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GLUTEN-FREE

FOR THE TABLE

DECADENT PIG Five pieces of candied bacon	n
CREATURES OF HABIT SEE THE CLUBHOUSE FOR ADD-C	ONS
BACK TO THE BASICS* Three eggs, choice of meat, hash browns, gluten-free toast	14
3 EGG OMELETTE OR SCRAMBLE Three eggs, choice of three fillings, hash browns, choice of meat, gluten-free toast • Add extra egg +2	15
BREAKFAST TACOS Two corn tortillas filled with scrambled eggs, hash browns, guacamole, cotija cheese, sour cream, green chile hollandaise, pico, pickled red onion, cilantro • Add extra taco +5	12
COWBOY CONTINENTAL* Three eggs your way, seasoned steak, hash browns, gluten-free toast	21
SWEET & YUMMY	
CRÈME BRÛLÉE CAKES Gluten-free pancakes, brûléed vanilla custard, mixed berries, powdered sugar	12
WHISKEY PIG CAKES Gluten-free candied bacon infused pancakes, bourbon butter, caramel drizzle, lemon cream swirl, powdered sugar	12
PIGS IN A PANCAKE* Pork sausage links wrapped with gluten-free pancakes, bourbon butter, maple cream, powdered sugar, two eggs your way	15
SIMPLE GF JACKS Plain 9 · Blueberry 11 · Chocolate Chip 11	
THIRD WHEEL Feeling adventurous? Try three different Sweet and Yummy pancakes!	15
EXCUSE OUR FRENCH (TOAST) Gluten-free toast, mascarpone, mixed berries, bananas, maple cream, powdered sugar	15
 BENNIES	
UPTOWN BENNY* Gluten-free toast, ham, two poached eggs, hollandaise, chives	14
WESTSIDE BENNY* Gluten-free toast, cream cheese, lox, pickled red onion, two poached eggs, hollandaise, tomato caper salsa, dill	17
BAYOU BENNY * 7 Two gluten-free cheese grit cakes, and ouille sausage, shrimp,	18

BAYOU BENNY* Two gluten-free cheese grit cakes, andouille sausage, shrimp, two poached eggs, roasted peppers, creole cream sauce, green onion

THE CLUBHOUSE

Omelette // Scramble Fillers

VEGGIES Arugula, Avocado, Brussels Sprouts, Caramelized Onion, Chives, Cilantro, Jalapeño, Mushroom, Pico, Poblano Pepper, Quinoa, Red Pepper, Red, White or Green Onion, Spinach, Tomato

THE BAKER Gluten-Free Toast

CHEESES American, Cheddar, Cotija, Manchego, Parmesan, Pepper Jack, Swiss

SAVORY SAUCES Comeback Sauce, Green Chile Hollandaise, Hollandaise

MEATS Bacon, Chicken Tinga, Chorizo, Grilled Chicken, Ham, House-Made Chicken or Pork Sausage, Pulled Pork

FANCY MEATS +4 Andouille, Barbacoa, Candied Bacon, Corned Beef, Ground Bison, Lox, Shrimp, Steak*

FAUX MEATS Soyrizo, Tofu









GLUTEN-FREE

NEIGHBORHOOD FAVES

THE HEAP^{*} Heaping hash browns covered with cheese blend, two eggs your way, choice of meat, avocado, pico, cotija cheese, chives, gluten-free toast

NEIGHBORHOOD WATCH

LEGAL GROUNDS Scratch seasonal granola, mixed berries, bananas, Chobani yogurt, honey, brûléed grapefruit	12	
OVERNIGHT OATS Rolled oats, scratch seasonal granola, mixed berries, bananas, toasted almonds, honey, gluten-free toast • Served hot or cold	11	
THE KOB Baby kale, marinated chicken, cranberries, candied bacon, manchego cheese, boiled egg, avocado, campari tomatoes, mango, mint, cilantro, green onion, champagne vinaigrette	15	
AVOCADO TOAST* Gluten-free toast, sliced whole avocado, roasted campari tomatoes, two eggs your way, arugula, champagne vinaigrette, balsamic glaze drizzle	13	
ACAI BOWL Blended acai, bananas, soy milk, topped with scratch seasonal granola, mixed berries, toasted coconut	14	
POWER BOWL* Two eggs your way, choice of protein, sweet potatoes, corn, avocado, roasted campari tomatoes, cilantro, roasted salsa • Fancy meats +4	16	
QUINOA POWER BOWL* Egg whites, tri-color quinoa, sweet potatoes, roasted peppers and onions, mushroom, kale, brussels sprouts, lemon vinaigrette, avocado, roasted salsa		
SAMMIES (served on gluten-free bread)		
NYC REUBEN House-made corned beef, sauerkraut, swiss, 1000 island		
THE B.E.L.T.* Bacon, one egg your way, lettuce, tomatoes, sriracha mayo	12	

Sub whole avocado for vegetarian
 BREAKFAST CUBAN* Ham, pulled pork, candied bacon, swiss, mustard,
 pickled red onion, two eggs your way

PATTY MELT* 1/3 lb. chuck, two slices of pepper jack, caramelized onion, comeback sauce 12

CLUB SANDWICH Ham, chicken, bacon, cheddar, pepper jack, roasted campari tomatoes, arugula, jalapeño peach mayo, herb aioli

AAAHH... LA CARTE

4	GLUTEN-FREE TOAST	2
3//6	FRESH FRUIT	6
5	BRÛLÉED GRAPEFRUIT	4.5
5	SCRATCH SEASONAL GRANOLA	5
5	with nuts	
4.5		5
5	BLACK BEANS	5
	3 // 6 5 5 4.5	 3 // 6 FRESH FRUIT 5 BRÛLÉED GRAPEFRUIT 5 SCRATCH SEASONAL GRANOLA 5 with nuts 4.5 HASH BROWNS heap it up +2 PLACK PEANIS

We created this menu for our gluten intolerant guests. Please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens, cross-contamination with ingredients or equipment (such as shared fryers) containing gluten, and our reliance on information obtained from our suppliers may result in variations in the ingredients of these menu items. No allergen or nutritional information provided should be considered a guarantee, but simply a best faith effort to serve our guests. It is ultimately our guests 'discretion to make an informed choice based upon their individual dietary needs. Neighborhood am and its employees do not assume responsibility for a person's sensitivity or allergy to any food item provided in our restaurants. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed. "We are obliged to tell you that consuming raw or undercooked meat, poulity, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Enjoy your time with us! 15