



Smalls

Deviled Eggs (GF) 8

6 egg halves with creamy filling, topped with bacon

Fresh Fruit Bowl 8

seasonal fruit and berries

Granola Bowls 7

triple berry – yogurt, granola, raspberries, blackberries, strawberries

banana split breakfast bowl – yogurt, granola, caramelized bananas, berries, cocoa nibs

Salads

Beet and Spinach Salad (GF) 13

oranges, candied bacon, goat cheese, balsamic

Protein Bowl (V) 14

seasonal grain, sweet potatoes, edamame, lemon thyme tofu, kale, fat-free vinaigrette dressing

Ahi Tuna Nicoise Salad 17

seared ahi tuna, veggies, egg, crispy wonton noodles, soy-sesame ginger dressing

add chicken 7	add shrimp 8	add ahi tuna 9
add thick bacon 6	add tofu 7	add scallops 9

Sides

Gypsy Spuds 7

Taylor's Pork Roll 6

Pork Sausage 6

Thick Cut Bacon 6

Godshall's Turkey Bacon 8

Texas Toast 4

Yogurt 4

Two Eggs 6

English Muffin 4

Kids

Pancakes, French Toast Sticks, Chicken & Waffles, Meat & Eggs

**Gypsy Blu proudly serves Philadelphia's own
La Colombe coffees and espressos.**

Mains

Omelet du Jour 13

toast, gypsy spuds

Bennie du Jour 16

homemade hollandaise, english muffin, gypsy spuds

Breakfast Tacos 15

soft flour tortillas, scrambled eggs, chorizo, cheddar, pico de gallo, gypsy spuds, salsa fresca

Gypsy French Toast 13

sliced and browned, maple syrup, strawberry butter, gypsy spuds

Buttermilk Pancakes 9

gypsy spuds

Avocado Toast of the Week 11

baguette loaf, add fried egg 3

The Breakfast Mess 18

beef or turkey burger, bacon, cheese sauce, fried egg, gypsy spuds

Ahi Tuna BLT 18

seared ahi tuna, bacon, lettuce, tomato, tarragon-shallot mayo, texas toast, gypsy spuds

Shrimp & Castle Valley Grits 18

seared shrimp, cheddar grits, bacon

Chicken & Waffles 15

panko chicken breast with a warm honey butter

Biscuits & Gravy 13

creamy sausage gravy over buttermilk biscuits

Fried Chicken 'n Pickles 15

chicken thigh, brioche bun, spicy mayo, slaw, gypsy spuds

Turkey Monte Cristo 16

thick sliced turkey, candied turkey bacon, swiss cheese, on french toast, gypsy spuds

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

Specialty Craft Cocktails

Dress to Empress 14

empress gin, lemon, cinnamon, prosecco

Rose Had Room 12

boardroom vodka, aperol, rosemary, lemon

Notorious F.I.G. 12

boardroom bourbon, fig, orange, aromatic bitters

Smoke Show 11

cucumber-infused tequila, mezcal, orange liquor,
lime, agave

First Class 12

boardroom gin, luxardo, blood orange, lemon

Wake Up Call 12

boardroom vodka, averta, espresso, vanilla bean

Bottle Beer

Blue Moon 5.4%
Bud Light 4.2%
Budweiser 5%
Coors Light 4.2%
Corona 4.6%
Corona Light 4.0%
Deschutes Fresh Squeezed IPA 6.4%
Fat Heads Head Hunter IPA 7.5%
Founders Robust Porter 6.5%
Heineken 5%
Miller Lite 4.2%

Michelob Ultra 4.2%
Modelo Especial 4.4%
PBR (16 oz) 4.8%
Smithwick's Red Ale 4.5%
Sea Isle Spiked Iced Black Tea 6%
Sea Isle Spiked Iced Peach Tea 6%
Stateside Seltzers 4.2% (Black Cherry, Orange,
Cucumber Lime Mint, Pineapple)
Twisted Tea 5%
Yuengling Lager 4.5%
Heineken 00 Alcohol Free

Wine on Tap

White

Chardonnay, Raywood Winery, CA 10
Pinot Grigio, Pio Cuvee, Italy 10
Prosecco, Volio Wines, Italy 10
Sauvignon Blanc, Raywood Winery, CA 10

Red

Cabernet Sauvignon, Raywood Winery, CA 10
Pinot Noir, Camelot Vineyards, Sonoma, CA 10
Sangria, Pinnacle Ridge, PA 10
Malbec, Santa Julia, Argentina 11

Wine by Glass/Bottle

White

Riesling, Prost, Germany 11/45
Chardonnay, Lulumi, France 11/45
Sauvignon Blanc, Giesen, New Zealand 11/45
Vinho Verde Rose, Broadbent, Portugal 10/42

Red

Montepulciano, Cantina Valle Tritana, Italy 12/45
Pinot Noir, Unsorted, CA 12/50
Cabernet Sauvignon, Alias, CA 12/50

Ask your server to see our complete wine list.