

Smalls

Deviled Eggs (GF) 9

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) 14

oranges, candied bacon, goat cheese, balsamic

Protein Bowl (V) 14

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

Ahi Tuna Nicoise Salad 18

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

add chicken 7

add shrimp 9

add scallops 9

add ahi tuna 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 14

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, strawberry butter, gypsy spuds

Buttermilk Pancakes 9

gypsy spuds

Avocado Toast of the Week 11

baguette loaf, add egg 3

Brisket, Cheddar, Egg Croissant 18

house made smoked brisket, cheddar cheese, fried egg on a fresh croissant

Ahi Tuna BLT 18

seared ahi tuna, bacon, lettuce, tomato, tarragon-shallot mayo, brioche, 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 16

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

Turkey Monte Cristo 16

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

Sting Like A 12

boardroom gin, honey, lemon, ginger

"Honey, Don't" 12

boardroom tequila, mezcal, lime, honeydew,
orange liquor

Rum Me Over 13

dark rum, light rum, coconut cream, orange,
pineapple, nutmeg

Enzoni 12

boardroom gin, aperol, grape, lemon

Spice on Ice 12

boardroom bourbon, spiced syrup, aromatic
bitters

Wake Up Call 12

boardroom vodka, averta, espresso, vanilla bean

Bottle Beer

Arizona Hard Tea 5%
(green tea, peach, lemon)
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, Freschissimo, Italy 10
Sauvignon Blanc, Raywood Winery, CA 10
Rose, Chapel Idiart, France 10

Red

Cabernet Sauvignon, Raywood Winery, CA 10
Pinot Noir, Camelot Vineyards, Sonoma, CA 10
Red Blend, Charles and Charles, WA 12

Wine by Glass/Bottle

White

Riesling, Prost, Germany 11/45
Chardonnay, The Crusher, CA 12/48
Sauvignon Blanc, Arona, New Zealand 11/45
Rose, Broadbent, Portugal 10/42
Prosecco, Ruffino, Italy 14 (splitz)

Red

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