drizzled with olive oil, parmesan and fresh basil.  
Add bacon and tomato \$2.50  
Add veggie sausage and tomato \$2.50

- Huevos Rancheros** \$13 **V GF**  
Two eggs with corn tortillas topped with veggie chili, cheddar cheese, roasted tomato salsa, guacamole and cilantro sour cream. Make it **vegan** substitute tofu scramble.

- Biscuits and Gravy** \$16  
A homemade buttermilk biscuit with two farm-fresh eggs any style smothered in a creamy, homemade, smoky and spicy sausage gravy.

**V** - Vegetarian

**GF** - Gluten Free Try our corn tortillas or gluten free bread!

20% autogratiuity added to parties of 6 or more.

## BREAKFAST SIDES \$5

- Bacon, Ham or Sausage
- Veggie Sausage
- Turkey Bacon
- Canadian Bacon
- Homemade Corned Beef Hash
- Veggie Hash

## BEVERAGES

- House Blend Coffee \$2.
- Espresso \$4
- Cappuccino \$4
- Café Latte \$4
- Herbal Teas \$3.
- Iced Tea \$3
- Iced Coffee \$3
- Hot Chocolate \$4
- Fresh-Squeezed Orange Juice  
small \$3.75  
large \$4.75
- Cranberry, Apple, Tomato, or Grapefruit Juice  
small \$3  
large \$3.50

## SMALL PLATES

**Homemade Soup of the Day** Bowl \$9 / cup \$6  
All of our soups and Chili are homemade.

**Vegetarian Chili Bowl** \$11 / cup \$7  
A hearty veggie chili topped with cheddar cheese and cilantro sour cream served with corn chips.

**"Panko and Frosted Flake" Crusted Chicken Fingers** \$11  
Chicken tenders, N.A.E, 100% vegetarian fed, coated in panko and frosted flakes, served with bbq sauce and marmalade honey mustard.

**Nachos De La Casa** \$10  
Homemade corn chips with pepper jack and cheddar cheese, guacamole, charred tomato and jalapeno salsa, fresh jalapeños, and cilantro sour cream.

Topped with veggie chili, add \$3

Topped with grilled chicken, add \$4

**Combo: Sandwich, Soup or Salad** \$11  
Salad for combo is mesclun, plum tomatoes and red onions served with our herb balsamic vinaigrette.

Chili can be substituted for soup

Substitute any specialty salads for \$2

**Wings...Buffalo style** \$10

**Bacon Wrapped Buffalo Wings** \$12  
"Pigs DO! Fly....."  
Blue cheese dressing and celery sticks.

## SPECIALTY SALADS

**Asian Chicken Salad** \$14  
Chiffonade of greens and cabbage tossed with cilantro grilled chicken and a hoisin ginger vinaigrette, sprinkled with toasted sesame seeds, mandarin oranges and almonds.

**Southwestern Cobb Salad** \$14  
Greens topped with a fresh corn and three bean salsa, avocados, crispy chorizo bits and lime grilled chicken. Dressed with honey chipotle ranch and crunchy tortilla strips.

**House Salad** \$13  
Mesclun greens, carrot ribbons, raisins, toasted pine nuts, crumbled gorgonzola cheese and served with a herb balsamic vinaigrette. **Add chicken** \$4

V - substitute tofu for chicken.

### SIDES \$6

Seasoned hand cut fries	Dizzy's spicy charred Brussel sprouts	Mashed Potatoes and Gravy
Side Salad		

## BEVERAGES

**Sodas** \$2.50  
RC Cola, Diet Rite, lemon lime, Root beer or Ginger Ale

**Shakes, Malted or Egg Creams** \$6  
Vanilla or Chocolate

**Dizzys Cake Shake** \$9  
Bacon brittle and Nutella cake shake

**The Smoothie** \$6  
Berries, yogurt, honey and almond milk

## COCKTAILS

**Beer and wine** selection available

**Michalata** - spicy bloody mary mix with beer \$9

**Bilini** - peach necter with prosecco \$8

**Mimosa** - fresh squeezed OJ with prosecco \$8

## BIG PLATES

All sandwiches served with french fries.

### Dizzy's Burger \$15

Dry aged, USDA Prime beef blend served with lettuce, tomato, onion and French Fries

### Choose Toppings: \$1.50 ea

American  
Gruyere  
Cheddar  
Mozzarella  
Sautéed mushrooms  
Caramelized onions  
Smoked Bacon

### Veggie Burger \$13

Grilled veggie burger with lettuce, onion and pickle, accompanied by sun-dried tomato ketchup and herb aioli.

### Turkey Burger \$14

lean ground, free range, turkey burger with cranberry chutney, lettuce, tomato, and onion.

### The "Royale" Grilled Cheese \$15

Gruyere and aged cheddar, seared tomatoes and smoked bacon on house bread

### Veggie Wrap \$15

Grilled portobello, zucchini, roasted peppers, and goat cheese spread with herb aioli and wrapped in a spinach flatbread.

### Chicken Roma Sandwich \$15

Grilled pesto free-range chicken breast served with baby arugula, plum tomatoes, mozzarella and balsamic reduction on a garlic baguette.

### Turkey Club Deluxe \$15

Roast Turkey, Purdue N.A.E, 100% vegetarian fed, house roasted, stacked with smoked bacon, lettuce, tomatoes, and cranberry chutney served on toasted seven grain bread.

### Mediterranean Tuna Salad \$14

Homemade Albacore, tuna salad, lettuce, tomato, and sweet red onion on toasted country white bread or 7 Grain.

### The Reuben Classic \$15

Thick slices of corned beef (substitute turkey for a turkey Reuben) on house bread with sauerkraut, gruyere cheese, and thousand island.

## SPECIALTY DISHES

### Bacon-Wrapped Meatloaf \$19

Country style, wrapped in smoked bacon with roasted garlic mashed potatoes and spicy, charred Brussel sprouts.

### Riga-Stoli \$17

Rigatoni, smoked mozzarella and spicy Italian sausage in Vodka sauce.

### Steak Frites \$24

Pan seared grass-fed hanger steak topped with au poivre sauce, frites.

### Salmon, Ancho Dry-Rubbed and Seared \$18

Served on a bed of lemon-herbed quinoa, tossed with spinach and shallots.

### Dizzy's Creamy Mac and Cheese \$11

Creamy Mac and cheese topped with a cheddar and rice crispy gratin and served with a side salad

### Dizzy's very own Tuna Mac Daddy \$14

Creamy Mac and cheese baked casserole style with tuna salad, cheddar and rice crispy gratin and served with a side salad.

Try it spicy! Add Srirachaaaaahhhhh ...

## Kids Menu

Comes with a drink and choice of fries, peas and carrots or fruit \$9

### Choose from:

Flap Jacks, French Toast, Cheese-e-eggs,  
Grilled Cheese, Chicken Fingers, Cheese Burger  
or All Beef Hot Dog