Thorn Alley Kitchen

BRUNCH MENU

Sweet

Parfait / $9 VEG
Greek Yogurt (Dairy), Granola (Gluten), Seasonal Fruit, Honey, Mint

Whipped Ricotta Toast / $11 VEG
Sweetened Ricotta (Dairy), Golden Figs, Honey, Mint, Thyme, Challah Toast (Eggs)

The Alley French Toast / $14 VEGO
Challah (Dairy, Eggs), Chocolate Sea Salt Tahini (Sesame), Maple Syrup, Whipped Cream (Dairy), Seasonal Fruit, Served with Choice of Bacon, Sausage, or Home Fries

Salads

Caesar Con Huevos / $15 GF, VEG
Baby Romaine, Two Eggs to Your Liking, Classic Caesar Dressing (Egg, Dairy, Garlic) with Dijon Mustard, Lemon Juice & Anchovies. Parmigiano Reggiano Cheese, Radishes & House-Made Gluten-Free Croutons (Dairy)

Arugula Salad / $7 GF, VEG
Sherry Vinaigrette, Dill, Baby Arugula, Granny Smith Apples, Roasted Walnuts, Foxtail Feta

Add Protein
- Steak (+$15)
- Shrimp (+$10)
- Poached Chicken (+$8)

We put our chicken on a pedestal



Fried Chicken and Waffles / $22 GF
Bell & Evans Chicken Thighs Marinated in Korean Seasonings (Soy) and Twice Fried in Rice Flour Batter Served with a Gluten Free Mochi Waffle (Egg)

Included Sauces
Soy Butter Maple Syrup
Sweet and Spicy Gochujang
Nashville Hot Honey
Honey Mustard

Included Sides
Coleslaw
Home Fries
Pickled Daikons

Locally Raised Birds Gluten-Free Batter Cultured Non-Seed Oil

Savory

The Big Breakfast Bowl / $16 GF, VEGO
Home Fries, Scrambled Eggs, Caramelized Onions, Bell Peppers, Chorizo (Allium, Nightshade), Guacamole, Cilantro Lime Crema (Dairy), Calabrian Chile Vinaigrette (Nightshade)

Brunch Burger / $16 GFO
Grass Fed Ground Beef, Fried Egg, Pepperjack & American Cheese Blend, Pesto Aioli (Egg), Caramelized Onions, Bell Peppers, Arugula, Served with Home Fries

Breakfast Tacos / $9 GF, VEGO
Two Tacos, Scrambled Eggs, Chorizo (Garlic, Allium, Nightshade), Pico de Gallo, Guacamole, Cilantro Lime Crema, Corn Tortillas
Add Taco (+$4)

Shakshuka Pizza / $18 VEG
Shakshuka Sauce (Nightshade, Allium, Garlic), Mozzarella, Poached Eggs, Arugula, Cilantro
Add Cilantro Lime Crema (+$1)

Shrimp and Grits / $21 GF
Pepperjack Grits (Allium, Dairy), Grit Gravy (Dairy), Shrimp, Caramelized Onions, Sauteed Bell Peppers, Chorizo (Garlic, Allium, Nightshade), Golden Figs

Steak & Eggs / $24 GF
Top Sirloin Steak, Eggs, Chimichurri (Allium) and Choice of Pepperjack Grits or Home Fries

Tostones Trio / $15 GF
Freshly Pressed Tostones, Chimichurri Chicken (Allium), Cilantro Lime Shrimp (Dairy), Chorizo (Garlic, Allium, Nightshade), Guacamole, Cotija Cheese, Calabrian Chiles, Served with Choice of Pepperjack Grits or Home Fries

The Alley Omelet / $15 GF, VEG
Three Egg Omelet Filled with Caramelized Onions, Bell Pepper, Cooper Sharp American Cheese, Bacon, Arugula, Cilantro Lime Crema Served with Choice of a Side Caesar or Arugula Salad

The Alley Breakfast / $11 GFO
Two Eggs to Your Liking, Choice of Bacon or Sausage, Sourdough Toast, Served with Jam and Butter

The Alley Benny / $14 VEG
Toasted English Muffins, Poached Eggs, Lemon Bearnaise (Dairy, Nightshade), Bacon, Served with Choice of Pepperjack Grits (Allium, Dairy) or Home Fries

GF Gluten-Free GFO Gluten-Free Option Available VEG Vegetarian VEGO Vegetarian Option Available
We are happy to swap ingredients for allergies—just ask! While we do our best to accommodate, we can't guarantee an allergen-free kitchen.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Thorn Alley Kitchen

BRUNCH MENU

Sides

Egg / $2
French Fries / $5
Home Fries / $4
Three Slices of Bacon / $6
Pork Sausage / $5
Gluten Free Waffle / $6
Pepperjack Grits (Allium, Dairy) **with Grit Gravy** (Dairy) **/** $4

Cocktails

Mimosas / $6
Luca Peretti Prosecco, with Your Choice of Orange, Cranberry, Passion Fruit, or Peach

Mimosa Flight / $13
Luca Peretti Prosecco, Try all Four Flavors (Orange, Cranberry, Passion Fruit, and Peach)

Bloody Mary / $14
Tito's Vodka, Tomato Juice, Gochujang, Lemon Juice, Black Pepper, Garnished with Bacon, Celery, Lemon, Daikon Kimchi

Irish Coffee / $10
Freshly Brewed Coffee, Brown Sugar, Jameson Whiskey, Garnished with Whipped Cream (Dairy)

Espresso Martini / $12
St George Coffee Liquor, Frangelico, Orgeat, Wheatley Vodka, Espresso

Non-Alcoholic Beverages

Lemonade / $4
(Splash of Club Soda)
House-Made Ice Tea / $2.50 (sm) | $4 (lg)
Arnold Palmer / $4
(Our Blend of Ice Tea with House-Made Lemonade)
Apple Juice / $3.50
Orange Juice / $3.50
Orange Mango Juice / $4
Blood Orange Juice / $4.50
Mexican Coke / $3.50
Diet Coke / $3.00
Mexican Sprite / $3.50
Reading Soda Co. / $3.50
Black Cherry, Sasparilla, Orange Soda

Pastries

Proudly Serving Sweet Street Pastries

Sandy's Sour Cream Coffee Cake / $5
Chocolate Chunk Cookie / $4
Lemon Glazed Pullman / $4
Marbled Chocolate Pullman / $4
Butter Croissant / $4
Multi-Grain Croissant / $4

Coffee Drinks

by Passenger of Lancaster, PA

Necessary Dark Roast / $3.50
Cold Brew Coffee / $5
Espresso / $3.75
Macchiato / $4.25
Cortado / $4.25
Flat White / $4.25 (sm) | $5.75 (lg)
Cappuccino / $4.50 (sm) | $5.75 (lg)
Latte / $4.50 (sm) | $5.75 (lg)

Alternative Milks
Oat (+$.50)
Golden* (+$1)
Pistachio (+$2)
*Cashews, Coconut, Turmeric, Ginger, Vanilla, Ceylon Cinnamon (All Ingredients Organic)

Coffee Flavors (+$1)
Ask About Our Coffee Flavors!



Hot Tea

China Breakfast / $4.50
Earl Grey / $4.50
Green / $4.50
Chamomile / $4.50
Peppermint / $4.50
Matcha / $5



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