



# BREAKS

EATERY & BAR

## CLASSIC COMBOS

### Buttermilk Biscuits with Breaks' Breakfast Sausage Cream Gravy

Full size, two biscuits, two eggs	12.50
Half size, one biscuit, one egg	10.50
Two biscuits	10.50
One biscuit	9.25

*Includes hash puppies or Gigi's roasted potatoes*

### French Toast

Two thick-cut slices of challah bread, powdered sugar, and butter syrup	8.00
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One thick-cut slices of challah bread, powdered sugar, and butter syrup	4.50
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Real Vermont Maple Syrup	+2.50
Peanut Butter Sauce	+2.00

Add one egg cooked to your choice, choice of pan seared smoked ham, hand-pattied breakfast sausage or thick-cut bacon. Choice of Gigi's roasted potatoes or hash puppies	+9.00
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Add two eggs cooked to your choice, choice of pan seared smoked ham, hand pattied breakfast sausage or thick-cut bacon. Choice of Gigi's roasted potatoes or hash puppies	+11.50
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### Mimi's Pancakes

Two Fluffy buttermilk pancakes with butter syrup	8.00
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Real Vermont Maple Syrup	+2.00
Peanut Butter Sauce	+2.50

One Fluffy buttermilk pancake with butter syrup	5.00
Real Vermont Maple Syrup	+2.50
Peanut Butter Sauce	+2.00

<i>Available Toppings on top of the pancakes or cooked in the pancakes: seasonal fresh blueberries, strawberries, bananas, or Ghirardelli chocolate chips</i>	+1.50 each
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Add one egg cooked to your choice, choice of pan seared smoked ham, hand-pattied breakfast sausage or thick-cut bacon. Choice of Gigi's roasted potatoes or hash puppies	+9.00
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Add two eggs cooked to your choice, choice of pan seared smoked ham, hand pattied breakfast sausage or thick-cut bacon. Choice of Gigi's roasted potatoes or hash puppies	+11.50
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### Waffles

One Traditional Belgian-style buttermilk waffle with pearl sugar and butter syrup	8.00
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Real Vermont Maple Syrup	+2.50
Peanut Butter Sauce	+2.00

<i>Available Toppings on top of the waffles or cooked in the waffles: seasonal fresh blueberries, strawberries, bananas, or Ghirardelli chocolate chips</i>	+1.50 each
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Add one egg cooked to your choice, choice of pan seared smoked ham, hand-pattied breakfast sausage or thick-cut bacon. Choice of Gigi's roasted potatoes or hash puppies	+9.00
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Add two eggs cooked to your choice, choice of pan seared smoked ham, hand pattied breakfast sausage or thick-cut bacon. Choice of Gigi's roasted potatoes or hash puppies	+11.50
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## EGGS

### TRADITIONAL

Served with your choice of thick-cut bacon, pan-seared smoked ham, or hand-pattied breakfast sausage. *Includes hash puppies or Gigi's roasted potatoes, choice of sourdough or multigrain toast*

Two Large Eggs, Cooked to Your Choice	14.00
One Large Egg, Cooked to Your Choice	12.50

## BENEDICTS

### Traditional Eggs Benedict

Split and toasted Thomas English muffin, pan-seared smoked ham, two large poached eggs, housemade creamy hollandaise sauce. <i>Includes hash puppies or Gigi's roasted potatoes.</i>	15.00
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## BRUNCH SPECIALTIES

### Dutch Baby

A cross between a popover and a crepe, blueberries, housemade lemon curd, powdered sugar and fresh mint <i>Requires extra cooking time</i>	16.50
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### Breakfast Poutine

Hand-cut French fries, breakfast sausage cream gravy, cheddar cheese, bacon crumbles and two eggs cooked to your liking	16.00
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### Breakfast BELT + A

Toasted sourdough, avocado, thick-cut bacon, large fried egg cooked to your choice, fresh Campari tomatoes, fresh arugula, basil mayonnaise, Choice of Gigi's roasted potatoes or hash puppies	17.00
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### Breakfast Burger

Toasted potato bun, spicy mayonnaise, Brant's Market premium fresh ground hand-pattied 8 oz hamburger, Monterey Jack cheese, thick-cut bacon, extra crispy hashbrowns and a large fried egg cooked to your liking choice of Gigi's roasted potatoes or hash puppies	16.00
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### Breakfast Burrito

Fried tortilla wrap, chorizo, roasted potato hash, creamy scrambled eggs, avocado, queso blanco, cilantro lime crema, radish Pico de Gallo	16.00
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### Breakfast Nachos

Housemade chili spiced potato chips, chorizo black beans, shredded lettuce, cheese, avacodos, tomatos, selgado salsa, sour cream, and fried egg	15.00
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### Buckeye Breakfast Sandwich

Thick-cut fried Lebanon bologna, white American cheese, one large fried egg, dill caper mayonnaise on a potato bun	16.00
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### Steve's SOS

Thick toasted homestyle bread smothered in a housemade chipped beef cream gravy	14.00
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### Chicken Crispers

Four 3oz chicken breasts, hand-breaded & fried, homemade french fries	15.00
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## LIGHT BREAKFAST

<b>Avocado Toast</b>	
Toasted multigrain bread, sliced avocados, fresh burrata cheese, fresh arugula, One large shaved egg	13.00
Lemon gremolata (gluten free bread available)	+2.50
One egg cooked to your choice	+2.50
Grilled wild caught Atlantic salmon	+8.00
<b>Fresh seasonal fruits &amp; berries</b>	5.50
<b>NEW</b> Fruit parfait	6.50
<b>Honeyed Greek yogurt</b>	+4.25
<b>Housemade Granola</b>	
Housemade Granola with your choice of half & half, whole milk, 2% milk or almond milk	4.50
<b>Oatmeal Brûlée</b>	
Fluffy old fashioned rolled oats, dried fruits & nut medley, cream, agave syrup, and brûléed brown sugar	7.50

## SNACKS

<b>NEW</b> Dill Pickle Dip	
Served with seasonal housemade chips	7.50
<b>NEW</b> Jalapeno Dip & Selgado Salsa	
Served together with housemade corn tortilla chips	8.00
<b>NEW</b> Blistered Shishito Peppers	
Shishito peppers served with sea salt and lemon aioli dip	10.50
<b>NEW</b> Garlic Olive Oil Dip	
Served with housemade foccacia bread	7.50
<b>NEW</b> Six Dry Rubbed Smoked Wings	
Served with hot honey ranch	13.50

## LIGHT PASTAS

<b>Ravioli</b>	
Italian sausage filled ravioli, olive oil, garlic, blistered cherry tomatoes, white wine, artichoke hearts, kalamata olives, feta cheese and capers	18.00
<b>Vegetable Bolognese</b>	
Pappardelle with sautéed baby bella and white mushrooms, roasted tomatoes, carrots, celery, onions, red wine, garlic and fresh herbs	16.00
Topped with brined and grilled chicken breast	+7.00
Topped with wild caught Atlantic salmon filet	+8.00
<b>White Bolognese</b>	
Rigatoni with fresh ground turkey, white wine, carrots, celery, onions, garlic, with fresh herbs in a light cream sauce	16.00
<b>Potato Gnocchi</b>	
Soft pillows of potato gnocchi, basil pesto in a light cream sauce and parmesan cheese	17.00
Topped with brined and grilled chicken breast	+7.00
Topped with wild caught Atlantic salmon filet	+8.00
<b>Burrata Tortellini</b>	
Burrata filled tortellini, sundried tomato pesto in a light cream sauce, parmesan cheese	17.00
Topped with brined and grilled chicken breast	+7.00
Topped with wild caught Atlantic salmon filet	+8.00

## SALADS

<b>Breaks Side Salad</b>	
Campari tomatoes and your choice of dressing	5.50
Topped with brined and grilled chicken breast	+7.00
Topped with wild caught Atlantic salmon filet	+8.00
<b>Chinois Chicken Salad</b>	
Chopped Napa cabbage, mixed greens, radicchio, shredded carrots, radish slivers, toasted sesame seeds, shredded chicken breast, rice wine vinaigrette and wonton crisps	16.00
<b>Salmon Niçoise Salad</b>	
Mixed seasonal greens, baby potatoes, blanched green beans, asparagus, Persian cucumbers, Campari tomatoes, Castelvetrano and kalmata olives, large hard-boiled eggs, avocado, toasted capers, lemon vinaigrette and grilled wild caught Atlantic salmon filet	19.00
<b>Fresh Apple Salad</b>	
Heart of Romaine, fresh apples, chopped walnuts, red onion slivers, crispy bacon, gorgonzola cheese topped with a creamy housemade gold balsamic dressing	16.00
Topped with brined and grilled chicken breast	+7.00
Topped with wild caught Atlantic salmon filet	+8.00
<b>Caesar Wedge Salad</b>	
Hearts of romaine, mixed greens, bacon crumbles, garlic butter & parmesan breadcrumbs, smokey sunflower seeds, creamy Caesar dressing	16.00
Topped with grilled chicken breast	+7.00
Topped with grilled wild caught Atlantic salmon filet	+8.00
<b>NEW</b> Chicken Ensalata	
Chopped romaine lettuce, arugula, corn, beans, tomatos, avocado, red onion, juicy grilled chicken tossed in a housemade avocado cilantro dressing. Served in a tortilla bowl, and Salgado salsa	16.00
<b>House Made Dressings</b>	
Creamy Caesar, lemon vinaigrette, raspberry vinaigrette, creamy golden balsamic vinaigrette, housemade ranch	+75

## HOUSEMADE SOUPS

<b>French Onion Soup</b>	
Caramelized onions in a rich beef broth, buttered and toasted French bread crouton, Swiss and Gruyère cheese	
Crock	9.50
<b>Fresh Roasted Cream of Tomato Bisque</b>	
Roasted and puréed fresh Roma tomatoes, onions, garlic, carrots and celery with a touch of heavy cream	
Cup	5.00
Bowl	7.50
<b>NEW</b> Soup of the Day	
Cup	5.00
Bowl	7.50



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## BURGERS

<b>Akaushi Wagyu Burger</b> 6 oz Akaushi Wagyu premium beef cooked to your liking on a toasted potato bun, thick-cut bacon, gouda cheese, onion & garlic relish, jalapeno bacon sauce and fresh arugula	18.00
<b>Breaks Burger</b> 8 oz of Brant's Market premium fresh ground hand-pattied hamburger cooked to your liking on a toasted potato bun with your choice of any of the following: pickles, sauteed onions, dijon mustard, natural ketchup, fresh arugula & Campari tomatoes	13.90
Add sauteed mushrooms	+ .75
Add white or yellow Cheddar, Pepper Jack, Monterey Jack, Swiss or American cheese	+ 1.50
Add thick-cut bacon	+ 3.00
Add fresh avocado (in season)	+ 2.00

## SANDWICHES

<b>Shaun's Fried Chicken Sandwich</b> Brined and hand-breaded fried chicken filet on a toasted potato bun with dill pickle caper sauce & dill pickles	15.90
<b>Pastrami Melt</b> New York style smoked pastrami on toasted marbled rye bread, Swiss cheese, sauteed onions and Russian horseradish sauces	17.00
<b>Spicy Fish Sandwich</b> Toasted black & white sesame bun, beer battered wild caught Pacific cod filet, spicy wasabi dill sauce, soy ginger sesame drizzle, fried onion straws	17.75
<b>Ultimate Grilled Cheese</b> Parmesan crusted sour dough bread with Breaks' 5-cheese filling, toasted golden brown and oozing with unbelievable flavor	13.00
Add seared ham	+ 4.50
<b>NEW</b> <b>Pulled Corn Beef Sandwich</b> Pulled corn beef, muenster cheese, #45 Groucho's sauce, on seared marbled rye bread	17.00
<b>NEW</b> <b>Hog Wild Sammich</b> Pulled pork, shaved ham, crisp bacon, sweet and tangy barbecue sauce on a toasted potato bun	17.00
<b>BELT + A</b> Toasted sourdough, avocado, thick-cut bacon, large fried egg cooked to your choice, fresh Campari tomatoes, fresh arugula, basil mayonnaise	16.00
Without the avocado and egg	14.00
<b>Grilled Chicken Cutlet Club Sandwich</b> Toasted potato bun, brined and grilled chicken cutlet, thick-cut smoked bacon, avocado, Campari tomatoes, Swiss cheese, lettuce and signature honey-roasted barbecue sauce	17.00

## SIDES

Your choice of Gigi's roasted potatoes, hand-cut French fries and housemade potato chips	4.50
Your choice of thick-cut bacon, pan-seared ham	6.00
6 oz Grilled wild caught Atlantic salmon filet	8.00
Grilled chicken breast	7.00
One egg	2.50
8 oz Brant's Market hamburger patty	8.00

## BEVERAGES

<b>Hot Coffee</b>	3.50
<b>Hot Chocolate</b>	5.00
<b>Harney &amp; Sons Teas</b> <i>Earl Grey, English Breakfast, Egyptian Chamomile, Cinnamon Spice, Peppermint, Tropical Green</i>	4.50
<b>London Fog</b>	5.50
<b>Café Americano</b>	5.00
<b>Cappucino</b>	5.95
<b>Café Latte</b>	5.95
<b>Machiato</b>	6.50
<b>Espresso</b>	5.00
<i>Vanilla, hazelnut and caramel flavors</i>	+ 1.25
<b>Cold Brew Coffee</b>	4.00
<b>Iced Tea</b>	3.00
<b>Soft Drinks</b>	3.00
<b>Orange Juice</b>	Sm. 4.00 Lg. 7.50
<b>Pink Grapefruit Juice</b>	Sm. 4.00 Lg. 7.50
<b>Apple Juice</b>	Sm. 4.00 Lg. 7.50
<b>V8 Tomato Juice</b>	Sm. 4.00 Lg. 7.50
<b>Whole Milk</b>	3.50
<b>2% Milk</b>	3.50
<b>Half &amp; Half</b>	4.25
<b>Chocolate Milk</b>	4.00
<b>Sugar Free Almond Milk</b>	3.50

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish

### The philosophy of Breaks is simple.

We carefully select family-owned businesses to supply us with only the finest products and meats. Our suppliers are not only our purveyors, but they have also become our friends. Their individual stories are amazing, and the products they supply are nothing short of wonderful.

While we are committed to the highest quality food and beverage items, we are also committed to serving them with a sense of warmth and friendliness. We take pride in promoting a culture of putting people first, while fostering a generous, caring, and optimistic outlook to the community we call home—Hays.

In our busy lives, we all need a break to relax and enjoy. When you take your break with us, you can trust that our dedication to quality and service is always at its best.



