



# JUMBARS

## Breakfast

<b>Grilled Sticky Bun</b>	<b>2.75</b>	<b>Fresh Seasonal Fruit</b>	<b>4.75 sm 6.95 lg</b>
<b>Grilled Banana Bran Muffin</b>	<b>2.75</b>	<b>Breakfast Parfait</b>	<b>4.50</b>
<b>Grilled Mixed Berry Muffin</b>	<b>2.75</b>	<i>whole milk yogurt layered with seasonal fruit and pure maple syrup, topped with house made granola</i>	
<b>Toasted Scone</b> served with butter	<b>2.50</b>	<b>Baked Oatmeal</b>	<b>4.95</b>
<i>sour cherry, cranberry orange, apricot, pineapple coconut, mango, savory cheddar bacon, cheddar sage, rosemary garlic asiago</i>		<i>with apples, dried cranberries and raisins</i>	
<b>Gluten-Free Grilled Corn Muffin</b>	<b>2.00</b>	<i>Add bananas, walnuts, fruit, whole milk yogurt or house made granola</i>	<b>1.00 each</b>
<i>with pepper jack cheese</i>	<b>3.25</b>	<b>Heart Warming Oats</b>	<b>4.00</b>
<b>Grilled Duffin</b>	<b>1.50</b>	<i>served with milk and brown sugar with raisins and nuts</i>	<b>5.00</b>
<i>Baked doughnut rolled in cinnamon sugar with house made chocolate ganache</i>	<b>2.50</b>	<i>with seasonal fruit</i>	<b>5.50</b>
		<i>with everything</i>	<b>6.00</b>

## BEVERAGES

<b>Monocacy Company Fresh Brewed Coffee</b>	<b>2.50</b>	<b>Soda</b>	<b>2.25</b>
<b>Hot Tea</b>	<b>2.50</b>	<b>Juice – small/large/carafe</b>	<b>2.25/2.75/5.00</b>
<i>Additional tea bag</i>	<i>0.50</i>	<i>orange, cranberry, organic apple, grapefruit, vegetable</i>	
<b>Hot Chocolate</b>	<b>2.75</b>	<b>Sunrise</b>	<b>2.25 sm 2.75 lg</b>
<b>Scholl's Hot Apple Cider</b> (seasonal)	<b>3.25</b>	<i>orange juice with a splash of cranberry juice</i>	
<i>with mulling spices</i>		<b>Seabreeze</b>	<b>2.25 sm 2.75 lg</b>
<b>Bottled Water</b> (still or sparkling)	<b>2.50</b>	<i>grapefruit with a splash of cranberry juice</i>	
		<b>Unsweetened iced tea</b>	<b>2.25</b>
		<i>Black or green tea</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

*You should know that, despite taking every precaution, cross contact with peanuts, tree nuts, soy, milk, eggs, wheat, fish or crustacean shell fish can occur in our food production areas.*



# Breakfast

## SIGNATURE OMELETS\*

Served with grilled potatoes and toast

Substitute English muffin 0.85

Substitute small fresh fruit or sautéed vegetables 3.50

<b>Greek Omelet</b>	<b>9.25</b>	<b>Garden Omelet</b>	<b>8.25</b>
<i>Spinach, tomatoes, olives and feta</i>		<i>Broccoli, tomatoes, and cheddar cheese</i>	
<b>Spanish Omelet</b>	<b>11.50</b>	<b>Pig in the Garden Omelet</b>	<b>10.50</b>
<i>Bacon, caramelized onions, roasted red peppers, tomatoes and pepper jack cheese</i>		<i>Garden Omelet with choice of meat</i>	
<b>Western Omelet</b>	<b>10.50</b>	<b>South of the Border Omelet</b>	<b>9.25</b>
<i>Ham, roasted red peppers, caramelized onions, and farmer's cheese</i>		<i>Organic salsa and guacamole, yellow corn tortillas, cheddar cheese and pepper jack cheese</i>	
<b>Vegetarian Chili Omelet</b>	<b>9.25</b>	<b>The Schlegel Omelet</b>	<b>9.50</b>
<i>House made vegetarian chili, cheddar and pepper jack cheeses</i>		<i>Ham, tomatoes and Swiss cheese</i>	
<b>New England Omelet</b>	<b>9.50</b>	<b>Jenn's Egg White Omelet</b>	<b>9.25</b>
<i>House made apple sage pork sausage, Granny Smith apples and cheddar cheese</i>		<i>Mushrooms, tomatoes, caramelized onions and goat cheese</i>	
		<i>with choice of ham or turkey bacon</i>	<b>11.50</b>

\*changes to signature omelets will be charged as build your own

## SIGNATURE BREAKFAST ENTREES

<b>Tofu Scramble</b>	<b>10.95</b>	<b>Savory Breakfast Strata</b>	<b>11.95</b>
<i>Zucchini, mushrooms, tomatoes, caramelized onions, garlic, and spinach, served with grilled potatoes and toast</i>		<i>Made with whole wheat bread, Granny Smith apples, and sage, served with choice of gravy (sausage or mushroom) and topped with cheddar cheese and two poached eggs</i>	
<b>Jumbar's SOS</b>	<b>11.95</b>	<b>Elvis Waffle</b>	<b>10.95</b>
<i>Creamed chipped beef with spinach and mushrooms over whole grain toast, served with two eggs over easy and potatoes</i>		<i>Smeared with peanut butter, topped with sliced banana and smoked bacon crumbles. Served with pure maple syrup</i>	

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## Breakfast

### **BUILD YOUR OWN OMELET**

Served with grilled potatoes and toast  
 Substitute English muffin 0.85  
 Substitute small fresh fruit or sautéed vegetables 3.50

### **Two Egg Omelet 5.00**

#### **Choose up to 4:**

tomatoes, caramelized onions, mushrooms, spinach, roasted peppers, broccoli, asparagus, baby bellas, olives ~ **1.00 each**

American, provolone, cheddar, farmer's cheese, pepper jack, Swiss, feta, goat cheese ~ **1.25 each**

organic salsa, organic guacamole, white corn grits ~ **1.50 each**

bacon, sausage, ham, turkey bacon ~ **2.25 each**

additional egg ~ **1.00 each**

substitute egg whites ~ **.50 per egg**

organic eggs ~ **1.00 each** (when available)

**Eggs Any Style 5.00**

*Two eggs your way with grilled potatoes and toast*

**substitute English muffin 5.85**

**Morning Sandwich 3.50**

*Lightly scrambled egg with your choice of cheese on house made English muffin or choice of bread*

**Add Canadian bacon, ham, sausage, pork roll, turkey bacon, or smoked bacon 5.75**

**Pork Roll Sandwich 5.50**

*Pork roll with farmer's cheese on a toasted house made English muffin with egg*

**6.50**

**French Bread French Toast 6.95**

**Whole Wheat Waffle 6.95**

**with house made chocolate ganache 8.95**

**with bananas and walnuts 8.95**

**Buttermilk Pancakes (3) 6.95**

**short stack (2) 5.95**

**with bananas add 1.00**

**with chocolate chips add 2.00**

**with blueberries add 2.00**

*All served with pure maple syrup.*

**Visit our bakery counter for today's baked goods, jams by the jar, bread, and muffins!**

**Also for sale is Jumbar Java - locally roasted by Monocacy Company!**

[www.jumbar.com](http://www.jumbar.com)

*We accept Visa, Mastercard, Discover, and American Express  
 Please tell your server before ordering if you need separate checks  
 We encourage our customers to BYOB - \$2.50 cork fee per bottle  
 \$1.50/plate splitting charge*



# JUMBARS

## JUMBARS' OWN

### HOUSE MADE QUICHE

**Spinach, Tomato, Swiss and Farmers Cheese**

**Asparagus, Mushroom and Provolone**

**Quiche Lorraine**

*with smoked bacon and caramelized onions*

**New England Quiche**

*with house made apple sage pork sausage,  
Granny Smith apples and cheddar cheese*

<b>Any Quiche a la carte</b>	<b>5.50</b>
<b>With grilled potatoes</b>	<b>7.50</b>
<b>With toast</b>	<b>7.25</b>
<b>With garden salad</b>	<b>9.00</b>
<b>With fresh fruit</b>	<b>10.25</b>

## ADDITIONS

**House made apple sage sausage  
from Breakaway Farms** **3.95**

**Breakfast meat** **3.95**  
*Canadian bacon, naturally smoked bacon,  
pork roll, turkey bacon*

**Half order of Canadian bacon, naturally smoked  
bacon, or apple sage pork sausage** **2.25**

**Grilled potatoes** **2.00**  
**With caramelized onions** **2.75**

**White Corn Grits** **2.25**  
**with cheddar cheese** **3.50**

**House made toast** **1.75**  
*Choice of white, whole wheat,  
marbled rye, or cinnamon raisin*

**House made English Muffin** **2.50**  
*Choice of white or whole wheat*

**We proudly support and source from these local farms and producers:**

**Breakaway Farms, Mount Joy, PA**

**Padula's Potatoes, Bath, PA**

**Fulper Family Farmstead, Lambertville, NJ**

**Scholl's Orchards, Bethlehem, PA**

**Monocacy Coffee, Bethlehem, PA**

**The Seed Farm, Emmaus, PA**

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