

MAIRO

Breakfast

BASICS

TWO EGGS YOUR WAY

Two farm fresh eggs with your choice of one our breakfast meats & served with hash browns and choice of toast. 7.95

CHORIZO AND SCRAMBLED EGG TACOS

Spicy Chorizo sausage mixed with scrambled eggs laid in two warmed flour tortillas & topped with shredded cheddar cheese. Served with home made salsa. 8.95

PULLED HAM WRAP

Pulled Virginia ham, aged cheddar, scrambled eggs & shredded potatoes wrapped in a grilled flour totilla. 9.95

THE GRIDDLE

BUTTERMILK PANCAKES

BLUEBERRY, STRAWBERRY, BANANA, OR CHOCOLATE CHIP. SERVED WITH YOUR CHOICE OF BREAKFAST MEAT. 9.95

FRENCH TOAST

SERVED WITH SABAYON SAUCE & CHOICE OF BREAKFAST MEATS. 9.95

SWEDISH PANCAKES

SERVED WITH WARM LINGONBERRY & CHOICE OF BREAKFAST MEAT. 9.95

FRENCH TOAST BLT

COUNTRY ITALIAN BREAD FRENCH TOAST WITH HICKORY SMOKED BACON, ROMA TOMATOES, ARUGULA & ROASTED GARLIC OIL. 11.95

*EGGS BENEDICT

Served on toasted English Muffin with Hollandaise sauce and pan fried hash browns

THE NOWREGIAN

Cured salmon lox, sauteed spinach, red onion. 12.95

THE 1894 LEMUEL

With Canadian or hardwood smoked bacon. 10.95

THE VIRGINIAN

With pulled Virginia Ham. 10.95

THE VEGGIE

A saute of baby spinach, shallots, fresh garlic, & Roma tomatoes. 10.95

OMELETS

Served with hash browns & choice of toast. Egg whites only add \$1

ASPARAGUS & CRIMINI MUSHROOM

Sauteed asparagus and sliced mushrooms sauteed in roasted garlic oil & finished with shredded Parmesan cheese. 10.95

APPLE CHEDDAR

Granny Smith apples sauteed with a touch of cinnamon & finished with four year aged cheddar. 10.95

HUNTERS

Hickory smoked bacon, Spanish Onions, mixed bell peppers & Swiss cheese. 10.95

THE MR. G.

Capers, onions, sun dried tomatoes & Norwegian salmon lox. 11.95

HESTIA'S GARDEN

Sauteed baby spinach, diced tomatoes, black olives & Feta cheese. 10.95

MEIRO

Breakfast

DRINKS

BACON BLOODY MARY WITH BEER	
CHASER	8.50
MIMOSA	7.95
BELINI	7.95
SALTY DOG	7.95
FRENCH PRESS POT OF FLAVORED	
COFFEE FOR TWO	7.95
COFFEE REGULAR OR DECAF	2.95
SHOT OF BAILEYS TO MAKE YOUR	
COFFEE	1.95
LOOSE-LEAF RISHI TEA	4.95
LATTE	4.50
CAPPUCCINO	3.95
JUICE - ORANGE, APPLE,	
GRAPEFRUIT, TOMATO, OR	
CRANBERRY	2.50/4.95

SIDES

BACON, PORK SAUSAGE, OR	
TURKEY SAUSAGE	2.95
FROM SCRATCH HOUSE MADE	
FRUIT MUFFIN OR SCONE	4.95
TOAST OR ENGLISH MUFFIN	1.95
CORN BEEF HASH	5.95
BAGEL WITH CREAM CHEESE	4.95
GRANOLA WITH FRESH BERRIES	
AND MILK	6.95
YOGURT	2.95
COTTAGE CHEESE	2.95
FRESH FRUIT PLATE	5.95
PULLED HAM	4.95
*ONE EGG	.95
*TWO EGGS	1.75

*MORE EGGS & STUFF

BISCUITS & GRAVY

Scratch buttermilk biscuits topped with our sausage gravy and served with two eggs any style. 10.95

COUNTRY FRIED STEAK & EGGS

6 oz breaded top sirloin steak topped with home made sausage gravy. Accompanied by two eggs any style and choice of toast. 11.95

FLANK AND EGGS

Marinated Flank steak grilled medium rare and served sliced over toasted rye bread. Finished with two eggs your way and crispy hash browns. 12.95

CORN BEEF HASH

House made corn beef hash, two eggs any style & choice of toast. 11.95

BERRIES & BRULEE

OATMEAL BRULEE

Caramelized vanilla sugar crust with fresh blueberries, strawberries, and raspberries. 7.95

QUICHE & FRUIT

Hickory smoked bacon, sharp cheddar cheese, Crimini mushrooms, sauteed onion, and baby spinach. 9.95

GRAPEFRUIT BRULEE

Ruby Red Grapefruit split and scored. Topped with vanilla sugar and caramelized. Served with fresh Kiwi and banana garnish. 6.95

BERRIES & CREAM

Fresh blueberries, strawberries, raspberries, and blackberries with house made vanilla whipped cream. 9.95