

WAGSHAL'S BREAKFAST MENU

We bake our bread from scratch every day and we support organic and local agriculture whenever possible.
All our meats are prepared in house using Wagshal's original recipes.

Freshly Made Bread

Served with butter and jams.

Serving of Bread: Whole Wheat, White, Five-Grain 1.95
Gluten Free Options: White, Sundried Tomato, Cheese 1.95 (GF)
Bagel with cream cheese 3.95 • English Muffin or Biscuit 2.50

Side of Canadian Bacon or Bacon 4.00 (GF) • Sausage Links (3) 4.00 (GF)
Latkes, Herb Roasted Potatoes, or Cheesy Hash Browns 4.00
Fresh Seasonal Fruit 6.00 (GF) 🌱

Fast Start Breakfast

\$6 with Coffee or Tea and a choice of:

Bagel (add cream cheese for .75)

Croissant
Muffin
Yogurt (GF)

Fresh Fruit (GF) 🌱

Pastry
Donut
Fresh Juice



French Toast

made with Wagshal's special batter & Challah bread. Fruit compote, whipped butter & syrup 8.50
Crème brûlée spread 2.00

One Heavenly Belgian Waffle
fruit compote, whipped butter, & syrup 8.50

Fresh Oatmeal Made from Scratch
served with fresh apples, raisins, & fresh cream 7.25



Corned Beef Hash Made from Scratch
with 2 eggs (poached or baked) and toast 9.50

Smoked Fish Plate
smoked or kippered salmon with cream cheese, capers, tomato, choice of bagel 13.50

Kids Breakfast
one egg scrambled with fruit or latkes 4.50

Organic Eggs

Three Egg Omelette
select 3 of the following: bacon, Canadian bacon, breakfast sausage, Swiss, cheddar, tomato, green pepper, scallions, mushrooms, onions. Choice of potatoes or fresh fruit 10.00 (GF)
Egg whites add 2.50

Wagshal's Breakfast
2 eggs (poached, baked or scrambled) with choice of potatoes or fruit, & choice of bread, English muffin, or biscuit. Served with bacon, sausage, or Canadian bacon 11.50
Egg whites add 2.50

Breakfast Sandwich - Open Faced
2 eggs (poached or baked) on your choice of bread, English muffin or biscuit. Fresh fruit & choice of bacon, sausage, or Canadian bacon 8.00

Steak and Eggs
prime sirloin with 2 eggs (poached, baked or scrambled) with cheesy hash browns and choice of bread, English muffin or biscuit 14.00
Egg whites add 2.50

Eggs Benedict
with potatoes or fresh fruit 10.00

Frittata
with toast & choice of potatoes or fresh fruit 9.00 (GF)

Breakfast Quiche
toast with potatoes or fresh fruit 9.00

2 Eggs
(poached or baked) with Hollandaise & toast 9.00



Juices (GF) 🌱

Freshly Squeezed Orange Juice 3.00

Lemonade 2.75

Apple Juice 3.00



Organic Coffee & Tea

Coffee 2.75

Tea 2.75

Milk 3.00



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Vegan.



Made with gluten free ingredients, however we are not a gluten free facility.



Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

03-12
2020

WAGSHAL'S BRUNCH MENU

We bake our bread from scratch every day and we support organic and local agriculture whenever possible.
All our meats are prepared in house using Wagshal's original recipes.

Saturday & Sunday Brunch Menu 11am to 2pm

Mimosa Brunch

Any Brunch Item &
Unlimited Mimosas 24.99

Breakfast

French Toast

made with Wagshal's special batter & Challah bread. Fruit compote, whipped butter & syrup 8.50
Crème brûlée spread 2.00

One Heavenly Belgian Waffle

fruit compote, whipped butter, & syrup 8.50

Wagshal's Breakfast

2 eggs (poached, baked or scrambled) with choice of potatoes or fruit, & choice of bread, English muffin, or biscuit. Served with bacon, sausage, or Canadian bacon 11.50
Egg whites add 2.50

Steak and Eggs

prime sirloin with 2 eggs (poached, baked or scrambled) with cheesy hash browns and choice of bread, English muffin or biscuit 14.00
Egg whites add 2.50

Eggs Benedict

with potatoes or fresh fruit 10.00

Frittata

with toast & choice of potatoes or fresh fruit 9.00

Breakfast Quiche

toast with potatoes or fresh fruit 9.00

Corned Beef Hash

Made from Scratch

with 2 eggs (poached or baked) and toast 9.50

Smoked Fish Plate

smoked or kippered salmon with cream cheese, capers, tomato, choice of bagel 13.50

2 Eggs (poached or baked) with Hollandaise & toast 9.00

Kids

Please, age 6 and under only.

Mac & Cheese Pocket

Wagshal's fresh pasta 5.00

Meatball Pocket

meatball, provolone & marinara 5.00

Chicken Fingers

with fries & dipping sauce 6.50

Mini Cheese Pizzas 6.50

Desserts

Cake Slices • Crème Brûlée • Napoleon
Mango Mousse • Fruit Tart
Opera Cake • Carrot Cake 3.50

Lickety Split

In 15 minutes or less.

No modifications. No substitutions.

Chicken Caesar Salad

bread & butter 13.75

Fish & Chips

with house made tartar sauce & cole slaw 12.75

Parisian with cup of soup of the day.

Black Forest ham, Brie, Dijon mustard, & butter on ficelle 14.25

Salad Trio

with fruit salad, bread & butter 12.50

Pick any 2: Chicken Salad, Curry Chicken Salad, Tuna Salad, Potato Salad, Cottage Cheese

Sandwiches

Sandwiches served with homemade waffle chips, pickled sliced tomato, & a pickle spear.
Gluten Free breads available upon request.

Smoked Reuben

our famous smoked brisket, Swiss, Russian dressing, & sauerkraut on grilled rye 15.25

Über Smoked Double

double decker version of the Reuben & smoked brisket on toasted rye 16.25

Reuben - Corned Beef or Turkey

Swiss, Russian dressing, sauerkraut on toasted rye 13.75

Smoked Brisket

our famous smoked brisket & light yellow mustard on rye 14.50

#300

turkey, Smithfield ham, Swiss, Russian dressing, & coleslaw 14.25

Turkey Burger

cheddar, arugula, pickled red onion, diced apple, & Major Grey's chutney on a kaiser roll 13.00

Greek Salad Pita

tomatoes, cucumbers, green peppers, red onions, parsley, feta cheese, black olives, radishes, & Greek dressing 11.50
add chicken 3.25
add house made gyro meat 3.25

Noodle Bowl

Vegan Ramen

vegan broth, scallions, enoki mushrooms, snow peas, cilantro, jalapeño, carrots, basil, watermelon radish, water chestnuts, & ramen noodles 12.00

Salads

American Niçoise

artisan lettuce tossed with lemon Dijon vinaigrette, poached salmon, pickled haricot verts, pickled red onions, capers, pickled carrots, golden potatoes, & a local farm fresh boiled egg 14.50

The Santa Fe

romaine lettuce chopped with tomato, beans, corn, onions, cilantro, cheddar & pepperjack cheese, crispy tortilla strips, & grilled chicken, topped with adobo vinaigrette, a touch of lemon juice, hot sauce, & cholula chili-lime 14.00

Body By Beets

chock full of roasted & pickled beets, kale, spinach, apples, carrots, flax seed with lemon ginger vinaigrette 11.00

Strawberry Fields

fresh romaine lettuce, tomato, celery cucumber, & radishes, tossed with bacon & goat cheese, topped with strawberries & grilled chicken breast with strawberry red wine vinaigrette 14.00

Kale College

filled with artisan lettuce, kale, spinach, cucumber, celery, apple, carrots, flax seed, & tossed with curried parsley vinaigrette 11.00

The Nixon

artisan lettuce blended with cabbage, cilantro, carrots, bell pepper, yellow peppadew peppers & crispy wontons, tossed in ginger soy vinaigrette & Asian sambal-five spiced chicken 14.00

Sides

Canadian Bacon or Bacon • Latkes
• Herb Roasted Potatoes • Cheesy Hash Browns 4.00

Sausage Links (3) • Veggies of the Day
• Mac & Cheese 4.00

Fresh Seasonal Fruit 6.00

Double Baked Potato 4.50

Soup of the Day cup 6.00 • bowl 10.00

Serving of Bread: Whole Wheat, White, Five-Grain 1.95

Gluten Free Options: White, Sundried Tomato, Cheese 1.95

Bagel with cream cheese 3.95

English Muffin 2.50

Beverages

Coffee • Tea • Fountain Drinks • Lemonade 2.75
Milk • Fresh Orange Juice • Apple Juice 3.00
Specialty Sodas 3.25



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