JOHNNIE BROWN'S KIDS CLUB

BREAKFAST

Drew's French Toast
Maple *or* Strawberry Syrup
Nutella

Maggie's Pancakes
Whipped Cream and Butter
Nutella

Amelia's Favorite Eggs*
Fried
Scrambled
Omelet
Choice of Ham, Bacon *or* Sausage

Super Cereal
Cornflakes
Cheerios
Raisin Bran
Froot Loops
Served with Milk and Choice of Strawberries *or* Banana

LUNCH & DINNER

(Choice of one in each category)

Apple Juice
Orange Juice
Cranberry Juice

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Fresh Fruit Cup

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Chicken Tenders
Macaroni and Cheese
Two Mini Cheeseburgers*
House Battered Fish* Fingers
Pasta Marinara
Hot Dog

All Entrées come with French Fries and Steamed Broccolini

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Ice Cream Sandwich
Chocolate Chip Cookie
Ice Cream Scoop

When available we always support our local farms—Holman's Harvest, Swank Farms and Gratitude Farms—for our produce. All menu items, breads, and baked goods are prepared in facilities where nuts, wheat, dairy, and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free from all the major food allergens. An operations charge of 24% will be added to parties of 6 or more. Split Plate Charge $20. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Menu subject to change.