



breakfast • brunch • coffee • pastries

Shareables

Deviled Eggs (V)

pickled red onion, smoked dijon topping 9

Fruit Bruschetta (V)

seasonal fruit, cream cheese, honey glaze, mint garnish served with crostini 12

Hash Bowls

Steak HB

steak, roasted potatoes, fried onions, roasted tomato, corn, pepper jack cheese, chipotle aioli, fried eggs, waffle wedge 21

Keto HB (GF)

chipotle lime cauliflower rice, red pepper, garlic, red onion, chicken tinga, avocado crema, fried eggs 15

Veggie HB (V) (GF)

roasted cauliflower, tomato, red onion, bell pepper, roasted potatoes, feta, zucchini, shredded brussels sprouts, maple bourbon sauce, fried eggs 15

All-American HB* (GF)

smoked ham, applewood bacon, sausage, bell pepper, red onion, cheddar cheese, roasted potatoes, fried eggs 17 **pork free option available upon request*

Eggs Eggs Eggs and more Eggs 10

an egg your way w/ choice of side and pancakes or toast

add an egg +1

add bacon, sausage links, smoked ham +3

turkey bacon, turkey patties +4

Omelet

Some Assembly Required 9

w/ choice of side and pancakes or toast

+1.25	Cheddar Cheese	+1.75
Spinach	Swiss Cheese	Turkey Bacon
Broccoli	Feta Cheese	Turkey Sausage
Onion		Avocado
Mushroom		Bacon
Tomato		Sausage
American cheese		Ham
Black Olives		Chicken
Green Peppers		Steak

Garden Fresh

Chicken Caesar

fresh romaine lettuce, house croutons, grilled chicken breast, parmesan cheese, house caesar dressing 12

Avocado Salad (V)

avocado, tomato, spring greens, croutons, red onion, garbanzo beans, honey lime mint dressing 12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please pay with cash to save 2.5%

Shepherd's Corner

Chilaquiles (V) (GF)

tortilla chips, salsa verde, chihuahua cheese, cilantro lime crema, avocado, fried eggs 14

Hangover Sandwich

house chicken tinga, rosemary bacon syrup, bacon, house sauce, egg, cheddar cheese on brioche bread, served w/ side 16

Breakfast Gnocchi (V)

roasted mushroom, poached egg, roasted tomato, rosemary parmesan sauce 14

Tinga Tostadas (GF)

corn tostadas, refried beans, chicken tinga, lettuce, pickled onion, chihuahua cheese, lime crema fried eggs 14

Baby Boomer Menu

Stack of pancakes 8 Belgium Waffle 9

Home Baked French Toast 12

seasonal berry compote +3

fresh fruit +3

nutella peanut butter syrup +3

strawberry cheesecake +3

gluten free pancakes available upon request +1

Chef's Eggs Benedict

smoked ham, poached egg, hollandaise on English muffin served w/ side 14

Biscuits and Gravy

house biscuits and a sausage gravy, served w/ side 13

Steak and Eggs (GF)

beef tenderloin medallions, fried eggs served w/ side and choice of toast or pancakes 26

Health Kick

Avocado Toast (V)

avocado spread, garlic, pickled red onion, radish.

served on wheat toast (add egg +1) 12

**Load it up! add feta cheese and red pepper flakes +2

House Parfaits (V)

vanilla bean yogurt, granola, seasonal berries, mint 8

Buns with Stuff (w/ choice of side)

Fried Green Tomato Sandwich (V)

green tomato, smoked aioli, spring greens, pickled red onion, fried egg 13

Chicken and Waffle

fried chicken, waffle, siracha maple mayo, spicy pickles 15

Chicken Pesto

grilled chicken, mozz cheese, pesto sauce, roasted red pepper, sautéed spinach on tomato focaccia 16

Bacon Burger

bacon, ground beef patty, red onion, cheddar cheese, lettuce, tomato, pickle (add egg +1) 16

Soup Of The Day

cup 3.5

Side Kicks

Roasted Potatoes

French Fries

Seasonal Vegetables

White Cheddar Bacon Mac+1.5

Side Salad

Seasonal Fruit +1

VG= VEGAN V=VEGETARIAN GF= GLUTEN FREE

THE DOUGH YOU KNEAD

DOUGHNUTS 2.25

Cookies & Cream

Vanilla Glazed

Strawberry Sprinkle

vanilla doughnut, strawberry icing, sprinkles

Lavender Blueberry

Irish Cream

Cinnabon Style

caramel icing, chopped pecans, chocolate drizzle, sprinkle of cinnamon

Chocolate Sprinkle

vanilla donut, chocolate icing, sprinkles

Creme Brûlée

lightly glazed, custard filling, brûléed sugar

Ferrero Rocher

Lemon Meringue

lemon curd filled and topped with lightly torched meringue and graham crackers

Milky Way

dulce de leche icing, decorated with chopped milky Way candy bar

Raspberry Pistachio

white chocolate raspberry pistachio

PASTRIES 8

(cake, Bavarian cream, chocolate ganache)

Almond

Pistachio

Milk Chocolate

Strawberry Heart

Black Forest

Caramela

Chocolatina

Oreo

THE COFFEE GROUNDS

Espresso

Espresso 4

Americano 4

Cappuccino 5

Latte 4

Coffee

Drip Coffee To Go 2.5

Café au Lait 3

Cold Brew Iced Coffee 4

Bottomless drip dine in only 4

Specialty Hot/Iced 6

Black & White Mocha

Chai Latté

Matcha Green Tea latte

Iced - Black & White Cold Brew

S'mores Mocha

Salted Caramel

White Sheep Latte

Flavors .50

Local Honey

White Chocolate

Hazelnut

Vanilla

Peppermint

Caramel

Chocolate

Pumpkin

SF Vanilla

Sans Coffee

Hot Chocolate 4

Horizon Chocolate Milk 2.75

Truly FRESH Squeezed OJ 7

Hot/Iced Teas

Darjeeling

Earl Grey

Hot Cinnamon Sunset

Citron Green

Chamomile

Peppermint

English Breakfast

Hot-Iced

3.5 4

3.5 4

3.5 4

3.5 4

3.5 4

3.5 4

3.5 4

ADULTING

From Our Liquor Cabinet

Espresso Martini

Pearl vanilla vodka, coffee liqueur, simple syrup with house cold brew 10

Garden Mule

Stoli blueberry vodka, fresh blueberries, cucumbers, lime juice, topped with ginger beer 12

Strawberry Lemonade,

titos vodka fresh lemon juice, house made strawberry mash, mint, ginger beer 12

The W.S. Bloody

kickstart bloody mary mix the sheep's special ingredients, Titos vodka 10

Champagne 8

Mocktails

Bloody Mary 7

Strawberry Lemonade 8

Sheep's Mimosas

Passion Fruit Cranberry

liquid alchemist passion fruit, cranberry juice, champagne 10

Violette

giffard violette petals infused liquer, champagne 10

Strawberry Mash

house made strawberry mash, champagne 10

Orange

house squeezed orange juice, champagne 10

Papa Don't Peach

titos vodka, peche de vigne liquer, sweet lemon juice, Wycliff champagne 13



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In order to experience our dishes as intended, no more than two modifications per dish are permitted.

Tables will be presented with one check and cannot be split by item. Separate payments on one check are permitted.

We appreciate your patronage however Management reserves the right to request you forfeit a table after a comfortable visit. Please be considerate of guests waiting.

There will be a 20% service charge added to all groups of 5 or more.