



NetShed NO. 9

"ORIGINAL" AMERICAN FOOD

OUR FAVORITE

SKILLET OF WARM CINNAMON ROLLS

Nothing is better than starting your meal with a pan of fresh baked cinnamon rolls! We spent months and months testing the perfect cinnamon roll, we ended up combining a little of this, a little of that, and suddenly we managed to mix together what is the perfect cinnamon roll. No raisins, a powdered sugar glaze, and a dough that is a buttery thing of beauty, filled with layer upon layer of cinnamon and sugar.

\$7.50

SIDES

BACON	\$3.00
SAUSAGE LINKS	\$3.00
CRISPY HASH BROWNS	\$2.50
-SUB IT FOR	\$1.50
EGGS [2]	\$3.00
CIABATTA TOAST	\$2.00
CUP OF SOUP	\$4.50
-SUB IT FOR	\$1.00
O'BRIEN POTATOES	\$1.75
MOLCAJETE GUACAMOLE	\$2.00

RICOTTA & SOURDOUGH PANCAKE

Sublime. That is the word for this pancake. It is moist, creamy with a fleck of cornmeal to keep it sturdy enough for the syrup. Topped with sea-salt whipped butter and a side of vanilla-bourbon maple syrup. Simply put ... Try. These. Now. Don't worry about not getting enough food - there is a side of crispy bacon and potatoes o'brien that will hit the table too.

\$9.75

SAUSAGE BREAKFAST BURGER*

"How do you turn a regular burger into a breakfast burger?" Ditch the hamburger and put on the sausage ... add not only an egg-but a fried egg, bacon, and cheese Yes, it's still a burger, with eggs, bacon and sausage, all cohabiting happily with a smear of our own tomato jam on a bun. And what a bun - a housemade English muffin. Crispy hash browns on the side to give into that "OMG - I need fries with my burger craving".

\$13.25

STUFFED BISCUITS

Once you are a regular here, then you will know that we have a bit of an addiction when it comes to stuffed buttermilk biscuits (crab and asparagus ... smoked salmon and chive ... just some of the addictions you might see). This version has a whole portuguese sausage and chunks of beecher's flagship cheese wrapped and baked into our buttermilk biscuit. Generously topped with our Sunday gravy (don't worry YOU can have it every day).

\$12.75

CHILAQUILES

Chee-lah-KEE-less. Break-fast-na-chos. This is true Mexican comfort food, what your mom made you for breakfast when she had some stale tortillas that needed to get used up. Ours are house-made corn tortilla pieces that are griddle fried, with spicy chorizo, scrambled eggs, sprinkled with beecher's cheese curds and baked with black beans. Topped with spicy salsa verde. This will cure what ails you.

\$9.75

CHICKEN & WAFFLES

According to some this is a Southern dish, to others is started in Harlem. Either way it is once or twice removed from its origin. We think twice removed gets it to GH. So, is it breakfast or dinner? There are no rules - except to enjoy the delectable flavors. Ours is a stack of cast iron waffles with crispy chicken thighs. Topped with a chimi-churri slaw, slow roasted tomatoes and our house made spicy syrup.

\$13.00

MADE IN AMERICA PANINI

Our tribute to the US of A! Soft ciabatta bread (US-CA), layered with la quercia dry cured ham (US-IA), rogue creamery oregonzola blue cheese (US-OR), pickled peppers (US-CA), and a tasty pike's stout mustard (US-WA). Toasted and pressed to an ooey goey, grab two napkins sandwich. Served with a chop green salad or chips or o'brien potatoes.

\$10.25

BACON, MAC-N-CHEESE PIE

This is it. The one that makes people swoon. We made sure to pack it full of major cheesy and delicious goodness, to top it off, we put a crust of bacon, which makes the bacon flavor seep down into the mac-n-cheese, making it even awesome-er. Finally, we serve it with maple syrup and hot sauce.

\$9.50

HAM STEAK, BEANS & GRAVY

Ham STEAK! Our ham steak is giant, bone-in and griddle fried. We top it with two eggs over easy, overnight baked beans, nw red eye gravy and send out ciabatta toast to soak up all the goodness.

\$13.00

CHICKEN CHOP CHOP

Take a bite and get a mouthful of goodies all in one forkful. Every bite is a burst of flavor. A mound of equal-size bits of crisp iceberg lettuce, chickpeas, green onions, tomatoes, salami, cheese curds, oregonzola bleu cheese and herbs, surrounded by crispy chicken thighs and a side of your choice of hazelnut vinaigrette or Argentinean green goddess dressing

\$11.00