



Good Morning



Wake Up & Start Up

Caramelized Grapefruit..... 4.00
Half grapefruit sprinkled w/crystallized sugar & torched to sweet perfection.

PROJECT Granola..... 9.00
Oats, almond slivers, pecans, coconut, brown sugar, maple syrup, raisins & craisins mixed together & slow baked. Served w/Greek yogurt & honey (recommended add on: fresh berries 1.25).

Homemade Banana Bread..... 5.00
Baked daily. Served w/whipped cinnamon cream cheese.

Oatmeal Deluxe..... 8.00
Oatmeal topped w/toasted almonds, fresh berries, raisins & brown sugar (oatmeal w/milk & brown sugar only 6.00).

Avocado Toast..... 9.00
Mashed avocado spread on toasted multi-grain bread, seasoned grilled tomatoes & arugula (recommended add on: any style egg 2.00).

Sharing is Caring ♥ Must Share for the Table

Clothesline Bacon..... 18.00
5 pcs. of irresistibly scrumptious house made extra long thick cut candied bacon.

Pull Apart Giant Cinnamon Bun Loaf..... 14/28
When we say giant we aren't kidding. A half or full loaf of baked custard soaked Challah bread filled with warm butter & brown sugar & smothered with delicious cream cheese frosting.

Egg Roll Flight..... 16.00
Choice of 4 from below 4pcs to an order
:Mac & Cheese
:BBQ Pulled Pork & Cheddar cheese w/ BBQ sauce
:Rueben (corned beef & swiss cheese) Thousand Island Dressing
:Buffalo Chicken & Mozzarella w/ Buffalo sauce
:Chicken Bacon Ranch & American cheese w/ Ranch Dressing

Pancake Flight

16.00

Choose any three pancakes "From the Griddle!"

Includes six flight size pancakes making it the perfect sharing opportunity!

Additional Items

Vegetables
Spinach, mushrooms, broccoli, onions, asparagus, peppers, tomatoes, potatoes 75¢ each
Avocado 1.25

Meats
Sausage, turkey bacon, chicken apple sausage, bacon, Canadian bacon & chorizo 2.00 each

Cheese
Swiss, mozzarella, brie, bleu cheese, feta, American, cheddar 1.50

Egg Whites
1.50

Eggs

PROJECT B.E.C...... 16.00
Bacon, American cheese & two sunny side up eggs on a bacon & chive waffle. Served w/home fried potatoes.

PROJECT S.E.C...... 16.00
Sausage & cheddar cheese omelet on a candied pecan & sausage waffle. Topped w/candied pecans. Served w/home fried potatoes.

Corned Beef Hash Platter..... 17.00
House made corned beef hash, caramelized onions & two eggs your way w/choice of toast.

Shrimp 'n Grits..... 19.00
Seasoned grilled shrimp, creamy cheddar stone grits w/chorizo & eggs your way. Served w/multi-grain toast.

Farmer's Platter..... 15.00
Two eggs your way, three slices of bacon & two sausage links w/home fried potatoes & your choice of toast or two buttermilk pancakes (Substitute chicken apple sausage or turkey bacon 2.00).

Steak 'n Eggs..... 24.00
NY Strip, home fried potatoes, caramelized onions, arugula & two eggs your way. Topped w/chimichurri sauce. Served in a hot cast iron skillet w/choice of toast.

Breakfast Quesadilla..... 17.00
House made corned beef hash, scrambled eggs & Swiss cheese. Served w/sour cream & thousand island dressing.

Veggie Breakfast Pizza..... 15.00
A garden omelet w/broccoli, mushrooms, charred grape tomatoes, zucchini, peppers & onions. Topped w/mozzarella & avocado slices. Served on flat bread. Served w/home fried potatoes.

Loaded Breakfast Pizza..... 16.00
Potato & egg omelet w/mozzarella & caramelized onions. Topped w/avocado slices & bacon. Served on flat bread. Served w/home fried potatoes.

Breakfast Burrito Bowl..... 16.00
Pulled pork w/our secret seasoning, caramelized onions, queso fresco, avocados, grilled tomatoes, sriracha sour cream & cheddar cheese omelet in a crispy tortilla. Served w/home fried potatoes.

Disco Eggs..... 14.00
House made parmesan fries topped w/two sunny side up eggs & smothered in melted mozzarella & brown gravy.

Fast'n Fit..... 16.00
Oven roasted turkey breast, Swiss cheese, egg whites, & spinach in a grilled whole wheat wrap. Served w/seasonal fruit & home fried potatoes.

Avocado Toast Platter..... 19.00
Two pieces of toasted multi-grain, fresh smashed avocado spread, seasoned arugula, cherry tomatoes, & two eggs any style. Served w/home fried potatoes.

Waffles

Belgian Waffle..... 10.00
All ya need is some melted butter & syrup (recommended add on: bananas, strawberries, blueberries, chocolate chips, peanut butter drizzle, nutella drizzle 2.00 ea.).

Red velvet waffle..... 15.00
A delicious red velvet waffle sandwich filled w/a sweetened cream cheese frosting. Topped w/a vanilla icing drizzle & cocoa powder.

Amore waffle..... 15.00
Belgian waffle topped w/ fresh sliced strawberries and Nutella drizzle

From the Griddle

Classic Pancakes Short Stack 11.00 Full Stack 15.00
Light, fluffy buttermilk pancakes served w/butter (recommended add on: bananas, strawberries, blueberries, chocolate chips, peanut butter drizzle, nutella drizzle 2.00 ea.).

Cinnamon Bun Pancakes..... 15.00
Cinnamon/brown sugar swirled buttermilk pancakes. Topped w/a sweet cream cheese frosting & cinnamon/brown sugar drizzle.

Fried Oreo..... 15.00
Buttermilk pancakes w/chunks of oreos. Topped w/fresh whipped cream, deep-fried oreo cookies & chocolate sauce.

Bacon Me Crazy..... 15.00
Buttermilk pancakes filled w/bacon. Topped w/caramel, maple sauce & candied bacon crumble.

Blueberry Crumb Pie..... 15.00
Fresh blueberry stuffed pancakes topped with blueberry compote & Streusel crumb topping.

Monkey Business..... 15.00
Buttermilk pancakes topped w/ bananas & our house made granola (contains nuts)

Protein Pancakes..... 15.00
Served w/your choice of bananas or strawberries.

Traditional or Challah French Toast.. 12.00
Our house made French toast (recommended add on: bananas, strawberries, blueberries, chocolate chips, peanut butter drizzle, nutella drizzle 2.00 ea.)

Cinnamon Toast Crunch..... 15.00
Cinnamon Toast Crunch-coated French toast layered w/cream cheese frosting, cinnamon, brown sugar filling. Topped w/fresh whipped cream.

Banana Bread French Toast..... 15.00
Our famous banana bread dipped in a French toast batter then grilled to perfection. Topped w/ walnuts, bananas & sweet cinnamon cream cheese drizzle.

Ezekiel Cinnamon Raisin French Toast..... 15.00
Sprouted 100% whole grain bread dipped in an almond milk, egg whites, cinnamon, agave batter. Served w/torched bananas & a honey drizzle.

On The Side

100% maple syrup..... 2.00
Toast..... 3.00
Bacon..... 6.00
Canadian Bacon..... 5.00
Turkey Bacon..... 7.00
Chorizo..... 7.00
Fruit Cup..... 6.00
Country Cheddar Grits..... 4.00
Pork Sausage..... 6.00
Chicken Apple Sausage..... 4.50

For the Love of Hollandaise

Traditional Eggs Benny..... 13.00
Canadian bacon & two poached eggs on an English muffin. Topped w/our hollandaise sauce. Served w/home fried potatoes.

South of the Border Benny..... 16.00
House made pulled pork, cheddar cheese and two poached eggs on a bacon jalapeno waffle. Topped w/our hollandaise sauce. Served w/home fried potatoes.

Brooklyn Benny..... 17.00
Prosciutto, fresh mozzarella, & two poached eggs on grilled Italian bread. Topped w/a Cacio e' Pepe hollandaise sauce. Served w/home fried potatoes.

B.L.A.T Benny..... 19.00
Our delicious avocado toast w/seasoned arugula, & two poached eggs, bacon strips, fried panko coated tomato. Topped w/our hollandaise sauce. Served w/home fried potatoes.

Steak 'n Eggs Benny..... 24.00
Sliced NY strip, caramelized onions, panko tomatoes, grilled asparagus, seasoned arugula, & two poached eggs on grilled Italian bread. Topped w/a chimichurri hollandaise sauce. Served w/home fried potatoes.

Eggstrodinary Omelets

All omelets are made with three x-large eggs.
Served w/home fried potatoes & choice of toast or two buttermilk pancakes.

Greek..... 13.00
Spinach, charred grape tomatoes, kalamata olives & crumbled feta cheese.

Western..... 12.00
Canadian bacon, peppers, onions & cheddar cheese.

The Dublin..... 14.00
House made corned beef hash & Swiss cheese.

All American..... 13.00
Broccoli, crispy bacon & American cheese.

Overload..... 16.00
Bacon, sausage, mushrooms, onions, peppers, tomatoes & cheddar.

Veggie Egg White Omelet..... 14.00
Egg whites, broccoli, mushrooms, asparagus, spinach, onions & mozzarella (recommended substitution: side salad).

B.Y.O.O..... 10.00
Build your own any way you like it from the additional items section below. Additional charge for each item added to base omelet.

There is a 3.5% convenience charge for payments made via credit card effective 1/1/2022



Good Afternoon



The Waf "Full"

Move over bread, here comes our signature waffle sandwiches
All served w/ house made parmesan fries or house made potato chips, excluding B.E.C. - S.E.C..

PROJECT B.E.C. 16.00
Bacon, American cheese & two sunny side up eggs on a bacon & chive waffle. Served w/ home fried potatoes.

PROJECT S.E.C. 16.00
Sausage, cheddar cheese omelet on a candied pecan & sausage waffle, topped w/ candied pecans. Served w/ home fried potatoes.

Mac Daddy 17.00
Pulled pork stuffed waffle w/ Bacon-Mac 'n Cheese filling. Topped w/ bacon jalapeño-maple syrup.

Buffalo Chicken 18.00
Waffle sandwich filled w/ fried buffalo chicken, mozzarella, arugula, bleu cheese-buffalo spread w/ a buffalo-sour cream drizzle.

Chicken Finger Melt 18.00
Waffle sandwich w/ fried chicken fingers, cheese sauce, bacon, french fries & garlic aioli spread.

Pulled Pork Quesadilla 17.00
Waffle quesadilla filled w/ pulled pork & cheddar cheese. Served w/ avocado spread, sour cream, shredded lettuce. Topped w/ cheese sauce.

Sandwiches, Wraps, 'N More

All served w/ house made parmesan fries or house made potato chips, excluding Project Mac'n Cheese & Project Chicken'n Waffles.

PROJECT Mac'n Cheese 14.00
Topped w/ garlic aioli grilled cheese croutons.

BLT 13.00
Bacon, arugula, panko-coated tomatoes & herb aioli spread. Served on toasted country white bread. Served w/ Parmesan fries or house made potato chips.

PROJECT Chicken 'n Waffles 17.00
Belgian waffle w/ crispy fried boneless chicken fingers. Served w/ a sweet bourbon-brown sugar maple syrup & honey butter.

The Cali 15.00
Grilled chicken, avocado, arugula & charred grape tomatoes w/ honey mustard dressing. Served on choice of bread. Served w/ Parmesan fries or house made potato chips.

PROJECT Harvest 15.00
Fresh turkey, sliced Granny Smith apples, cheddar cheese, fig jam spread & arugula. Served on choice of bread.

Cali Salad 15.00
Grilled chicken, avocado, arugula, cherry tomatoes, walnuts, blue cheese crumble w/ our house made honey mustard vinaigrette.

Chicken Caesar 14.00
Grilled chicken, house made croutons, black olives & shaved parmesan cheese over romaine lettuce w/ Caesar dressing.

Chopped Salad 15.00
Chopped romaine hearts, chick peas, kalamata olives, feta, red onions, sliced strawberries, candied pecans, grilled or fried chicken, w/ a house made strawberry balsamic dressing.

Burgers

All burgers served w/ house made parmesan fries or house made potato chips

Classic Burger 14.00
Ground beef patty w/ choice of cheese, pickles, lettuce, tomato & red onions on a brioche roll.

PROJECT Burger 17.00
Ground Beef patty w/ American cheese topped w/ bacon, sautéed onions, PB sauce & a sunny side up egg on a brioche roll.

Save a Cow Burger 14.00
Veggie burger topped w/ melted mozzarella, black beans & sliced red onions. Served on a brioche roll.

On The Side

Mac & Cheese 6.00

Bowl of Gravy 4.00

Parm Fries 6.00

Basket of Housemade Chips 4.00

Sweet Potato Fries 6.00

Grilled Shrimp 5 pcs. 14.00

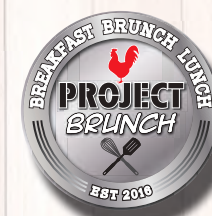
8oz Strip Steak 16.00

3 pc Fried Chicken Fingers 9.00

House Salad 5.00

Extra Side Of's

Buffalo, Honey Mustard, Sour Cream,
Dressings, All Sauces, Maple Bourbon, BBQ 0.75



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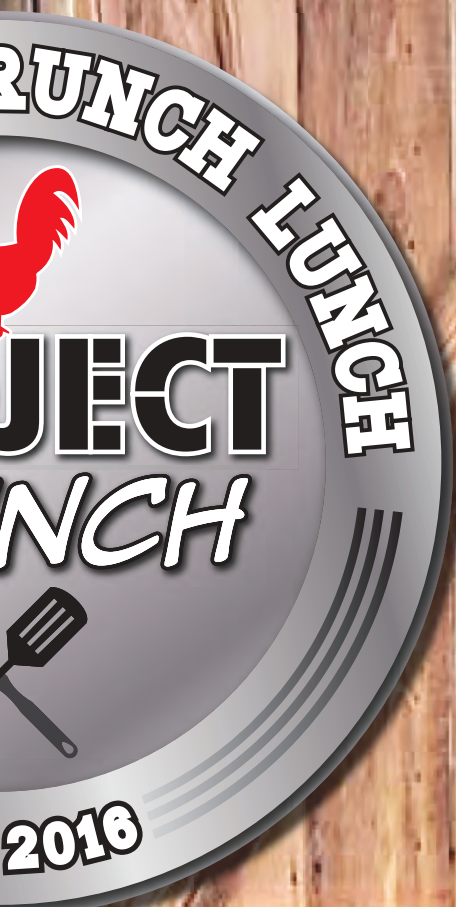
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*Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses.

Please alert your server if you have special dietary requirements or if you are allergic to any foods.

Gluten free options are available ... however, this is not a gluten-free facility. 18% gratuity will be added for parties of seven (7) or more.

There is a 3.5% convenience charge for payments made via credit card effective 1/1/2022



Drink Menu



PB's Famous Hot/Frozen

Hot Chocolates

Enjoy a decadent hot chocolate done the Project Brunch way!
Hot or frozen served in our signature mason jar.

S'mores 6.95
A chocolate flavored base w/ marshmallow fluff inside, chocolate frosting & a graham cracker crumble rim. Topped with house made whipped cream, torched marshmallows & chocolate drizzle.

Peanut Butter 6.95
A chocolate peanut butter flavored base w/ chocolate frosting & Reese's Peanut Butter Cup crumble rim. Topped w/ house made whipped cream, chocolate & peanut butter drizzle.

Oreo 6.95
A white chocolate flavored base w/ Oreo crumble inside, vanilla frosting & Oreo cookie crumble rim. Topped house made whipped cream, an Oreo cookie, & chocolate drizzle.

Drink of the Month 7.95
Ask your server for all the delicious details.

Love you a Latte

All of our lattes' can be made with your choice of milk & dairy free options.
Whole, skim, soy, coconut, oat
Served hot or iced in our signature mason jar w/ a double shot espresso.
Can also be made as a steamer (no espresso).
6.95

Toasted Almond
An almond & chocolate flavored base w/ chocolate icing & toasted coconut rim. Topped w/ house made whipped cream, toasted almonds, & chocolate drizzle.

Cookie Butter
A cookie butter & chocolate flavored base, w/ chocolate icing, crushed chocolate chip cookie rim. Topped w/ house made whipped cream & cookie butter drizzle.

Cinnamon Roll
A cinnamon & white chocolate base, w/ a vanilla icing & cinnamon sugar rim. Topped w/ house made whipped cream, cinnamon sugar & brown sugar brittle.

Fluff & Nutter
Toasted marshmallow & peanut butter base w/ chocolate icing & crushed banana chip rim. Topped w/ house made whipped cream & peanut butter drizzle.

Latte 4.25
Double espresso, steamed milk.

Chai Tea 4.00
Masala chai tea & steamed milk.

Dirty Chai 5.75
Masala chai tea, double espresso & steamed milk.

Add A Flavor To Any Drink

Vanilla • Hazelnut • Caramel • Cinnamon • French Vanilla
Toasted Marshmallow • Mocha • Almond .75

Soft Drinks 3.75
Coke, diet coke, sprite, ginger ale, seltzer.

Juices 3.50/5.00
Tropicana orange juice, cranberry, apple, tomato, grapefruit, pineapple.

Featuring Fresh Brewed 3.50

Lavazza Coffee/ Lipton Tea
(bottomless cup) fresh brewed regular or decaf coffee/tea.

Mighty Leaf Specialty Tea 3.50

All of our drinks can be made with your choice of milk & dairy free options
(almond, soy, coconut, & oat add .75)
Served hot or iced in our signature mason jar

Frozen Coffee

5.50

A frozen espresso coffee served w/ your choice of flavor etc.
Vanilla • Hazelnut • Caramel • Cinnamon • French Vanilla
Toasted Marshmallow • Mocha • Almond

Caffeine Bar

Cappuccino 4.50
Double espresso topped w/ frothed steamed milk.

Crème Brûlée Cappuccino 4.75
Double espresso w/ caramel syrup, topped w/ frothed milk & a caramelized sugar crust w/ caramel drizzle.

Espresso
Single Shot 2.00 Double Shot 3.75

Americano 4.00
Double espresso topped w/ a shot of hot water.

Macchiato 4.75
Double espresso topped w/ foam.

Caramel Macchiato 5.25
Steamed milk w/ caramel syrup. Topped w/ a double shot of espresso & caramel drizzle.

Mocha 5.25
Double espresso, steamed milk & mocha syrup. Topped w/ whipped cream & chocolate drizzle.

Café Au Lait 3.75
Lavazza Dark Roast w/ steamed milk.

Cold Brew 4.50
A dark robust flavored coffee, cold brewed for intense flavor.

Smoothies

All of our smoothies can be made with your choice of milk & dairy free options
A refreshing blended fruit filled drink to start your day.
Whole, Skim, Almond, Soy, Coconut & Oat

6.00

Loco Coco Coconut milk, bananas & mocha.

Blazin' Blueberry Almond milk, blueberries, honey.

Island Breeze Pineapple juice, mango puree, strawberries.

Hawaii 5.0 Pineapple juice, kiwi, bananas, honey.

PB/PB Milk, peanut butter & bananas.

Make Your Own 6.00

Choose any combo of max 4 ingredients.
Additional ingredients 1.00 ea.
strawberry, blueberry, bananas, kiwi, mango puree,
pineapple juice, peanut butter, honey, any type milk

Beverages

Milk 3.25

Chocolate Milk 4.00

Egg Cream 4.00
Vanilla or Chocolate

Fresh Brewed Iced Tea 4.00
Unsweetened black tea & iced tea special of the day.

Frozen Iced Tea/Lemonade 3.50
Original, Raspberry & Peach / Original & Pink.

Lemonade/Pink Lemonade 3.50



Kids Menu

12 & Under



Choice of drink
(Water bottle, 100% apple juice/oj or skim milk)

9.95

Jr. Farmer's Platter

One egg, one sausage link,
two slices of bacon, toast or pancake.

6 Flap Jack Minis

(chocolate chips, rainbow sprinkles 1.00)

French Toast Sticks

w/ butter & syrup

Belgian Waffle Wedges

w/ butter & syrup

Chicken Fingers w/ fries

Grilled Cheese w/ fries

Mac N' Cheese

Hamburger w/ fries

Cheeseburger w/ fries

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the risk of food-borne illnesses.