



Specials

Ham Scramble Benedict

Two homemade cheese and bacon biscuits topped with two eggs scrambled with diced ham and covered with Otto's Cheese sauce. 9.00

Butternut Squash, Kale and Smoked Gouda Frittata

Frittata with roasted butternut squash, baby kale and smoked Gouda, served with fresh fruit. 9.00

Gorgonzola, Apple and Bacon Omelette

A creamy, salty and sweet omelette, served with your choice of toast and fresh fruit or home-fried potatoes. 10.00

Bread Pudding French Toast

Bread pudding sauteed in butter, and topped with powdered sugar. 7.50

House Specialties

Egg Tacos *(Gluten Free)*

Scrambled eggs with bacon, mushrooms and spinach, on two corn tortillas, topped with goat cheese and Sriracha, served with home-fried potatoes or fresh fruit. 8.50

Biscuits and Gravy

Sausage gravy, made with Arnold's Farm organic pork sausage, over two homemade buttermilk biscuits. 7.00

Half Biscuits and Gravy 4.00

Country Benedict

Two eggs and two Arnold's Farm organic sausage patties on top of two homemade buttermilk biscuits and covered with sausage gravy. 10.50

Half Country Benedict 6

Sweet Potato Hash

Sweet potatoes mixed with organic sausage, peppers and onions, topped with 2 eggs any style, served with a buttermilk biscuit. 10.50

Corned Beef Hash

Corned beef mixed with red potatoes, peppers and onions, topped with 2 eggs any style, served with a buttermilk biscuit. 10.50

Sweet Stuff

Banana Bread French Toast (2 pieces, *contains walnuts*) 6.50

Cinnamon Swirl French Toast (3 pieces) 6.50

Buttermilk Pancakes (2 cakes) 5

One Buttermilk Pancake 3

Whole Wheat Buttermilk Pancakes (2 cakes) 6

One Whole Wheat Buttermilk Pancake 3.50

Otto's Pigs in a Blanket, 3 slices of bacon inside a buttermilk pancake, topped with 2 eggs. 8.50

Made with whole wheat pancake. 9

Add 100% real maple syrup. 2

Homemade Coffee Cake (*contains walnuts*) 1.75

Eggs

2 Eggs Your Way, Served with your choice of home-fried potatoes or fresh fruit and choice of toast or English muffin. 6.00

Substitute one buttermilk pancake for 1.25 or a whole wheat buttermilk pancake for 1.75.

Ham Steak and Eggs, Served with your choice of home-fried potatoes or fresh fruit and choice of toast or English muffin. 11.00

Substitute one buttermilk pancake for 1.25 or a whole wheat buttermilk pancake for 1.75.

Omelettes

Served with home-fried potatoes or fresh fruit and your choice of toast, or English muffin.
Substitute one buttermilk pancake for \$1.25 or a whole wheat buttermilk pancake for \$1.75

Denver (*ham, peppers, onions, tomatoes & cheddar cheese*) 10.75

Cheese, *your choice of Swiss, Cheddar, Havarti or Goat Cheese.* 9.25

Ham and Cheddar 9.50

Spinach, Mushroom & Swiss 9.50

Vegetarian (*peppers, mushrooms, onions, spinach & tomatoes*) 9.75

Add cheese 10.75

Ham, Tomato, Mushroom and Havarti 10.25

Roasted Vegetable and Goat Cheese (*eggplant, zucchini, peppers & onions*) 10.25

No substitutions or deletions with omelettes, except for cheese.

Lighter Stuff

Cinnamon Swirl

Breakfast Sandwich

One egg any style, with ham, bacon or sausage
between two pieces of cinnamon swirl french toast,
with a side of syrup. 8.50

Walnut, Apple, Raisin Oatmeal

Rolled oats mixed with walnuts,
apples and raisins. 4.50

Muesli

Rolled oats with fruit and nuts in greek yogurt,
apple juice and milk. 5.50

Granola, Yogurt & Fruit Parfait

Organic granola, on top of greek yogurt
and strawberries. 6.50

Quiche of the Day

Ask your server what the kitchen felt like making,
served with a side of fruit. 10.00

Beverages

Coffee; Regular or Decaf 2.25 *

Iced Tea 2.25 *

Hot Chocolate 2.25

Tea; Assorted Varieties 2.25

Lemonade 1.75

Pepsi products 1.75

Milk; Whole or 1% Small 1.50, Large 2.25

Add 50¢ for chocolate milk

Juice: Orange, Grapefruit, Apple, Cranberry or Tomato (8 oz. glass) 2.75

* Free refills to drink in the
restaurant, get a cup to go
for and additional dollar.

Sides

Applewood smoked bacon 3.00

Organic Arnold's Farm sausage 3.00

Ham steak 5.00

English muffin, toast or biscuits 1.75

One Piece toast or one biscuit 1.00

Gluten free toast/bread 3.00

Home-fried potatoes 1.75

Fresh fruit cup 1.75

Side of sausage gravy 3.00

One egg 1.25

Real Homemade Desserts

All desserts are made from scratch in house so there are limited quantities.

Cheesecake, Chocolate Icebox Cake, Lemon Icebox Cake 6.00

The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.

No split checks for parties of 6 or more.

White Wines

Riesling, Yalumba, South Australia, rich & complex, fresh & fruity, citrus flavours. 9/34

2013 Giocato Pinot Grigio, Slovenia, bright and crisp, with aromas of delicious green apple acacia flower, and almonds. 9/34

2013 Gateway Vinho Verde, Portugal, hints of Granny Smith apple and grapefruit, fresh and appealing with a touch of spritz. 9/34

2013 Evolucio Furmint, Hungary, summer fruits with pear and citrus. 9/34

2013 Chateau Flaugergues Blanc, France, white flowers and citrus, rich, fruity, and refreshing. 10/38

Pinot Gris, A to Z, Oregon, bright & fanciful with aromas of melon, mango & a light citrus presence. 9/34

Viognier, La Capra, Western Cape, South Africa. Orange blossom and lavender fragrance, gentle oak influence adding a rounded palate and rich finish. 9/34

Sauvignon Blanc, Lobster Reef, New Zealand, passion fruit and nectarine with lime zest and flint. 9/34

Sauvignon Blanc, Fire Road, Marlborough, New Zealand. Light, crisp, tropical fruit flavors and aromas with pleasant herbal notes. 11/42

Chardonnay, Aviary, Napa Valley CA, inviting aromas of pear, vanilla, subtle spice, and toasted oak. 11/42

Chardonnay, Clos LaChance, Central Coast, CA, strong pallet with flavors of fresh tropical fruits. 9/34

Brut Reserva Cava, Split, Light & bubbly Champagne. 8

Specialty Cocktails

Otto Tini, Mandarine Napoleon, Orange Vodka, Orange Juice. 8

Otto's Sunrise, Orange Vodka, Champagne, Orange Juice, Grenadine. 9

Bloody Mary, Made in House Mix 8

Tito's Bloody Mary 10

Blaum Brothers Bloody Mary 12

Mimosa 6

Flower Child, Orange Vodka, St. Germain, Grapefruit Juice. 9

Otto's Elderflower, Blaum Brothers Vodka, St. Germain, Champagne. 12

Otto Mosa, St. Germain, Champagne, Orange Juice. 8

John's Martini, Raspberry vodka, orange juice, ginger ale and a red wine float 9

Irish Cream Liqueur and Coffee 8

Stress-less Otto Martini, Shipwreck Coconut Rum, Orange Vodka, Orange, Cranberry, Pineapple and Mango juices. 10

Red Wines

Pinot Noir, Parker Station, Santa Marie, CA. Medium to full bodied displays enticing cherry, plum and strawberry fruit flavor. 10/38

Pinot Noir, Errazuriz, Aconcagua, Chile. Medium bodied pinot noir with aromas of red berries, notes of dried fruits and toasted bread on the palate. 10/38

2013 Ca'Momi Rosso Di Napa, Napa, ripe cherries, berries, dark plum together with cedar, sandalwood, and coffee. 9/34

2013 Bocelli Sangiovese, Italy, deliciously ripe and smoky, notes of marasca cherry, granite, and rhubarb compote. 11/42

2013 Ca'Momi Merlot, Napa, plum and sweet blueberry, toasty oak treatment. 9/34

Shiraz, Hope Estate, New South Wales, Australia. Intense mocha, spicy, plum fruit with complex blackberry on the finish. 12/46

2013 Verso Salento Rosso, Italy, rich and dark in color, vibrant spice flavors, hedonistic and polished. 10/38

Malbec Blend, Amalaya, Argentina, smooth, full bodied & silky, flavors of exotic plum & berries. 9/34

Zinfandel, Klinker Brick Old Vine, Lodi, California, incredibly smooth & long with a lingering finish. 11/42

Cabernet Sauvignon, Leese-Fitch, CA, dark cherry, sweet leather, black currants, cardamom. 8/30

Cabernet Sauvignon, Araucano, Chile. Ruby and purple color with aromas of blackberry, grilled sweet pepper and vanilla. 9/34

Fine Spirits

Wathen's Kentucky Bourbon

Blaum Brother's Knotter Bourbon Whiskey

Dewar's Scotch Whiskey

Speyside 12 year Scotch Whiskey

Grand Macnish 15 year Scotch Whiskey

Donegal Irish Whiskey

Jack Daniel's Whiskey

Jame Oliver Rye Whiskey

Maker's Mark Bourbon

Blaum Brother's Vodka

Tito's Vodka

Blaum Brother's Gin

Death's Door Gin