


# SANDWICHES

<p><b>Fried Egg Sandwich</b> \$13.5 Toasted Sourdough   Bacon   Tomatoes Gruyere Cheese   Arugula Truffle Oil</p>	<p><b>Breakfast Wrap</b> \$12 Sundried Tomato Tortilla   Eggs   Chorizo Refried Beans   Avocado   Potato   Side Of Fruit</p>
<p><b>Grilled Chicken Sandwich</b> \$12. Chicken   Avocado   Prosciutto   Basil Pesto Pepper Jack   Chipotle Aioli   Fries</p>	<p><b>Classic Burger</b> \$12 1/2 lb House Ground Patty   Lettuce   Tomato Onions   Wikis Dressing   Fries</p>
<p><b>The Monte Cristo</b> \$12.5 Hey ... Everything is better fried. Honey Wheat Bread layered with tender ham, roasted turkey, Pepper jack &amp; American Cheeses. Batter dipped and coated with . powdered sugar served with raspberry jam and fries .</p>	<p><b>Angry Burger</b> \$14 1/2 lb House Ground Patty   Lettuce   Tomato Fresno Chili   Pepper jack   Habanero   Onions Bacon   Sriracha Aioli   Fries</p>

# EGGS AND SUCH

<p><b>Eggs Benedict</b> \$12.5 Classic Benedict with Hollandaise and Love, served with House Potatoes, add Lobster \$6.50</p>	
<p><b>Kitchen Sink Scramble</b> \$15.5 Everything in our cooler goes in this Gut Bomb. It's a Hangover cure for sure!!! Served with house potatoes and smothered in pork sausage gravy! ....cardio not included</p>	
<p><b>The Healthy Option</b> \$12.5 0 Four egg white omelet with spinach, wild mushrooms, tomatoes, onions, and peppers. No cheese, butter, No taste, but that's your choice. Served with fruit and avocado</p>	
<p><b>We Have Eggs, Build Your Own Omelet</b> \$13.5 Choose a meat, choose a cheese, choose a vegetable. Just be creative! Meats: ham, sausage, bacon, steak Cheeses: jack, cheddar, bleu cheese, American Vegetables: bell peppers, spinach, mushrooms, avocado, onion or tomatoes.</p>	
<p><b>The Papa Carlos</b> \$12.5 My Dad's favorite breakfast combo is House made Tamales with tomatillo salsa, three fried eggs, refried beans, and a Margarita. Sorry Charlie Margarita not included</p>	
<p><b>Steak And Eggs</b> \$22.5 Two fried eggs, marinated Hanger Steak, served with breakfast potatoes</p>	
<p><b>Tamales and Eggs Tiffani Style</b> \$14.5 Two house made tamales , marinara poached eggs topped with marinara, Parmesan Cheese</p>	
<p> <b>Wikis Wood-Dale Market Special</b> \$14.5 Wood-Dale Market Chilliverde Sausage Chilaquiles Roja   Scrambled egg   Fried Tortilla   Salsa Roja   Refried Beans</p>	
<p><b>Egg Benedict Pizza</b> \$15 Yes Sunshine you read that correctly. A classic "eggs bene" pizza stiyle</p>	

# CARBS AND SUGARS

<p><b>Biscuits Benedict</b> \$12.95 Eggs your way, bacon, fresh made biscuits, sausage country gravy</p>	
<p><b>Lemon Ricotta Blueberry Pancakes</b> \$13.5 My mother used to attempt these and then I booted her out of the kitchen at twelve and have been cooking ever since. Soft, sweet and fluffy, just like RJ. Who is RJ you ask? He's most likely the one cooking your breakfast right now, Say Hi RJ !</p>	
<p><b>Banana Nut Pancakes</b> \$13.5 These things are seriously good, we make the buttermilk batter and add candied nuts and ripe bananas. Served with pure Maple Syrup</p>	
<p><b>Captain,s French Toast</b> \$13.5 Take a breakfast cereal, crunch the heck out of it, take a good bread, batter it in cream and roll it the cereal, cook it on the griddle and this is what you get. It's not rocket science, but it tastes good!</p>	
<p><b>The Elvis</b> \$13.5 French Toast stuffed with nuttella and Bananas, battered and griddled, served with Strawberries</p>	
<p><b>Old School.... Waffles And Fried Chicken</b> \$14 Fresh made waffles, and hand floured fried chicken Served with Sriracha Syrup ..... Sooo Gooooood!</p>	