

MCKINLEY'S GRILLE

EAT LOCAL, EAT WELL

"The Egg"

All egg dishes come with house potatoes or fruit and your choice of toast or toasted English muffin

McKinley's Big 3 Breakfast 17

3 eggs cooked to your preference

3 sausage links, 3 thick cut apple wood smoked bacon

Eggs Your Way 14

2 eggs cooked to your preference

Choice of sausage links, thick cut apple wood smoked bacon or black forest ham

Short Rib Omelet 18

3 egg omelet | 24 hour braised short rib | onions | bell peppers | mushrooms | spinach | cheddar cheese

Build Your Omelet 16

2 egg omelet | choice of the following:

ham | bacon | sausage | mushroom | onion | bell pepper | spinach | tomato | swiss | jack | cheddar | feta cheese

Classic Eggs Benny 16

Shaved black forest ham | poached eggs | fresh hollandaise over toasted English muffin

Great Additions

Steel Cut Oatmeal 11

Served with brown sugar | raisins | toasted almonds
cup of berries

Greek Yogurt and Berry Compote Parfait 9

Plain Greek yogurt | berry compote | granola

Seasonal Fruit and Berry Bowl 9

Side of local honey Greek yogurt dipping sauce

Cereal and Milk 11

Cheerios | golden grahams | lucky charms | honey nut cheerios or cinnamon toast crunch | cup of seasonal fruit, choice of whole, 2% or skim milk

"Comfort"

Buttermilk Pancakes 13

fresh whipped cream | powder sugar

Hawaiian Pancakes 14

banana and macadamia nut buttermilk pancake
whipped cream | powder sugar

French Toast 15

Fresh local berries | whipped cream | powder sugar

Bagels and Lox 16

Server Point Smoked Atlantic salmon | thinly sliced red onions | cream cheese | cappers

Avocado Toast 15

Mashed avocado | pickled red onion | radish | toasted French baguette, "Farm Olive Oil" | aged balsamic glazed
add 2 poached eggs for \$3

Sides

Noble star bacon 3

Sausage 2

Black Forest Ham 3

Small bowl of fruit 3

House potatoes 4

2 Cage free eggs 3

Beverages

Assorted Juices 4

Milk (whole, 2%, skim, soy) 3

Starbucks Coffee 4

Specialty Starbucks

Coffee

Espresso 4

Cappuccino 5

Tazo Tea 4



"SO-CAL"

Huevos Rancheros – Rafaela style 17

Sunny side up eggs | corn tortillas | black beans | cheddar cheese | sour cream | avocado

Huevos a la Mexicana 14

Scrambled eggs | tomatoes | onions | jalapeno | cilantro
seasoned house potatoes | queso fresco | avocado

Wet Breakfast Burrito 15

Scrambled eggs | chorizo | cheddar cheese | seasoned potatoes | enchilada sauce | queso fresco | crema fresca

Huevos con Chorizo 13

Scrambled eggs | house seasoned potatoes | fire roasted tomato salsa

Chilaquiles con Huevos 14

Corn tortilla chips tossed with and salsa verde | 2 fried eggs | sour cream | cotija cheese

The Farm at Fairplex

The Farm is an innovative model agricultural business and educational resource that serves out diverse communities. Through sustainable and locally focused programs, The Farm builds awareness of healthy food possibilities, provides business incubator programs for the agricultural and food service industry, and educates in multiple areas of Farm-related culinary and agricultural disciplines.

The Learning Center

is a non-profit organization that, in partnership with Fairplex, provides a wide spectrum of innovative and enriching educational experiences that bring learning to life, benefit our diverse communities, and prepare our participants for success.