

# MENU

Served 9-3



*Hopscotch*  
**BRUNCHETTE**  
The best in town

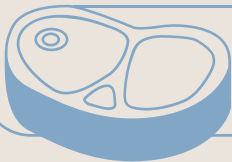
## Bites

- Curried Deviled Eggs.** 6  
Three deviled eggs with curry, cilantro, and pickled mustard seeds.
- Dirty Chai Brunchkins.** 8  
Deep fried espresso and chai donut dough with powdered sugar and house made clementine marmalade.
- Rosemary Garlic Dip.** 8  
Hot roasted garlic confit pureed with cannellini beans, fresh rosemary leaves, broth, vinegar and olive oil for a creamy addictive dip. Served with rosemary sourdough.

## Breakfast

### Brunchette Breakfast Sandwich.

Egg souffle, herbed cream cheese, American cheese, with a choice of bacon or veggie sausage on brioche



Served with your 13  
choice of side

### Dad's Hash Plate.

 14

Yukon potatoes + grilled onion hash, thick-cut challah toast, two fried eggs, butter and choice of fancy bacon or veggie sausage.  
Sub pork belly \$4

### Salted Caramel Bacon French Toast Bake.

 12

Brioche soaked in cream and caramel with BlueMind Espresso and crispy bacon topped with our brown sugar crumble, smothered in salted caramel with fancy coffee rubbed bacon.

### Pepper Boy.

 14

Denver style breakfast sandwich with green bell peppers, caramelized onion aioli, swiss cheese, mozzarella, fried egg and smoked Bavarian ham on brioche.

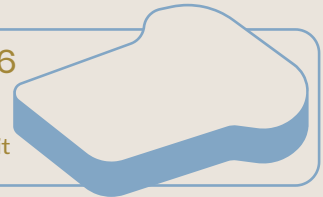
## Lunch

- Winter Blues Salad.** 12  
Warm farro, roasted cabbage, crisp fennel, goat cheese, pickled blueberries, and walnut dressing.
- Soup du Jour.** 4/8  
Ask for our daily house made soup selection
- Avocado Tartine.** 10  
Toasted Challah, avocado, peanut sauce, cucumber, basil, Togarashi, Szechuan oil, crunchy peanuts.  
Add egg \$2

### Kiddo Meal

 6

Grilled Cheese -or- egg and cheese sandwich and fresh fruit



### Croque Madame

 13

Smoked Bavarian ham, Bechamel sauce, Swiss cheese, mozzarella, fried egg, herb salad, on an open faced thick-cut toasted challah bread.

### Yogurt + Granola.

 9

Snowville Farms Greek Yogurt, Hop granola, pomegranate, and house made clementine marmalade.

### BBQ Pork Belly Sandwich.

 12

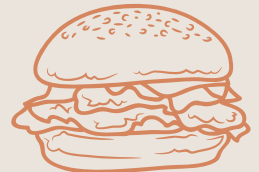
With house-made Carolina BBQ, vinegar slaw, and Duke's mayonnaise on a brioche bun. Served with a side.  
Add egg \$2

### Hop Hamburger.

 15

Smash burger with Hop sauce + ketchup, onions, American cheese and pickles on a brioche bun. Served with side.

- Add avocado 2
- Add egg 2
- Add bacon 2
- Add pork belly 5



## Sides

- Parmesan Tater Tots
- Cup of Soup
- Simple Salad
- Seasonal Fruit



## Additions 5

- Coffee Rubbed Bacon
- Veggie Sausage Patty (2)
- Toast Butter + Jam
- Two Fried Eggs

# DRINKS

*Proscottch*  
**BRUNCHETTE**  
THE BEST IN TOWN



## RISHI TEAS

**Earl Grey**

**Lavender  
Mint**

**Green  
Jade**

**Masala  
Chai**

**English  
Breakfast**

**Chamomile  
Medley**

**Iced Tea  
\$ 3.00**

## HOUSE SYRUPS

**Vanilla Bean**

**Salted Caramel**

**Chocolate Mocha**

**Honey**

**Lavender**

**\$.75**



## SPECIALTY DRINKS

### **Black Forest Latte**

Chocolate mocha latte with espresso, smoked black cherry syrup and steamed milk

**\$5.50**

### **Winter Fog**

Rishi Earl Grey latte made with steamed milk and our house made juniper rosemary syrup

**\$5.50**

### **Cafe Bombon**

Latte made with steamed milk, espresso, sweetened condensed milk, chocolate, brown sugar, cayenne, cinnamon, all spice, ancho chili, and orange

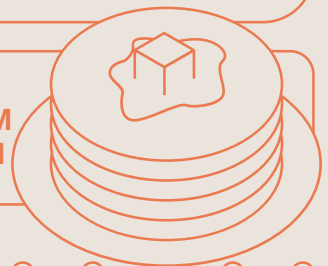
**\$5.50**

### **Fancy Lemonade**

House made lemonade with lavender, mint and thyme and topped with sparkle water

**\$4.50**

**HOURS**  
WED-SAT 9AM-9PM  
SUNDAY 9AM-8PM



**ASK ABOUT OUR PASTRIES  
AND LIT LUNCHABLES!**