

FLOUR CITY DINER



WEEKEND BREAKFAST SPECIALS 10/31-11/1

Our specials have been Customer “**tested**” and have proven their worth “**as is**”. Should its ingredients or its presentation be unsuitable to you, please select another item. Our kitchen cannot make individual changes without a significant increase in preparation time or risk of a discarded meal which “**missed the mark**”.



APPLE CIDER MIMOSA

2.95

Champagne and local apple cider (Kelly’s Apple Farm) cocktail



CHICKEN FRIED STEAK

8.95

pork cutlet smothered with homemade sausage gravy served eggs, home fries and a grilled biscuit



BOURBON RAISIN FRENCH TOAST

6.95

authentic French Toast topped with Jerry’s famous bourbon raisin sauce



BENEDICT “HALLOWEEN”

8.95

poached eggs over road kill (could be Canadian bacon) topped with an orange zested hollandaise drizzled with a black bean sauce served with home fries



PUMPKIN PANCAKES

8.95

buttermilk pancakes made with pumpkin served with a choice of double smoked bacon, ham or homemade sausage



BOO-BERRY IRISH OATMEAL

7.95

slow cooked organic steel cut oats topped with Maine blueberries served with honey wheat toast



GOAT CHEESE AND SUNDRIED TOMATO OMELET

8.95

Three egg omelet stuffed with goat cheese and sundried tomatoes and basil served with home fries and toast



MONTE CRISTO

7.95

our own oven roasted turkey, baked ham and swiss cheese served between egg dipped bread served with syrup and home fries



MARJ’S HOT MESS (Created by Marj and a staff favorite)

top your home fries with homemade sausage gravy and cheddar cheese for **2.00** more!

**TO KEEP OUR PRICES AS LOW AS POSSIBLE WE ENCOURAGE THE USE OF CASH OR CHECK
DUE TO THE RISING COSTS OF CREDIT CARD PROCESSING. . . . THANK YOU**

www.flourcitydiner.com