



Plank - Bar Bites

Start Smart

Plank's Original Breakfast . . . \$ 23.50

Two eggs cooked to your liking, bacon or sausage, side of Plank's breakfast potatoes, and a choice of toast

Lox & Cream Cheese . . . \$ 21.50

Smoked salmon, bagel, herbed cream cheese, red onion, tomato, cucumber and capers

Avocado Toast . . . \$ 22.50

House-made mashed avocado spread on Turano* sourdough toast, tomato, micro greens*, two poached eggs

French Toast . . . \$ 17.50

Served with syrup, butter and a choice of fresh fruit or breakfast potatoes

Pancakes . . . \$ 17.50

Served with Vermont Maple syrup, butter and a choice of fresh fruit or breakfast potatoes

Eggs Benedict . . . \$ 23.50

Two poached eggs, Canadian bacon, English muffin, sauce Hollandaise and micro greens*

Chorizo Burrito . . . \$ 22.50

Flour tortilla filled with crumbled Chorizo sausage, eggs, onion, bell pepper and Chihuahua cheese

Oatmeal . . . \$ 12

Served with mixed fresh berries, raisins and brown sugar

Yogurt Parfait . . . \$ 12

Greek yogurt, mixed fresh berries, granola, and berry compote

Create Your Own Omelet -

Three Egg Omelet . . . \$ 24

Served with roasted potatoes and a side of Turano* toast. Select any 3 ingredients of the following: (Each additional item \$ 2)

Meat	Veggies	Cheese
Ham*	Bell Peppers	American Yellow
Sausage*	Mushrooms	White Cheddar
Bacon*	Tomatoes	Mozzarella
Salmon	Sweet Onion	Swiss
	Spinach	Provolone
	Green Onions	

Add Ons

Bacon* . . . \$ 4.50 Sausage Links . . . \$ 4.50 Toast & Preserves . . . \$ 4.50 Fresh Fruit Cup . . . \$ 4 Egg any style . . . \$ 3

Juice Up —— Beans & Leaves

	- F		`
Orange	\$4	Fresh brewed Sparrow* Coffee \$5	Assorted Intelligentsia* Teas \$ 4
Apple	\$4	 Regular 	 Earl Grey
Grapefruit	\$4	 Decaffeinated 	o Citrus
Pineapple	\$4		o Chamomile
			o Green
Milk	\$4		 Blood Orange
Almond Mill	k \$4		 Blueberry

The Blue Wedge Salad . . . \$ 13

Fresh, crisp wedge of iceberg lettuce, drizzled with creamy blue cheese dressing, topped with savory crunchy bacon, sweet diced tomatoes, green onions and even more crumbled blue cheese

Chicken Tenders . . . \$ 15

Three deep fried chicken tenders served with our own homemade Buffalo sauce sweet BBQ sauce and a side of French fries

Burrata Caprese . . . \$ 16

Served with Turano*crostini, a rich and creamy Italian Burrata resting on a bed of cherry tomatoes marinated in olive oil, garlic, red onions, drizzled with homemade basil oil, topped with Italian micro basil and balsamic glace and sprinkled with Himalayan pink salt

Korean Chicken Wings . . . \$ 16

Seven crispy jumbo chicken wings, deep-fried to perfection, with tangy Gochujang BBQ sauce topped with green onions and cilantro and a side of flavorful Daikon radish pickles

Cheesy Chicken Quesadilla . . . \$ 17

Monterrey Jack, Mozzarella and Chihuahua cheese flour tortilla filled with crispy chicken tenders tossed in buffalo sauce and pico de gallo paired with sour cream, salsa and guacamole

Prosciutto Flat Bread . . . \$ 18

Prosciutto di Parma on baked Turnao* Three-Cheese and Tomato flat bread, topped with Burrata, cherry tomatoes, garnished with arugula and balsamic glace

Plank Bourbon Sliders . . . \$ 17

Three sliders, with certified juicy Angus Beef topped with smoky Bourbon bacon jam, provolone cheese zesty sweet and spicy Sriracha mayonnaise, crunchy Asian slaw on delicious soft Turano* brioche buns

^{*} locally sourced