

Le Cafe

All coffee drinks can be served iced or blended.

Espresso

4.75

10 c.

Cappuccino

5.25

70 c.

Latte

5.25

105 c.

Flavor your Latte

.95

80 c.

Vanilla, Hazelnut & Caramel

Mocha

5.50

180 c.

Caramel Macchiato

5.50

185 c.

Chai Tea

5.50

178 c.

Caramel Cold Brew

5.25

185 c.

Hot Chocolate

Sm. 3.95 120 c. / Lg. 4.95

200 c.

Breakfast

Le Peep

Brunch • Lunch

COFFEE & Tea

House Blend • Decaf

3.65

6 c.

bottomless pot (per person)

Cold Brew Coffee

3.65

12 c.

Hot Tea • Herbal Tea

3.65 ea.

20 c.

COFFEE

JUICE & MILK

Orange Juice

Short Glass

3.75

104 c.

Tall Glass

5.00

208 c.

½ Liter

8.00

220 c.

Liter

10.00

439 c.

Apple

113/227 c.

Cranberry

123/246 c.

Tomato

47/93 c.

Short

3.75 / Tall

5.00

Milk

127/254 c.

Chocolate Milk

155/311 c.

Short

3.50 / Tall

4.50

Short

3.75 / Tall

4.75

ICED TEAS • SODAS • LEMONADES

Sodas

3.75

0-193 c.

Iced Tea

3.50

20 c.

Brewed fresh daily!

Flavored Iced Tea

4.00

40 c.

raspberry, peach & mango.

Lemonade

91 c.

or Arnold Palmer

4.50

120-140 c.

Strawberry Lemonade

4.75

98 c.

BREAKFAST STARTERS

Breakfast Banana Split™ Bowl

9.25

361 c.

Bananas, strawberries, blueberries, granola and vanilla Greek yogurt. Top it with walnuts, almonds and a drizzle of agave.

Berry Nutty Oatmeal

9.95

759-1007 c.

Steam table oats topped with strawberries, blueberries, bananas, walnuts, almonds and a drizzle of agave syrup. Served with a buttery croissant.

Goopy Buns™

5.95

528 c.

An English muffin broiled with brown sugar, cinnamon and almonds. Drizzled with sweetened cream cheese icing and Mom's Sassy Apples®.

Cinnamon Roll

7.95

700 c.

Wake up to a warm cinnamon roll covered in cream cheese frosting.

Avocado Toast*

11.75

335 c.

Start your day the right way! Toasted wheat bread, lightly seasoned smashed avocado and arugula. Finish it with an egg made your way, tomatoes, chives and red pepper flakes. Add Salmon 3.75

Aspen Fruit Crepe

11.50

840 c.

Three crepes topped with bananas, strawberries and blueberries, whipped cream, agave and cinnamon.

HEN HOUSE

All Hen House items are served with a choice of Peasant Potatoes®, Hash Browns or Fruit.

Breakfast Croissant Sandwich*

10.95

946-1290 c.

Croissant with a choice of ham, bacon or sausage patty, melted cheddar cheese, mayo and one egg your way.

Chicken Fried Steak*

16.00

1108 c.

Chicken fried steak smothered in our hawg-wild sausage gravy with a sprinkle of paprika. Served with two eggs and an English muffin.

The Hen Pen®*

12.75

621-1076 c.

Two eggs made your way. A choice of bacon, sausage, turkey sausage, ham or corned beef hash along with an English muffin. Without Meat - 8.95

Rock Lobster Scramble

14.25

830 c.

Eggs scrambled with lobster seafood blend, Brie cheese and a touch of dill topped with diced tomatoes. Served with a side of hollandaise, and an English muffin.

Dawn Breaker™

12.75

840 c.

Eggs scrambled together with mushrooms and crisp bacon. Top it with melted jack and cheddar cheese, tomatoes, bacon, green onions and an English muffin.

Homestead Breakfast*

12.95

922 c.

Two freshly baked biscuits, homemade sausage gravy with a sprinkle of paprika. Served with two eggs.

SKILLETS

Mega Bowl*

15.25

1192 c.

Peasant Potatoes®, ham, sausage and bacon along with sautéed bell pepper, onions, mushrooms and combo cheese. Topped with two basted eggs, sour cream, tomato and green onions.

Drifter™*

14.25

760 c.

Peasant Potatoes®, mushrooms, onions, broccoli and bell peppers topped with combo cheese and two basted eggs. Served with an English muffin.

Gypsy®*

14.75

820 c.

Peasant Potatoes®, diced ham, onions and mushrooms topped with combo cheese and two basted eggs. Served with an English muffin.

Wanderer*

14.75

1022 c.

Peasant Potatoes®, crisp bacon, onions, tomatoes and combo cheese all topped with two basted eggs. Served with an English muffin.

Desperado™*

14.95

895c.

Peasant Potatoes®, chorizo, green chilies and onions. Choice of salsa or pork green chili, topped with combo cheese and basted eggs. Served with an English muffin.



SOUTH OF THE BORDER

Poblano Breakfast Scramble

11.95

1020 c.

Roasted poblano pepper filled with scrambled eggs, diced chicken, green chilies, jack and cheddar cheese. Topped with green enchilada sauce, tomatoes, diced avocado and sour cream. Served with Peasant Potatoes®.

Breakfast Burrito

15.50

980-1254 c.

A flour tortilla, filled with choice of bacon, chicken, chorizo, ham or sausage along with scrambled eggs, onions, green chilies, black beans and hash browns. Topped with our pork green chili, cheese, tomatoes, avocado, sour cream and green onions.

Naked Burrito

15.50

647-914 c.

Same as our breakfast burrito without the tortilla!

Breakfast Enchiladas

11.50

746 c.

Two corn tortillas filled with scrambled eggs, onions, green chilies and chicken. Rolled up and topped with a green enchilada sauce, jack and cheddar, sour cream, tomatoes and fresh cilantro. Served with a side of black beans.

Tex Mex Burger

15.75

1138 c.

A burger cooked well and placed on hash browns and black beans. Topped with our homemade pork green chili, cheese and an egg made your way. Sprinkled with tomatoes and green onions. Served with a fried jalapeño, sliced avocado and a flour tortilla on the side.



Join our Loyalty Club
and crack open your
saving today!

BREAKFAST

Rise & Shine

Follow Us On



BENEDICTS

All benedicts are served with potatoes.

Eggs Benedict* 15.95 637 c.

The Le Peep way! Poached eggs stacked on a ham steak on top of an English muffin smothered in creamy hollandaise.

Salmon Benedict* 16.75 829 c.

Poached eggs, Honey Smoked Salmon on top of cream cheese and a toasted English muffin. Covered with creamy hollandaise, sprinkle of tomatoes, dill and a lemon wedge.

Lobster Benedict* 15.95 830 c.

An English muffin topped with brie cheese, tomato, arugula, sautéed lobster blend, poached eggs, hollandaise, sprinkle of dill and a lemon twist on top.

Country Benedict 14.00 1042 c.

Hash browns with grilled onions topped with scrambled eggs and diced ham. Cover it with hollandaise and a sprinkle of green onions. Served with a side of fruit and an English muffin.

Harvest Benedict* 15.95 748 c.

An English muffin topped with cream cheese, sautéed spinach, green peppers, mushrooms, broccoli and onions. Finish with poached eggs, hollandaise and a sprinkle of green onions.

Baja Benedict* 15.95 1099 c.

Start California dreaming with a Parmesan toasted English muffin topped with turkey, crisp bacon, mashed avocado and two poached eggs. Cover with hollandaise and a sprinkle of paprika.

GRIDDLE GOODS

Pancake of the Month 11.50 913—1740 c.

Every month Le Peep creates a special pancake. Ask your server today about the pancake of the month!

Homespun Cakes 9.95 913 c.

Two large cakes made with homemade batter.

Add Granola, Chocolate Chips, Nuts or Fruit to Cakes for 2.00.

Pancake Sandwich* 10.50 700 c.

One egg, two mini pancakes and two strips of bacon.

Very Berry French Toast 12.75 725 c.

Brioche bread dipped into our creamy batter, grilled and filled with vanilla ricotta cream cheese. Topped with fresh strawberries, raspberries and blueberries. Drizzled with raspberry puree, white chocolate and powdered sugar. Served with two pieces of bacon.

Stuffed French Toast 11.95 566 c.

Custard-dipped French toast stuffed with vanilla ricotta and cream cheese filling with a touch of orange & lemon zest. Topped with strawberries and powdered sugar.

Le Petite Toast 9.75 675 c.

Two pieces of French toast dusted with powdered sugar and served with two strips of bacon.

Belgian Waffle 9.50 385-1007 c.

A crisp waffle made for you, topped with a sprinkle of powdered sugar.

Add Granola, Chocolate Chips, Nuts or Fruit to Waffle for 2.00.

GRIDDLE COMBOS

Lumberjack Breakfast™* 15.95 1406-1730 c.

Two eggs served with choice of two pieces of bacon, sausage or turkey sausage alongside potatoes and a short stack of plain cakes.

Eighteen Wheeler™* 15.95 998-1139 c.

Two slices of French toast, a pair of eggs and choice of two pieces of bacon, sausage or turkey sausage and potatoes.

Belgian Waffle Combo* 15.95 873-1480 c.

Belgian waffle served with two eggs and choice of bacon, sausage or turkey sausage with potatoes.

*Eggs and hamburgers are made your way. The FDA advises consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 2000 calories a day is used for general nutrition advice, but calories needs vary.

OMELETS

All omelets are served with Peasant Potatoes® or Hash Browns and an English muffin.

Omni Omelet™ 15.25 1192 c.

Ham, sausage and bacon along with bell pepper, onions, mushrooms and combo cheese. Topped with sour cream, diced tomatoes and green onions.

Cape Cod 15.75 1045 c.

An omelet filled with a delicious lobster blend, cream cheese and spinach. Topped with creamy hollandaise, sprinkle of dill and tomato.

Colorado 14.25 627 c.

An egg white omelet filled with lean smoked turkey, diced tomatoes and bacon. Topped with avocado and melted mozzarella.

White Lightning™ 14.25 574 c.

An egg white omelet with lean diced chicken, onions, green chilies and blended cheese. Topped with fresh sliced avocado, diced tomatoes and a side of salsa.

Spinnaker™ 14.25 512 c.

An egg white omelet filled with spinach, mushrooms, crisp bacon and blended cheese. Topped with combo cheese, tomato wheel and green onion.

Mini Greek Goddess 10.95 378 c.

Eat like a goddess - egg whites, spinach, tomatoes, artichokes, kalamata olives and feta cheese.

Mini Veggie Omelet 10.95 418 c.

A mini egg white omelet filled with diced tomatoes, green peppers, onions, broccoli and combo cheese.

Mini Denver 10.95 637 c.

A mini version of a classic. Ham, bell pepper, onions and combo cheese.

CREATE AN OMELET

Create your own combination with whole eggs 565 c. or egg whites 400 c.

Fill your omelet with your choice of cheese... **11.75**
Each additional item **add 2.00**

Served with Peasant Potatoes® or Hash Browns and an English muffin.

Cheese: Brie Cheese 120 c., Cheddar & Jack 165 c., Cream Cheese 110 c., Feta 112 c., Mozzarella 108 c., Swiss 162 c.

Meats: Bacon 227 c., Chicken 64 c., Chorizo 96 c., Ham 42 c., Sausage 96 c., Turkey 38 c., Turkey Sausage 68 c.

Vegetables: Artichoke 40 c., Avocado 68 c., Bell Pepper 10 c., Broccoli 10 c., Green Chilies 10 c., Mushrooms 10 c., Onions 17 c., Spinach 10 c., Tomato 8 c.

Sauces: Enchilada Sauce 25 c., Hollandaise 113 c., Green Chili Hollandaise 124 c., Pork Green Chili 41c., Salsa 8 c., Sausage Gravy 59 c.

★Seafood or Salmon - 3.75

ON THE SIDE

One Egg*	3.50	118 c.
Two Eggs*	3.75	245 c.
Potatoes and Cheese	6.00	522 c.
Hash Browns or Potatoes	5.50	235-365 c.
English Muffin/Toast/Croissant	3.00	120-134 c.
Bowl of Fruit	7.50	82-120 c.
Cup of Fruit	5.50	68-92 c.
Cup of Oatmeal	5.00	330 c.
Two Dollar-Size Cakes	3.50	146 c.
Side Meat	5.50	124-571 c.
(Bacon, Sausage, Turkey Saus., Ham or Corned Beef Hash)		
Biscuits 'n' Gravy	6.95	538 c.
French Fries	5.50	867 c.
Cup of Soup	6.00	63-152 c.
Side Salad	6.00	160 c.

LUNCH • BRUNCH • CREPES!

All Burgers and Sandwiches are served with choice of: soup, salad, fries or sweet potato fries.

Chicken Avocado 15.00 1114-1594 c.

Toasted wheat bread, grilled chicken topped with mashed avocado, bacon, tomato and mayonnaise.

California Turkey 15.00 1096-1510 c.

Turkey, bacon and melted mozzarella cheese all nestled in a grilled flatbread with mayonnaise, avocado, lettuce and tomato.

Monte Cristo Crepes 14.95 1570 c.

Two crepes filled with ham, turkey, Swiss cheese and bacon. Roll them up and top with melted Swiss cheese, a sprinkle of powdered sugar, sliced strawberries and raspberry sauce on the side for dipping. Served with Peasant Potatoes®.

Burger Smash Bash*

15.00 680-1340 c.

Smashed double beef patty topped with crispy melted mozzarella, arugula, tomato, onion, pickles and mayonnaise stacked on a brioche bun.

Chile Relleno Crepes 14.75 1033 c.

Two crepes filled with chicken, poblano pepper, onion, jack and cheddar cheese. Finished with green chili hollandaise, sliced avocado, diced tomatoes and served with Peasant Potatoes®.

Ham & Swiss Croissant 14.25 1030-1385 c.

Ham and melted Swiss cheese on a buttery croissant served with a fried jalapeño and raspberry compote for a sweet and sassy experience!

Chicken Garden Salad 14.75 680-1291 c.

Romaine lettuce and arugula, grilled chicken breast, red onion, tomato, avocado and cucumbers tossed in homemade ranch dressing and served with toasted flatbread.

Add Salmon: 3.75

Dessert Fruit Crepe 6.50 640 c.

Two crepes topped with fresh bananas and strawberries. Finished with a drizzle of chocolate sauce and whipped cream.