

MEADOWLARK SUNDAY BRUNCH

Shrimp and Grits Sautéed gulf shrimp with butter, garlic, mushrooms, chopped tomato, scallions, spices and lemon on a mound of steaming cheddar grits with toast. The way we fix it makes Southerners weep! 14.95

Huevos Rancheros Fresh corn tortillas covered in cheese are broiled and topped with two poached eggs and a vibrant, fragrant tomatillo-green chile sauce. Served with creamy, smoky pinto beans and hand-grated hash browns. 13.95

Omelette with Mushrooms and Gruyere Cheese A nice saute of button, shiitake and portabello mushrooms tucked into an organic 3-egg omelette along with true Swiss Gruyere cheese, with hand-grated hashbrowns and buttered toast 13.95
A la carte 10.95

Potato Roesti with Cheese, Eggs and Bacon Hand-grated potatoes tossed with minced onion cooked into a round, thick, griddle-crust cake as they do in Switzerland. Topped with Gouda cheese and two eggs your way, served with buttered toast and Nueske's bacon. 13.95

Mushroom Migas This is a Texas/Upstate Louisiana classic--cut-up corn tortillas and shiitake mushrooms are sauteed until softened, then scrambled with three organic eggs and shredded sharp cheddar. Garnished with shredded lettuce, chopped tomatoes, cilantro and avocado, the tortilla melds with the egg and cheese in an indescribable way, and with all that fresh stuff piled on top it's light and appealingly salad-ish and very savory. 13.95

Japanese Sesame Omelette with Bulldog Sauce and Fresh Vegetable Fried Rice
Jasmine rice stir-fried with ginger, basil, and lots of fresh vegetables, mounded steaming onto a plate and topped with a thin, rolled omelette flavored with sesame oil and whole herb leaves. Drizzled with Japanese Bulldog sauce (a great bottled sauce made from fruit and vegetables; we call it the Japanese A-1). 13.95

Fresh Vegetable Scramble Seasonal vegetables along with zucchini, red bell pepper and spinach mix it up with 3 organic eggs and melty gouda cheese for a vegetable scramble that says local. Served with buttered toast and hand-grated hashbrowns. 13.95

Grilled Ham, Egg and Cheese Sandwich Organic scrambled eggs, smoked ham, sharp white cheddar and housemade mustard-mayo on grilled farmhouse bread. Served with fries, hand-grated hash browns or vinaigrette-dressed greens 12.95

Buttermilk-Soaked Oat Pancakes Tender, flavorful pancakes made with brown sugar, whole wheat, and oats soaked overnight in buttermilk are much lighter than you'd expect and absolutely delicious. Three big brown beauties are piled on your plate and served with organic maple syrup and butter. 10.95

Chicken, Bacon and Sharp Cheddar Sandwich On a buttered toasted baguette with Nueske's amazing bacon, sharp white cheddar, lettuce and mustard-mayo. Served with fries or vinaigrette-dressed greens. 12.95

***Lark Burger** Our signature burger blends red wine, minced onion, a little fresh rosemary and coarse salt and pepper with superior-quality Angus beef for a juicy, flavorful sandwich. Served on a buttered, toasted DLM kaiser roll with mustard-mayo, cheddar and lettuce. With fries or vinaigrette-dressed greens. 12.95

Meadow Burger A meatless, whole grain, nut and vegetable burger in a butter-grilled kaiser roll with mustard-mayonnaise, lettuce and juicy, marinated roma tomato slices. This burger is vegan, and though some of the accompaniments listed are not, just say the word and we'll substitute olive oil and vegan-aise for the butter and mayo. With fries or vinaigrette-dressed greens. 11.95

Vietnamese Noodle Salad with Chicken, Steak or Tofu A cool mound of rice noodles, a goodly portion of crunchy, thinly-sliced cabbage, cucumber, carrots, scallions and radishes, a mound of hot grilled chicken, steak or tofu and a showering of mint, basil, cilantro and chopped peanuts. Served with the traditional (and addictive) chile/lime/fish sauce condiment called nuoc cham, or a special no-fish sauce vegetarian nuoc cham. Chicken or Tofu - 13.95 *Hanger Steak - 15.95

Chopped Salad Crisp fresh vegetables including cucumber, tomato, avocado, radish, celery and hard boiled egg cut into bite-size chunks and tossed with lemon, olive oil, crumbled feta and fresh herbs on a bed of chopped romaine. Garnished with a drizzle of homemade herb mayonnaise and served with warm toast. 12.95

Hoppin' John A delicious version of this Southern supper dish, black-eyed peas are simmered with onion, cooking greens and some snappy spices, then ladled over hot rice and garnished with pepper vinegar, roasted garlic oil, chopped tomato, scallion and grated white cheddar. Choose jasmine or brown rice. Served with cornbread. 10.95

AND ALSO...

Cut-up Seasonal Fresh Fruit Bowl 5.95 Cup 3.95
Housemade Granola with milk or yogurt and sliced bananas 6.95
One Organic Egg 1.50
An Order of Buttered Toast 2.95
Hand-grated Hashbrowns 3.95
1 Pancake with organic maple syrup and butter 5.00
2 Pancakes with organic maple syrup and butter 9.95
Nueske's Bacon smoky and delicious, the best 3 slices 3.95
Steve Evans Ohio-made Original Recipe Pork Sausage Patties 3.95

Mixed Fresh Salad Greens with housemade dressing, grilled bread 8.95/5.95
*Caesar Salad with classic dressing, roasted tomatoes and grilled bread 10.95/6.95
Homemade Tomato Soup with cornbread Bowl 6.95 Cup 4.95
Slow-Roasted Red Beets with horseradish, pecans and crumbled goat cheese 7.95
Garlic Frites with homemade ketchup and caper mayo 6.95

Meadowlark Brunch Specials

Picadillo Benedict

Picadillo, of Caribbean origin, is so flavorful—ground beef simmered with onion, tomato, mild ground chile and cinnamon, then punched up with chopped olives and raisins for a fantastic sweet/salty taste explosion. It makes a great benedict, generously spooned over toasted English muffins and topped with poached eggs and a to-die-for poblano hollandaise sauce. Served with hand-grated hashbrowns. 14.95

Cream Cheese and Pecan Enchiladas with a Poached Egg on Top

This variation on enchiladas is a New Mexican underground favorite and as inauthentic as it gets, with extremely delicious results. Fresh corn tortillas are rolled around cream cheese, pecan and scallion filling, doused with smoky, red chile gravy and baked to hot and bubbly. A poached farm egg on top makes it the ultimate brunch dish, with hand-grated hash browns on the side. 13.95

Slab Bacon, Spinach and Tomato Scramble

Calling this scramble a BST doesn't really have the same ring that BLT does, but it packs the same kind of flavor. Slab bacon is braised whole, then chopped into thick lardons and teamed with cherry tomatoes and a multitude of spinach leaves to make a hearty scramble, finished with a scattering of scallions and a handful of shredded Cheddar. Served with hand-grated hashbrowns and buttered toast. 13.95

Local Cider from Peifer Orchards in Yellow Springs

Hot or Cold 4.00

Hot or Cold spiked with Sailor Jerry Rum 9.00

BEVERAGES

Fresh Roasted Coffee, Decaf Coffee 2.95

Press Pot of Hot Tea black, green, herbal 3.25

House-made Hot Chocolate with whipped Cream 3.95

China Mist Organic Iced Tea 2.95

Arnold Palmer 2.95

A mix of China Mist Organic Iced Tea and our hand-squeezed Lemonade

Coke, Coke Zero, Diet Coke, Sprite, Club Soda 2.25

Mexican Coke and Mexican Fanta Orange

made with cane sugar instead of corn syrup 2.95

Abita Louisiana-style Root Beer 2.95

Shirley Temple Sprite, housemade grenadine, candied cherry 2.50

Roy Rogers Coca-Cola, housemade grenadine, candied cherry 2.50

Rockin' Rogers deluxe version with Mexican Coke, Luxardo Italian cherry syrup, candied cherry 4.00

Housemade Sparkling Lemonade made to order 2.95

Housemade Orange Soda 3.95

Housemade Gingerale 3.95

Cucumber Basil and Mint Soda 3.95

Ruby Slipper 3.95

Fresh grapefruit juice, lemon juice, fresh mint, soda and housemade pomegranate syrup

Fresh-squeezed Orange Juice 3.95

Fresh-squeezed Grapefruit Juice 3.95

Cranberry, V-8 Juice 2.50

Milk, Apple Juice 1.50/2.25