

EGGS AND SUCH

Chef's signature omelets

GF

Three farm fresh eggs with Crisp Country Acres skillet fries and your choice of bread.

Substitutions and alterations to our Chef's signature omelets are politely declined. Please pick from the list below.

Floretine

Spinach, mushrooms, tomato, swiss cheese and hollandaise 10.49

Centre St Omelet

Mushrooms, spinach, red onion and goat cheese 10.49

Pork Nirvana

Bacon, sausage, pulled pork, cheddar and Southern gravy. 12.39

Your Signature Omelet

GF

Choose any four ingredients listed below -10.69

Choose any three ingredients listed below - 9.89

Choose any two ingredients listed below - 9.29

Ingredients beyond four - 1.20 each

Vegetables-Tomato, Red Onion, Mushroom, Green Pepper, Scallions, Spinach, Guacamole, Jalapenos

Meats- Ham, Bacon, Bistro Sausage, Turkey Sausage, Prosciutto, Chorizo, Pulled Pork

Cheeses- Cheddar, Chihuahua, Swiss, Provolone, Chevre, Feta, Gorgonzola.

Sauces- Hollandaise, Southern gravy, Barbeque Sauce, Chipotle sauce. Sour cream, Sriracha mayo, Soy ginger sauce.

BENEDICTS

New Mexico Benedict

Black bean cake stacked with skillet fried potatoes, topped with a poached egg, chipotle hollandaise, Chihuahua cheese, verde sauce, sliced tomato and jalapeno garnish. 10.29

Bacon Benedict

Brioche with cherry wood smoked bacon, poached eggs, hollandaise, verde sauce and tomatoes. Served with skillet fries. 10.99

Mushroom Benedict

Roasted portobello mushrooms, poached eggs, arugula, hollandaise, carrots, on our scratch made brioche with skillet fries. 9.99

GRIDDLE

Buttermilk Pancakes

Made in house from scratch with real buttermilk and topped with cinnamon butter. Large Stack 7.99 Small Stack 6.89
Add griddled banana, pecans, chocolate chips .89 ea

Brioche French Toast

House-made brioche is custard dipped, griddled to golden served with caramelized bananas, pecans, and vanilla crème sauce
Large Stack 8.49 Small Stack 7.89

Breakfast Tacos

House-made chorizo warmed in maple syrup with bacon, scrambled eggs, cheddar and chihuahua cheeses, jalapenos and scallions in a pancake "taco shell." 11.98



Indicates *Full City Café's* signature items

BREAKFAST BOWLS

Las Cruces Breakfast

GF

Crispy sweet potatoes and a warm black bean and sweet corn salad topped with two eggs, green chili relish, cotija cheese, jalapeno, tomato, cilantro sauce and sour cream. 11.99

Deep South Breakfast Poutine

Two farm eggs on top of French fries smothered in scratch-made Southern gravy with Wisconsin cheddar cheese curds and crispy buttermilk chicken. 12.59

Miyako Breakfast Bowl

Steamed rice, chashu braised pork belly, spinach, carrots, scallions, radishes, eggs your way, sriracha mayo and soy-ginger sauce. 11.99

Duck Confit Hash

GF

Slow cooked duck, potatoes, and spinach with two eggs, red cabbage, fresh tomatoes, parmesan, and micro greens. 12.99

Summer Scrambler

GF

Three large eggs scrambled with zucchini, spinach, red onion and mushrooms on tater tots then garnished with fresh tomato, carrots and parmesan cheese. 10.89



Salmon Hash

GF

Fresh salmon, potato, capers, red onion, arugula, two eggs, frizzled leeks and parmesan. 14.99

Tater Scrambler

GF

Three large eggs scrambled with ham, green pepper and red onion on tater tots then smothered in melted cheddar cheese. 10.89

Brisket Bowl

Slow smoked and chopped beef brisket, eggs, southern gravy, cheddar cheese, jalapenos, barbecue sauce, on tater tots. 11.99

Keto Bowl

GF

Three eggs scrambled with spinach and red onion on cauliflower "rice" with two large chicken sausages, parmesan cheese and fresh tomato garnish. 11.89

This is how we cook our eggs!!

Over Easy	Runny white and yolks
Over Medium	Firm white and runny yolks
Over Medium Well	Firm whites, semi- runny yolks
Over Hard	Firm whites, broken hard yolks

Bread choices: Sourdough, pumpernickel, multi-grain, whole wheat or muffin, scones or single pancake.

Gluten Free Bread- Additional 1.50

Egg Beaters or whites, please add 1.25

Substitute fresh fruit, tomato slices or side salad for skillet fries 1.75

Consuming undercooked meats, eggs, shellfish and fish may increase the risk of food-borne illness.

Lunch items are served from 11am

HAND LUNCH

Our sandwiches and burgers are served with your choice of French fries, tater tots or house-made potato chips.

Upgrade to sweet potato nuggets, garlic fries, house salad, or soup for an additional .89

Blue Cheese or French Onion Dip with your chip! .79

Hand Pulled Pork

House-smoked, pulled pork shoulder. Topped with scratch-made bourbon barbeque sauce, buttermilk onion crisps, and fresh jalapeno. 10.99

GF

Duck Carnitas Tacos

Slow braised duck in blue corn tortillas with shaved red cabbage, green chile relish, cilantro sauce, cotija cheese, and jalapeno. 12.99

GF

Brisket Tacos

Slow smoked brisket in corn tortillas with green chile relish, bourbon barbecue sauce, cheddar cheese, and jalapeno. 10.99

Vietnamese Chicken

Grilled chicken brushed with soy ginger soy sauce and then topped with fresh lettuce, cucumber, jalapeno, pickled sweet peppers, cilantro sauce, and sriracha mayo drizzle is served on a toasted French roll. 10.99

City Club

Chilled deli turkey, prosciutto ham, Fitz Farms lettuce, tomatoes, red onion, basil mayonnaise and chevre cheese. 11.39

Veggie Wrap

Fitz Farms spring mix, cucumber, tomato, feta cheese, pickled sweet peppers, black pepper roasted almonds, and balsamic dressing rolled in a flour tortilla. 9.89

Cafe Burger

Our fresh burgers are grass fed, have no hormones, steroids or antibiotics. Wisconsin cheddar cheese curds, bacon, lettuce, tomato jam and red onion on a house-made roll. 12.99

Olive Burger

Spanish and Kalamata olives with fresh basil dressing, provolone cheese, lettuce, tomato and red onion on a house-made roll. 11.99

Salmon Burger

Fresh filet is chargrilled and finished with arugula, tomato, crispy leeks and honey mustard drizzle on a house made roll. 14.99

Falafel Burger

House made falafel with arugula, red cabbage, tahini, olive relish and onion on our house-made roll. 10.29

*"Flavors are vibrant and true
And if it seems like they throw a lot of extra stuff at you, well yeah they do. The reason is the Langdon's are big on fresh, high quality ingredients."*

William R. Wood
Former Kalamazoo Gazette Food Editor

Supporting local farms since 1993 .

Crisp Country Acres , Fitz Farm, Hunts Hillside, Forden Family Farms,
and more, as things are in season!

Ask your server about menu items that are cooked to order.
Consuming undercooked meats, eggs, shellfish and fish may
increase the risk of food-borne illness.

FORK LUNCH

Salads are made with tender lettuces from Fitz Farms and are served with fresh baked rolls. Tell your server to leave them in the kitchen for a gluten free option.

Mediterranean Salmon Salad

GF

Fresh grilled salmon hard boiled egg, radish, cucumber, tomato, red onion, kalamata olives, feta cheese and balsamic vinaigrette. 14.99

Traverse Bay Cherry Salad

GF

Warmed chevre cheese, Italian prosciutto ham, black pepper toasted almonds, dried Michigan cherries, tomatoes, cucumbers, red onions, and cherry port vin aigrette. 12.99

Shrimp Salad Bowl

GF

Grilled garlic lime marinated shrimp with black bean and corn salad, tomato, cucumber, and hard boiled egg, with ranch dressing. 13.89

Falafel Salad

House-made falafel, tomato, cucumbers, Kalamata olives, carrots, red cabbage, red onion, feta cheese, tahini and lemon vinaigrette on greens from Fitz Farm. 11.89

Hawaiian Tuna Salad

GF

Seared Ahi tuna tossed in a soy ginger sauce with pineapple, pickled sweet peppers, sliced cucumbers, red cabbage, and scratch made wasabi dressing. 14.99

Quiche

Made daily from whole, farm-raised eggs. Ask your server about today's selection. When it is gone, it is gone. Choice of fruit cup, skillet fries, soup or salad and bread. 10.89

NIBBLES

House Made Chips

GF

Scratch made French onion or Gorgonzola dip 3.45

Garlic Fries

GF

Fresh garlic sauce, parmesan cheese, ranch dressing. 3.95

Falafel

House made falafel with tahini sauce for dipping. 3.95

Gluten Free diets can be accommodated.

Gluten Free Bread 1.50 extra

GF

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CATERING

We cater plenty of office spaces around town.
Next time your office orders some lousy food,
suggest us instead!