

Did you know that we process, smoke, brine and cure our meats in house? We use free range eggs, make our sauces and sides from scratch, and strive to source fresh, local ingredients from small producers whenever possible.

Buttermilk Pancakes \$16.00

*Three Pancakes, Bacon **or** Sausage **or** Avocado (Add Blueberries **or** Banana \$2)*

Pulled Pork Pancakes \$20.00

Three Pancakes, Pulled Pork, J.D. Syrup (Add Eggs \$3)

Two Eggs Any Style \$14.00

*Home Fries, Toast, Bacon **or** Sausage **or** Avocado*

Trucker \$18.00

*Two Eggs, Two Pancakes, Home Fries, Toast, Bacon **or** Sausage **or** Avocado*

Super Trucker \$22.00

Two Eggs, Two Pancakes, Home Fries, Toast, Pork Belly & Pulled Pork

Crispy Pork Belly \$19.00

Two Eggs, Pork Belly, Grilled Tomato, Salsa Verde, Cilantro, Hollandaise, Home Fries, Toast

Tofu Scramble \$16.00

*Smoked Tofu, Tomato, Roasted Mushrooms, Arugula, Basil, Home Fries, Toast
Can be made Vegan (without butter) upon request

Frittata \$17.00

Goats Cheese, Caramelized Onion, Basil, Home Fries, Toast

Smoked Salmon Scramble \$17.00

Scrambled Eggs, Mixed Herbs, Arugula, English Muffin, Home Fries

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BBQ Brisket \$23.00

Two Eggs, Homemade BBQ Brisket, Jalapeno Cornbread, Home Fries

Breakfast Sandwich \$13.00

Two Griddled Eggs, Back Bacon, Aged Cheddar, Mayo, English Muffin, Home Fries

Breakfast Banh Mi \$18.50

*Pork Belly **or** Smoked Tofu **or** Pulled Pork, Two Eggs, Pickled Veg, Jalapeno, Cilantro, Baguette, Home Fries*

Chilaquiles \$19.00

Two Eggs, Corn Tortilla Chips, Salsa Verde, Goats Cheese, Crema, Red Onion, Jalapeno

Eggs Benedicts \$17.00

Two Poached Eggs, Hollandaise, Home Fries

- *Back Bacon on English Muffin*
- *Roast Mushrooms, Caramelized Onion & Crispy Shallots on English Muffin*
- *Pulled Pork on Jalapeno Cornbread (+\$1)*
- *House Smoked Salmon, Goats Cheese, Arugula (+\$2)*

Omelettes \$17.00

Three Eggs, Toast, Home Fries (or upgrade to Salad +\$1.50)

- *Maple Bacon and Swiss*
- *Roasted Mushrooms, Cheddar, Caramelized Onion, Baby Kale*
- *Smoked Salmon, Goats Cheese, Arugula*

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Smokey Tomato Soup Cup \$5 / Bowl \$7

With Sourdough Croutons and Basil Oil

Big Green Salad \$15.00

Organic Greens, Avocado, Cucumber, Roasted Beets, Pickled Carrots, Radish, Tomato, Egg, Toasted Pumpkin Seeds with either Red Wine Vinaigrette or Green Goddess Dressing (Add Smoked Salmon +6 OR Falafel +5)

Cobb Salad \$21.00

Buttermilk Fried Chicken, Iceberg Lettuce, Maple Bacon, Radish, Avocado, Blue Cheese, Egg, Green Goddess Dressing

Falafel Sandwich \$17.00

Lettuce, Tomato, Onion, Cucumber, Green Goddess Dressing

Grilled Cheese & Smokey Tomato Soup \$15.50

Cheddar, Swiss, American & Goats Cheese, Sourdough

(Add bacon +7 OR Pulled Pork +7)

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Croque Monsieur \$18.00

Grilled Ham, Swiss, Bechamel, Swiss, Sourdough (Add a Sunnyside egg for \$1)

Classic Club \$18.00

Chicken Salad, Bacon, Iceberg Lettuce, Tomato, Mayo, Fries

Fried Chicken Sandwich \$19.00

Buttermilk Fried Chicken, Shredded Lettuce, Pickles, Mayo, Brioche Bun

The Wagon Burger \$21.00

Bacon & Cheese on a 6oz House Ground Beef Patty, Mustard, Mayo, Iceberg Lettuce, Onion, Pickle, Fries

Add something a little extra to your dish:

- *Brisket \$10*
- *Fried Chicken \$9*
- *Pulled Pork \$7*
- *Pork Belly \$7*
- *Smoked Salmon \$7*
 - *Bacon \$7*
 - *Sausage \$7*
- *Falafel Patty \$5*
- *Hollandaise \$4*
- *Avocado \$4*
- *JD Syrup \$4*
- *Eggs (x2) \$3*
- *Grilled Tomato \$3*
- *Mushrooms \$3*

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Draught Beer (20oz)

Red Wagon Lager (4.2%) \$7.00

Parkside Dawn Pilsner (4.9%) \$8.00

Strange Fellows Guardian IPA (6.5%) \$8.00

Greenhills Cider *16 oz (6%) \$8.00

Twin Sails Raspberry Wheat Ale (5.1%) \$8.00

Ask what's on our Rotating Guest Beer Tap

Buy the Kitchen a round of beers	\$12
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House Cocktails

All of our spirit based cocktail recipes are based on 2oz (double) pours

Mimosa (with freshly squeezed O.J.) \$10

Mimosa Royale (with fresh squeezed O.J. and crème de cassis) \$11

House Caesar (with our house made Caesar mix) \$12

Paloma (Tequila, Grapefruit, Lime Juice, Soda) \$11

Bourbon Lemonade (Bourbon, Triple Sec, House Lemonade) \$11

Hastings Sunrise (Dbl Tequila, Crème de Cassis, OJ) \$11

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Classic Shakes \$10

Vanilla
Chocolate
Feature Shake

Ask about our feature Boozy Shake!!

Non-Alcoholic

Coffee – JJ Bean Railtown blend (*bottomless!*) \$3.75

Tea (*Earl Grey, Mint, Green, Chamomile, Breakfast, Orange Pekoe*) \$3.5

Juice (*Orange, Grapefruit*) \$5.00

House Made Iced Tea \$5.00

House Made Lemonade \$5.00

Can of Pop (*Coke, Diet Coke, 7up, Soda, Ginger Ale*) \$3.25

Kids Juice \$3

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