



BREAKFAST

(SERVED FROM 7:00–10:30AM)

California Egg Sandwich

Scrambled egg, provolone cheese, avocado and tomato on a toasted English muffin 6

Quiche DuJour

Your server will describe the specials of the day. Served with seasonal fruit 8

Create Your Own Omelet

Choices include mozzarella, cheddar cheese, spinach, tomatoes, grilled onions, grilled peppers, mushrooms, ham, bacon and chorizo sausage. Served with seasonal fruit 8

SALADS

BUNN Gourmet Salad

Chicken breast, carrots, dried cranberries and roasted & salted pecans with balsamic dressing over mixed greens 11

Chicken Caesar Salad

Chicken breast, asiago cheese and crisp croutons with Caesar dressing over romaine lettuce 11

Ginger Sesame Salad

Chicken breast, red and green peppers, carrots and red onion with house ginger sesame vinaigrette over mixed greens 11

Harvest Salad

Chicken breast, sliced apples, mandarin oranges, pumpkin seeds, dried cranberries and roasted & salted pecans with a house cranberry vinaigrette over mixed greens 11

BUNN & Bleu Salad

BUNN Gourmet prime steak, bleu cheese and bacon with Caesar dressing over romaine lettuce 14

KID'S MENU

(SERVED WITH CHIPS & APPLE SLICES)

Grilled Cheese  5

Peanut Butter & Jelly  5

Turkey & Swiss 5

Classic Mac 'n Cheese 5

SANDWICHES

(SERVED WITH CHIPS & PICKLE)

Gourmet Grilled Cheese

House cheese blend on tomato focaccia bread 9
Add bacon and caramelized onions +2

California Chicken Salad

House chicken salad with arugula, tomato, and avocado on choice of toasted white, wheat or croissant 10

Chipotle Black Bean Burger

Chipotle black bean burger, leaf lettuce, tomato, red onion and chipotle mayonnaise on a fresh Kaiser roll 11

Apple, Turkey & Brie Panini

Sliced turkey breast, apple slices, brie cheese and chipotle cranberry compote on a pressed hoagie 10

Smoked Brisket Sandwich

BUNN Gourmet smoked brisket, cheddar cheese, caramelized onions and house BBQ sauce on a hoagie 12

Cuban Panini

Applewood smoked ham, mojo pork, swiss cheese, house pickles and Dijon mustard layered in a pressed hoagie 10

Sausage & Peppers Sandwich

Grilled Italian sausage, sautéed onions and peppers, marinara and melted provolone cheese on a hoagie 9

Mojo Pulled Pork

Mojo marinated pulled pork with pickled red onions and homemade dill pickles on a Kaiser roll 10

SPECIALS

Gourmet Mac 'n Cheese

House made white cheese sauce tossed with bacon, sautéed spinach, tomato and gouda 10

Short Rib Tacos

Braised short ribs, fresh avocado, pickled red onions and cilantro in corn tortillas, served with lime wedges 11

 = Vegetarian

COFFEE & TEA

	Single	Double	
Espresso	1.50	2.00	
Espresso Macchiato	2.00	2.75	
	12oz	16oz	20oz
House Blend	2.00	2.50	3.00
Cold Brew or Nitro	3.00	3.50	
Single Origin	2.50	3.00	
<i>Costa Rica, Papua New Guinea, Peru</i>			
Americano	2.59	3.09	3.49
Café Latte	3.29	4.09	4.39
Cappuccino	3.29	4.09	4.39
Caramel Macchiato	3.79	4.59	4.89
Mocha	3.79	4.59	4.89
White Mocha	3.79	4.59	4.89
Chai Tea Latte	3.69	4.49	4.89
Frappe		5.29	
<i>Vanilla, Caramel, Mocha, Raggedy Ann</i>			
Iced Tea		1.99	
Hot Tea		2.79	
<i>Tropical Green, Black (Darjeeling), Decaf, Oolong (Pomegranate or Ginger), Herbal Chamomile, Mutan White, English Breakfast, Earl Gray</i>			

Add Espresso Shot +0.75

Substitute Almond or Soy Milk +0.60

Add Flavor Shot +0.50

BEVERAGES

Lemonade		2.49
Milk		2.49
Orange Juice		2.49
IBC Root Beer		2.49
Pepsi (regular or diet)		2.49
Coke (regular or diet)		2.49
Frozen Gourmet		2.49
Italian Soda		2.49
Hot Chocolate		2.99
Affogato (espresso & ice cream)		4.79
IBC Root Beer Float		5.79

COCKTAILS

The "1840"	8	Patron Margarita	10
Red Sangria	8	Mimosa (glass/split)	7/12
Frosé	8	Bloody Mary	8
		Sangria Pitcher	40

BEER

Budweiser	3	Guinness	4
Bud Light	3	Goose Island 312	4
Coors Light	3	RMB Abe's Ale	6
Miller Lite	3	RMB Lincoln Session	6
Michelob Ultra	3	RMB Session IPA	6
Heineken	4	1818 Bicentennial	4.5

Try our Beer Bucket Specials!!

Domestic 10 | Import 15

WINE

	Glass	Bottle
Bottega Prosecco	10	
<i>Refreshing, dry & harmonious, crisp fruit</i>		
Bottega Rosé Prosecco	10	
<i>Fresh, harmonious, delicate with floral aromas</i>		
Villa Rosa Moscato D 'Asti	7	26
<i>Lightly sparkling, sweet, peach & apricot aromas</i>		
Chateau Ste Michelle Riesling	6	24
<i>Semi-sweet with crisp apple flavors</i>		
Vivanco Rioja Rosé	9	33
<i>A blend of Tempranillo & Garnacha, semi-dry</i>		
Villa San Zeno Pinot Grigio	6	24
<i>Green apple, clean, intense aroma</i>		
75 Sauvignon Blanc	7	26
<i>Aromas of honeysuckle, lemon verbena, orange</i>		
Kim Crawford Sauvignon Blanc	9	33
<i>Juicy acidity, fruity, pink grapefruit</i>		
Chamisal Chardonnay	7	26
<i>Mandarin, kiwi, mango & papaya, unoaked</i>		
Simi Chardonnay	9	33
<i>Pineapple, peach, pear & green apple</i>		
Carneros Saintsbury Chardonnay	10	36
<i>White nectarine, peaches, jasmine, meyer lemon</i>		
Dreaming Tree Red Blend	7	26
<i>Raspberry jam, vanilla oak, mixed berry</i>		
Ghostrunner Ungrafted Red	9	33
<i>Dark decadent blend of Zinfandel & Petite Sirah</i>		
Mark West Pinot Noir	6	24
<i>Black cherry, cola, strawberry, plum, soft tannins</i>		
Meiomi Pinot Noir	10	36
<i>Berry, oak, earth & spice notes, mocha</i>		
Dona Paula Malbec	8	29
<i>Sweet, spicy, intense aroma, fruit & herbs</i>		
Columbia Crest Merlot	7	26
<i>Notes of chocolate & dark cherries</i>		
Seven Falls Cabernet	7	26
<i>Black cherry, boysenberry, notes of caramel</i>		
The Federalist Cabernet	9	33
<i>Full-bodied, black cherry, black current</i>		