

# Café at Adele's

All breakfasts are served with your choice of Golden Hash Browns or Veggie Black Bean Hash and Housemade Biscuits.

## The Usual Suspects

**Two Eggs Your Style** 6.75

With your choice of:

☞ Pork Sausage Links 8.50

☞ Basque Chorizo 8.25

☞ Chicken Apple Sausage 8.25

☞ Applewood-smoked Bacon 8.50

☞ Free-range Pork Chop with Apple Sauce 9.50

☞ New York Steak 13.00

☞ Smoked or Maple-glazed Ham Steak 9.25

☞ Fish of the Day and Eggs 13.00

## Crepes (French Pancakes)

**Seasonal Fruit** 8.50  
topped with Crème Fresh and Lime/  
Mint/Honey-infused glaze

**Sautéed Mushroom and Seared Spinach** 8.50  
with Fontina Cheese 1.50

**Dungeness Crab** 12.00  
Features a light Cheese Mornay  
Sauce and topped with Crème Fresh  
and Fresh Dill

**House Dry Smoked Salmon** 11.00

## Classic American Pancakes

**Short Stack** (two) 5.25

**Full Stack** (four) 6.75

**Blueberry** 8.75

**Bananas Foster** 9.00

**Pancake Sandwich** 8.50  
A Short Stack with Bacon or  
Sausage and one Fried Egg

## French Toast

**Adele's Style** 6.50  
Double battered, Sourdough Bread  
with Pure Maple Syrup

**Seasonal Berries** 8.75

**Sautéed Cinnamon Apple** 8.75  
Topped with Candied Pecans 1.00

## Omelets

**Fresh Dungeness Crab** and 13.75  
Dry Jack Cheese

**Bay Shrimp** and Pasilla Chili 13.00  
Pepper with Queso Fresco and  
Guacamole

**Pasilla Chili**, Pico de Gallo and 8.50  
Pepper Jack with Sour Cream

**Cream Spinach** and Provolone 9.50  
add Bacon 11.00

**Mushroom and Spinach** with 9.50  
Fresh Thyme and Sharp Cheddar

**Seasonal Veggie** topped with 9.00  
Goat Chevre

## Belgian Waffles

**Classic** with Butter and 6.75  
Pure Maple Syrup

**Candied Pecan** topped with 8.50  
Whipped Cream

**Seasonal Berry** topped with 8.75  
Whipped Cream

**Southern Fried Chicken** 9.50

**Chicken Fried Steak** 9.50

## Grains

**Oatmeal Traditional** 5.00  
**Cheerios Traditional** 3.00

Garnished with Candied Pecans/  
Seasonal Berries/Bananas or  
Combo 1.00 each or  
Combo of two 1.75

Above served with your choice of  
Cream, Milk or Half & Half,  
Brown Sugar or pure Maple Syrup.

## Fruit

**Berries and Crème** 6.00

**Fruit Medley Plate** 8.50

## House Breakfast Specialties

### Charlie's Signature Chili Relleno 13.00

Lightly encrusted in a Panko Bread Crumb crust stuffed with Jack Cheese, Oregon Bay Shrimp, Cilantro and Scallions, lightly pan-fried and served alongside Huevos Rancheros on a Black Bean and White Corn Hash

### Corned Beef Hash 11.50

House-cured Corned Beef, served on a medley of Pepper, Potato and Onion Hash or served with a Veggie Hash and topped with two eggs

### Chicken-Fried Steak 12.00

Topped with Mississippi-style, Pan Milk Gravy, enhanced with sautéed Chicken-Apple Sausage and Sage with just a bam! of Chili Sauce. Served with two eggs your style.

### House Biscuits and Gravy 7.75

Served with Mississippi-style, Pan Milk Gravy, enhanced with sautéed Chicken-Apple Sausage and Sage with just a bam! of Chili Sauce

Your choice of: **ADD 2.75**

- ξ House-smoked Pulled Pork Chopped
- ξ House-smoked Braised and Cured Pork Belly
- ξ Two fried eggs

### Chilaquiles de Huevos 10.75

features two eggs served on a bed of Corn Tortilla Chips with a fresh Corn and Black Bean Hash, nestled in a Fire-roasted Chili Sauce and topped with a combination of Jack Cheese, Queso Fresco, Fresh Scallions, Jalapeno and Cilantro

Your choice of:

- ξ Smoked Pulled Pork **12.75**
- ξ Dungeness Crab **13.75**
- ξ Bay Shrimp **12.75**

## Eggs Benedict

*Made with our housemade biscuits - your choice of Jalapeño and Sharp Cheddar Cheese or Traditional Soda Biscuits.*

### Classic

With Honey-smoked, Glazed Ham **10.50**

Your choice of: **ADD 2.75**

- ξ Modana Sausage
- ξ Pulled Pork
- ξ Crispy Prosciutto

### Pork Belly 12.75

Thin slice of Applewood-smoked Ham, grilled Pork Belly on our Housemade Biscuits with Poached Eggs and Hollandaise

### Crab Cake 13.50

Thin slice of Applewood-smoked Ham on our Housemade Biscuits, topped with Crispy Crab Cakes, Poached Eggs and Hollandaise

### Filet Mignon 14.50

Two petite Filet Medallions, grilled and served on our Housemade Biscuits and topped with Poached Eggs, Hollandaise

## Pastry of the Day

by our Pastry Chef Elizabeth Moore  
Market Price

## Breakfast items less than traditional, but fun!

### Pizzas

*For many years Karen and I have thought Northern Nevada, especially our area, lacked the type of pizzas we enjoy. Our dough recipe ingredients are inspired from our visit to Portofino, Italy where we spent time with two lovely families who shared their ideas with us. Our pizza ovens create an Italian Riviera-Style, Crispy,*

### Smoked Salmon 14.95

Lox-style Smoked Salmon on a White Pie with Goat Cheese, a creamy White Bechamel Sauce with sliced Red Onions, Fresh Dill and Capers

### Pork Belly and Egg 14.95

Red Wine Marinara Sauce topped with Goat Cheese and Smoked Provolone, Sea Salt, Spinach and Arugula with two baked Eggs to smother the pie

### Apple 12.95

A creamy White Bechamel Sauce topped with Seasonal Apples, Gorgonzola, Sharp Cheddar and a sprinkling of Caramelized Pecans

## Sides

Egg any style	<b>2.50</b>	Chorizo	<b>2.50</b>
Ham	<b>6.00</b>	Pork Belly	<b>2.75</b>
Bacon - Four pieces	<b>4.50</b>	Pulled Pork	<b>2.75</b>
Link Sausage - Three pieces	<b>4.00</b>	Biscuits	<b>2.50</b>

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## Beverages

Milk	<b>2.50</b>	Brewed Iced Tea	<b>3.00</b>
Lemonade	<b>3.50</b>	Arnold Palmer	<b>3.50</b>
Fresh Orange Juice	<b>3.75</b>	Non-Alcoholic	
Grapefruit Juice	<b>3.50</b>	Strawberry Daquiri	<b>5.25</b>
Apple Juice	<b>3.50</b>	Pina Colada	<b>5.25</b>
Cranberry Cooler	<b>3.75</b>	San Pelligrino	<b>3.50</b>
Tomato Juice	<b>3.50</b>	Small Voss	<b>5.00</b>
Soft Drinks	<b>3.00</b>	Large Voss	<b>7.25</b>
Pepsi, Diet Pepsi, Sierra Mist		Organic Hot Tea	<b>2.75</b>
(The above get one free refill)		Hot Chocolate	<b>3.75</b>
Dad's old fashioned Root Beer		Hot Cider	<b>3.75</b>
and Diet Root Beer		Coffee	<b>2.75</b>
Death Valley Orange Cream or		Espresso - Double	<b>3.00</b>
Cream Soda		Cappuccino	<b>4.50</b>
Orange Crush		Hot or Iced Latte	<b>4.75</b>
Strawberry Crush			

**18% gratuity will be added as a courtesy for tables of 6 or more people,  
\$3.00 per person charge for cake service, \$15 corkage fee, \$3.00 Split charge**

*Menu inspiration by Jeremiah Abowd  
Menu design by Tara Burke, Computer Artistry*