



THE WHITE SHEEP

breakfast • brunch • coffee • pastries

Shareables

Pomegranate Humus

Pomegranate, creamy humus, molasses, beet and lemon zest, served with grilled pita 14

Fruit Bruschetta (V)

seasonal fruit, cream cheese blend, honey glaze, mint garnish served with crostini 14

Hash Bowls

Steak HB*

steak, roasted potatoes, fried onions, roasted tomato, corn, pepper jack cheese, chipotle aioli, fried eggs 22

Veggie HB (V) (GF)

roasted cauliflower, tomato, red onion, bell pepper, roasted potatoes, feta, zucchini, shredded brussels sprouts, maple bourbon sauce, fried eggs 16

All-American HB* (GF)

smoked ham, bacon, sausage, bell pepper, red onion, cheddar cheese, roasted potatoes, fried eggs 17

**pork free available upon request +1*

Zesty Shrimp Bowl*

Fried shrimp tossed in a zesty sauce on top of a bell pepper and cucumber medley, feta cheese and roasted potatoes, fried eggs 16

Eggs Eggs and more Eggs 10

an egg your way w/ choice of side & pancakes or toast add an egg +1

add bacon, sausage links, smoked ham +3

turkey bacon, turkey patties +4

Omelet

Some Assembly Required 10

w/ choice of side & pancakes or toast

+1.25	Cheddar Cheese	+1.75
Spinach	Swiss Cheese	Turkey Bacon
Broccoli	Feta Cheese	Turkey Sausage
Onion		Avocado
Mushroom		Bacon
Tomato		Sausage
American cheese		Ham
Black Olives		Chicken
Green Peppers		Steak

Health Kick

Avocado Toast (V)

avocado spread, garlic, onion, topped with pickled red onion, radish. served on wheat toast (add egg +1) 13

****Load it up!** add feta cheese and red pepper flakes +2

House Parfaits (V)

vanilla bean yogurt, granola, seasonal berries, mint 10

Garden Fresh

Chicken Caesar

fresh romaine lettuce, house croutons, grilled chicken breast, parmesan cheese, house caesar dressing 15

Avocado Salad (V)*

avocado, tomato, spring greens, croutons, red onion, garbanzo beans, honey lime mint dressing 12

The G.O.A.T Salad (GF)

baby spinach, caramelized nuts, fuji apple slices, grilled chicken breast, goat cheese, dried cranberries, fresh blackberries, and a blackberry vinaigrette 15

Shepherd's Corner

Chilaquiles (V)* (GF)

tortilla chips, salsa verde, onions, chihuahua cheese, cilantro lime crema, avocado, fried eggs 14
add tinga +5 add grilled chicken +6 add steak +8

Hangover Sandwich

house chicken tinga, rosemary bacon syrup, bacon, house sauce, egg, cheddar cheese on brioche bread, served w/ side 16

Breakfast Gnocchi (V)

roasted mushroom, poached egg, roasted tomato, rosemary parmesan sauce 15
add grilled chicken +6 add steak +8

Tinga Tostadas (GF)

corn tostadas, refried beans, chicken tinga, lettuce, pickled onion, chihuahua cheese, lime crema fried eggs 14

Steak Sandwich

soft roll, tenderloin steak, béarnaise, sweet peppers, avocado, caramelized onions, american cheese served w/ a side 19

Baby Boomer Menu

Stack of pancakes 8

Belgium Waffle 9

Home Baked French Toast 13

Blackberry honeycomb +3

nutella peanut butter syrup +3

strawberry cheesecake +3

mixed berries +3

gluten free pancakes available upon request +1

Chef's Eggs Benedict

smoked ham, poached egg, hollandaise on English muffin served w/ side 15

Biscuits and Gravy

house biscuits and a sausage gravy, served w/ side 15

Steak and Eggs (GF)

beef tenderloin medallions, fried eggs served w/ side and choice of toast or pancakes 27

Buns with Stuff (w/ choice of side)

Portabella Breakfast Bagel (V)

marinated portabella mushroom, roasted red peppers, micro greens, avocado, feta and cream cheese, on a jalapeno-cheddar bagel 15

Chicken and Waffle*

fried chicken, waffle, siracha maple mayo, spicy pickles 15

Chicken Pesto

grilled chicken, mozz cheese, pesto sauce, roasted red pepper, sautéed spinach on tomato focaccia 16

Bacon Burger

bacon, ground beef patty, red onion, cheddar cheese, lettuce, tomato, (add egg +1) 17

Side Kicks 4

Roasted Potatoes

Mixed Berries +3

Seasonal Vegetables

White Cheddar Bacon Mac +1.5

Side Salad

Seasonal Fruit +1

French Fries*

Sliced Tomatoes

Bacon 5

Links 5

Ham 5

Turkey Bacon 5

Turkey Patties 5

Grilled Chicken 8

Fried Chicken* 10

Steak 12

Zesty Shrimp* 12

Soup of the Day 3.5

VG= VEGAN V=VEGETARIAN GF= GLUTEN FREE

*Allergan cross contamination warning for shellfish

Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

THE DOUGH YOU KNEAD

DOUGHNUTS 3

All doughnuts are yeast vanilla based

Cinnamon Pecan

Cinnamon flavored icing topped with toasted pecans and a caramel drizzle

Cinnamon Sugar

Chocolate Sprinkle

Milky Way

Caramel flavored icing, crushed milky way bits, chocolate and caramel drizzle

Nutella Filled

Peanut Butter Cup

Peanut butter & chocolate icing topped with sea salt

Samoa

Chocolate and caramel icing topped with toasted coconut shavings

S'mores

Chocolate icing with toasted marshmallow, and crushed graham crackers

Strawberry Filled

Turtle

Caramel and chocolate icing topped with roasted pecans crumbles

Vanilla Sprinkle

Very Berry

Strawberry icing, crushed dried raspberries

MINI CAKES

Almond 8

Black Forest 8

Milk Chocolate 8

Pistachio 8

Pumpkin Cheesecake w/ Pecans 4

Strawberry Heart 8

White Chocolate Macadamia Cheesecake 4

COFFEE COMPANIONS

Chocolate Chip Scone 3.00

Lemon Poppyseed Scone 3.00

Chocolate Brownie Biscotti 1.5

Pecan Biscotti 1.5

GRAB AND GO SWEET TREATS

Caramel Sea Salt Chocolate Truffle 2.75

Passion-fruit White Chocolate Truffle 2.75

Carrot Cake Cupcake 3.75

Fudge Brownie 2.50

M&M Cheesecake-Pop 3

Heath Cheesecake-Pop 3

Pumpkin Bread 7

Espressomisu 8

THE COFFEE GROUNDS

Espresso

Americano 6

Cappuccino 6

Latte 6

Specialty Lattes 7

Black & White Mocha

Chai Latté

Matcha Green Tea Latte

Muscovado Latte

Salted Caramel

White Sheep Latte

Tiramisu

Pumpkin Spice Latte

Coffee

Cold Brew Iced Coffee 5

Dine-in Bottomless drip 4

Refreshers

Hibiscus Passionfruit

Passion fruit syrup, hibiscus syrup finished w/ pink lemonade 5

Rose Lemonade

Signature rose syrup infused in lemonade 5

Tajin Lemonade

House made strawberry mash, tajin seasoning, passion fruit and lemonade 5

Berry Ginger

House made strawberry mash, fresh lemon juice, fresh mint with ginger beer 6

Milk Choices

2%

Whole

Almond +1

Oat +1

Sans Coffee

Hot Chocolate 5

FRESH Squeezed OJ on ice 7

Flavors .50

Caramel

Hazelnut

Vanilla

White Chocolate

Chocolate

Honey

Tiramisu

Pumpkin Spice

Harney & Sons Hot Teas 4

Earl Grey

Citron Green

English Breakfast

ADULTING

From Our Liquor Cabinet

Bourbon Apple Pie

Bullet Bourbon, apple and cinnamon syrup 12

Candy Corn

Titos vodka, chambord, pineapple juice, candy corn syrup 12

Espresso Martini

Fresh espresso, Titos vodka, Kahlua 12

Strawberry Lemonade,

Titos vodka, lime juice, strawberry mash, mint, ginger beer 12

The W.S. Bloody*

Kickstart mix our special ingredients, Titos vodka 12

Tiramibooze

Titos vodka, tiramisu syrup, and espresso 12

Screw Driver

FRESH OJ and Tito's vodka 12

Sheep's Mimosas

Passion Fruit Cranberry

Passion fruit, cranberry juice, champagne 11

Hibiscus Passionfruit

Monin hibiscus, passionfruit, champagne 11

Strawberry

House strawberry mash, champagne 10

Orange

House squeezed orange juice, champagne 10

Papa Don't Peach

Titos vodka, peach de vigne liquor, fresh lemon juice, champagne 13



In order to experience our dishes as intended, no more than two modifications per dish are permitted.

Tables will be presented with one check and cannot be split by item. Separate payments on one check are permitted.

We appreciate your patronage; however, Management reserves the right to request you forfeit a table after a comfortable visit. (Approximately 90Min)
Please be considerate of guests waiting.

There will be a 20% service charge added to all groups of 5 or more.

A 2.99% credit card usage surcharge is added to every bill, please ask your server to remove surcharge when using debit card or cash if they failed to do so