

breakfast

served all day because

grits rule

from the family cookbook

big ol' country breakfast 10.29

two biscuits with gravy, two eggs, two slices of bacon, two sausage links and hash browns

child's portion (no adults, please) 5.79

big ol' pancake breakfast 10.49

two pancakes, two eggs, two slices of bacon, two sausage links and hash browns

child's portion (no adults, please) 5.99

big ol' french toast breakfast 10.99

two slices of french toast, two eggs, two slices of bacon, two sausage links and hash browns

child's portion (no adults, please) 6.49

huevos rancheros 8.99

crispy fried corn tortillas topped with refried beans, fresh salsa ranchera and two fried eggs

eggs benedict 10.99

toasted english muffins topped with your choice of meat (ham, bacon or sausage patties) poached eggs and homemade hollandaise (or go meatless with tomatoes and avocado instead of meat)

grits benedict 10.99

our cheesy grits (they rule) with crumbled hickory bacon, fresh spinach and tomatoes, topped with two perfectly poached eggs with hollandaise sauce

mushroom garlic toast 9.49

crunchy multigrain bread topped with sliced garlic, fresh mushrooms, crispy bacon and two eggs and garnished with texas goat cheese and fresh chives

chili & eggs 9.99

a generous bowl of our homemade hot and sweet beef chili topped with two fresh eggs fried over easy and cheddar cheese

pork tinga tacos 8.49

spicy pulled pork mixed with crispy potatoes and scrambled eggs, served with avocado, cheese, our homemade salsa and warm flour tortillas

cajun shrimp & grits 23.99

our cheesy grits topped with spicy cajun shrimp, crumbled bacon, fresh spinach and tomatoes

from the henhouse

farm fresh eggs with hash browns and toast

have us cook your eggs the way you like them and choose from white, wheat, multigrain or croissant toast

1 egg breakfast 4.99

2 egg breakfast 5.89

3 egg breakfast 6.79

3-egg cheddar cheese omelettes

just cheese, please 6.49

customize your omelette veggies ea .59

meats ea 1.59

avocado, bacon, broccoli, chicken, chorizo, ham, mushrooms, onions, or tomatoes

from the meat locker

bacon, sausage patties or links 3.49

chicken fried steak or chicken 6.99

pork chop 6.99

bistro filet 8.49

from the griddle

pancakes (3) 6.99

french toast (4 slices) 7.99

yogurt in a blanket 7.99

customize your griddle food ea 1.59

apples, bananas, blueberries, chocolate chips, fresh mixed berries, greek yogurt, strawberries, or roasted figs

from the lighter side

hearty oatmeal 3.49

yogurt with fruit 4.49

grapefruit 2.49

sausage or ham & biscuit 2.99

biscuits & gravy 4.99

egg & cheese sandwich 4.99

egg & cheese tacos 4.99

toast (white, wheat, multigrain, croissant) 2.49

grits or hash browns (plain) 2.59

cheesy, spicy or loaded add 1.79

welcome to **Ellen's**

from the garden

ellen's greens 7.49

baby spinach, texas hickory bacon, strawberries, boiled egg, mushrooms and blue cheese

field greens salad 5.49

fresh field greens, grapefruit, homemade granola, fresh raspberries and goat cheese

shredded iceberg salad 3.99

shredded iceberg lettuce, red onions, tomatoes, homemade croutons and cheddar cheese

crunchy 'maters 7.99

southern fried tomatoes atop fresh field greens, goat cheese and olive tapenade, drizzled with balsamic reduction

add to any salad chicken **3.49** shrimp **7.99**

from the sandwich board

angus burgers single 7.99 double 10.99

fresh ground prime angus beef, lettuce, tomatoes, red onions, pickles and roasted garlic aoli

portobella sandwich 9.49

grilled portobella mushrooms, yellow squash, zucchini, lettuce, tomatoes and texas goat cheese

chicken salad sandwich 6.99

fresh chicken salad with pecans, fresh dill, celery, apples and red onions on a toasted croissant

the yard bird 8.99

grilled or fried organic chicken with honey mustard, shredded iceberg lettuce and bread & butter pickles

b.l.t.e.a. 8.49

thick cut texas hickory bacon, lettuce, tomatoes, fried egg and fresh avocado on multigrain toast

madie's melt 7.99

grilled cheese (cheddar, swiss & american) with a touch of herbed aoli and served with tomato soup

open face meatloaf sandwich 12.99

crispy bread layered with mashed potatoes, prime beef meatloaf, a fried egg and fresh pan gravy

roasted jalapenos **.79** cheese **.99** bacon or fries **1.59**

from the stove

add a berlie's berg salad to any entree for just **2.99**

chicken fried steak or chicken 12.99

fresh cube steak or organic chicken, breaded to order, fried and topped with cream sausage gravy and served with two fresh vegetables

texas catfish 13.99

jumbo catfish fillets either fried or blackened, homemade tartar sauce, fresh grilled lemon and served with two fresh vegetables

buttermilk fried chicken 13.99

two pieces of fresh chicken marinated to perfection, fried crispy and served with two fresh vegetables (all dark, all white or specific pieces - add \$2)

pork chop 14.49

grilled bone-in pork chop topped with our roasted fig demi and served with two fresh vegetables

ellen's u.s.d.a. prime meatloaf 13.99

prime angus beef meatloaf with pan gravy and crispy onions, served with two fresh vegetables

angus bistro filet 19.99

pan seared aged angus filet topped with sauteed garlic and mushrooms and served with two fresh vegetables (make it "oscar style" for 7.99 more)

blackened salmon fillet 23.99

pan seared and blackened salmon fillet served with lemon and two fresh vegetables

cajun shrimp & grits 23.99

our cheesy grits topped with spicy cajun shrimp, crumbled bacon, fresh spinach and tomatoes

joe's mac & cheese 8.99

a big bowl of our famous smoked mac & cheese mixed with your choice of ingredients:

avocado, bacon, broccoli, chicken, chorizo, ham, mushrooms, onions, or tomatoes

veggies ea **.59** meats ea **1.59**

homemade fresh vegetable sides

asparagus	fried okra
black eyed peas	green beans
broccoli	mashed potatoes
braised swiss chard	mac & cheese
buttered kernel corn	sweet potatoes
french fries	sweet potato fries

a la carte ea **3.99**

from the blue china cabinet - 10.99

blue-plate specials are offered monday through friday 11 a.m. until 4 p.m. while supplies last - no substitutions, please

monday **slow cooker pot roast**
our special-recipe traditional beef pot roast, slow cooked for hours with fresh root vegetables (turnips, carrots, rutabagas and onions), then served over a bed of steamed white rice

tuesday **chicken & dumplings**
a big bowl of our savory homemade chicken & dumplings, made with brined and roasted organic chicken, fresh vegetables and our scratch-made dumplings

wednesday **pot luck surprise**
each wednesday, our chefs will surprise you by creating a blue-plate special with the freshest ingredients available

thursday **topsy-turvy pot pie**
a bed of our fresh biscuits ladled with a generous serving of our delicious homemade chicken pot pie filling, made with fresh organic chicken and farm-fresh vegetables - biscuits & gravy gone wild!

friday **cajun shrimp boil**
fresh gulf shrimp poached in a spicy crab boil and served with sweet corn on the cob and potatoes

weekend blue glass special - 10.50

saturday & sunday **carafe of mimosas**
brunch just wouldn't be brunch without a glass of delicious champagne and fresh orange juice - each carafe serves three glasses (\$6 each a la carte)

from the barista station

it's a fact - drinking coffee gives you an air of sophistication and intelligence. just look at us - we drink it every day!

espresso **1.75** (1) **1.95** (2)
simple espresso without any frills

espresso con panna **2.25** (1) **2.45** (2)
espresso and a dollop of whipped cream

espresso macchiato **2.25** (1) **2.45** (2)
espresso and a dollop of milk foam

cafe americano **2.55**
espresso and hot water

cafe latte **3.55**
espresso and steamed milk

cappuccino **3.55**
espresso with steamed milk and foam

mocha **4.05**
espresso, dark mocha sauce and steamed milk

white mocha **4.35**
espresso, white mocha sauce and steamed milk

caramel macchiato **4.05**
espresso, vanilla, carmel and foam

chai tea latte **3.45**
black tea with spices and steamed milk

cafe au lait **2.25**
brewed coffee with steamed milk

hot tea **2.25**
choose from our variety of flavors

hot chocolate **3.15**
chocolate, steamed milk and whipped cream

caramel apple spice **3.55**
hot spiced cider with whipped cream

flavored syrup add **.50**
add a flavored syrup to any drink

extra espresso shot add **.75**
add a little more umph to your drink

soy or almond milk substitute add **.60**
in case you really don't want or need dairy

seasonal favorites **varies**
your server will describe today's offerings

from the drinking fountain

soft drinks & brewed coffee **1.99**
coke®, diet coke®, coke zero®, dr. pepper®, sprite®, barq's® root beer, fanta® orange, lemonade, iced tea

milk or chocolate milk **2.49**

juices **2.99**
orange, apple, cranberry, grapefruit, tomato

from the chef

we use only the finest and freshest ingredients in the creation of your meal. with very few exceptions, nothing on our menu is cooked in advance of your arrival. we ask, therefore, that you kindly allow our very small kitchen an appropriate amount of time to prepare your food, just like ellen would have made it for you at home. thank you, and enjoy. — **chef russell mertz**