

NEW YORK BREAKFAST CLASSICS

tastes from a New York City *diner* menu
available all day

EGGS + TOAST *DF V gfo*

two eggs your way served with sour dough toast \$10
(poached, fried, boiled, scrambled) **with** bacon \$15

3 EGG OMELETTE *DF V gfo*

folded on the griddle served with texas toast \$11

AVOCADO TOAST *V gfo*

our avocado + turtle bean mash on toasted rye topped with everything seasoning **with** lemon *ve* (+chilli flakes) \$12 **with** marinated fetta \$16

EGGS BENEDICT *gfo*

two poached eggs on wholemeal english muffin with double smoked ham topped with our house made lemon and chive hollandaise \$17

STEAK'N'EGGS *GF DF*

250g T-bone steak with two eggs your way + crispy home fries \$27

CHICKEN'N'WAFFLES *gfo*

SO signature fried boneless chicken pieces on a freshly made waffle sprinkled with crumbled blue cheese + jalapeño honey \$23
(feel the burn! ask for our selection of hot sauces)

LEO (lox, eggs and onions) *GF DF*

lime and dill house cured ocean trout folded in two scrambled eggs with green onions \$13 (try me in a bagel \$18)

BISCUITS AND GRAVY

two buttermilk biscuits covered in house made sausage gravy \$15
(great with two poached eggs +\$6)

FRENCH TOAST *V gfo*

texas toast in our signature coating griddled 'til golden served with butter + pure maple syrup **single** \$6 **double** \$12 **add fruit** \$5

GRITS BOWL

creamy cheesy grits with a poached egg, crumbled maple bacon, olive relish and wilted kale \$19

BREAKFAST SANDWICHES

perfect for on the go

GRILLED CHEESE *V*

our triple cheddar version in griddled sour dough \$8

BACON TEXAS MELT

bacon, american cheddar + griddled onions between texas toast \$11
(try me with two scrambled eggs inside +\$6 ...delicious!)

EGG MUFFIN *OR* BISCUIT

one fried egg + american cheddar in toasted wholemeal muffin *OR* griddled buttermilk biscuit \$8

with bacon *OR* sausage patty *OR* country ham \$12

B E + C the classic NYC bodega staple

bacon scrambled egg and american cheddar in a toasted bagel \$13

PB+J *V*

peanut butter + smucker's concord grape jelly in griddled sourdough \$5

CHILLI EGG BRIOCHE

bacon and one fried egg with swiss cheese + chilli ginger jam \$13

CLASSIC TOASTIE

choice of bread + up to 3 fillings \$10

ham cheese tomato bacon egg

CROISSANT

plain \$5 ham + cheese \$11 ham, cheese + tomato \$13

assorted
USA
cereal
\$5

OATMEAL

cooked fresh to order

plain \$12

OR
with

apple, raisins + brown sugar \$14

OR

pear, date + cinnamon \$14

SHORT ORDER SPLIT *GF V*

seasonal fruits with coconut chia pudding, whipped yoghurt, toasted coconut chips + flaxseeds \$16

BLUEBERRY BIRCHER *V*

soaked oats mixed with yoghurt, apple, blueberries + almonds topped with toasted coconut, flaxseeds and honey \$16

GRANOLA BOWLS *V*

housemade maple toasted nut granola

with greek yoghurt, apple + strawberry compote + fresh fruit \$15

OR

with our green smoothie blend *ve*, topped with seasonal berries + toasted coconut \$17

HASH BROWNS *GF DF V*

real american diner style hash browns cooked 'til golden

REGULAR \$6 LARGE \$8

load them any way y'all please

cheese +\$2 (american *OR* australian cheddar, blue, swiss, mozzarella, fetta)
griddled onions +\$2 mexican beans +\$4 blistered tomatoes +\$3
double smoked country ham pieces +\$2 jalapeños +\$2
fully loaded reg. \$21 fully loaded large \$23

pastrami hash browns *GF DF*

newyorker style corned beef hash served with two fried eggs \$16

GRIDDLE CAKES *V*

pancakes cooked fresh on the griddle

single \$5

short stack (2) \$10 tall stack (3) \$15

served with butter + pure maple syrup

OR

try some of these flavour enhancers!

chocolate chips (in *OR* out) \$4

blueberries (in *OR* out) \$5

whipped cream \$2

lemon + sugar \$2

cinnamon sugar \$1

chocolate syrup \$3

apple + strawberry sauce \$5

salted caramel pecan butter \$4

fresh banana and strawberries \$5

griddle cake breakfast

with bacon + two eggs your way

single \$15 short stack \$20 tall stack \$25

à la
mode
+ \$2.50

WAFFLES

mixed + cooked fresh every time

(gluten free and/or vegan available)

classic

butter + pure maple syrup \$8

bananas' foster

griddled banana in our salted caramel pecan butter flamed with coconut rum \$16

s'mores

toasted marshmallow with chocolate chips, crumbled graham crackers + chocolate syrup \$15

cookies'n'cream

whipped cream with chocolate syrup + crushed oreo's \$14

birthday cake

the classic with hundreds and thousands inside topped with a vanilla bean glaze \$12

chocolate chocolate

you're not seeing double! it's a chocolate waffle with chocolate chips inside \$14

the cowboy

two fried eggs and bacon on a freshly made waffle \$18
(make it a benedict with our lemon and chive hollandaise +\$4)

TOAST

texas toast (thick cut white) *OR* wholemeal (1) \$2 bagel - blueberry or plain (1) \$5 rye (1) \$3 sourdough (2) \$4
home-made chia seed raisin loaf (thick cut) (1) \$4 wholemeal muffin (1) \$3 gluten free (1) \$3.50

CONDIMENTS

peanut butter, vegemite, jam, honey, cream cheese (+\$1), nutella (+\$1) smucker's grape jelly *OR* apple butter (+\$1)

EXTRAS

egg (1) \$3 bacon (3) \$5 turkey bacon (2) \$5 house made sausage patty (1) \$5 broccoli \$5 wilted kale \$4
balsamic + thyme portobello mushrooms \$5 chorizo sausage links \$6 corn salsa \$6 turmeric spiced scrambled tofu \$6
t-bone steak (250g) \$18 chilli ginger jam \$3 double smoked ham \$4 lime and dill house cured ocean trout \$7
crispy home fries \$4 lemon and chive hollandaise \$4 angus beef patty \$5 avocado + turtle bean mash \$6
SO boneless fried chicken \$7 smashed pumpkin \$4 country gravy \$4 sausage gravy \$6

serving you New York City diner classics with a twist

HOUSE SPECIALTIES

inspired by the culinary diversity of New York City
available all day

SHORT ORDER the diner way to order

a **build your own** style breakfast designed by you from our extras list and anything you see on the menu, be sure to share your creation with us on Instagram @ShortOrderDinerBar

GREASY SPOON

house made sausage patty with two fried eggs + double american cheddar in a toasted bagel \$15
(try me with reg. hash browns inside +\$6...YUM!)

CHEESE'N'EGGS *V*

two eggs scrambled with american cheddar served with home-made toasted chia seed raisin loaf + smucker's apple butter \$13

MAGNOLIA *V*

our house made banana bread donut stuffed with apple + strawberry compote, whipped yoghurt and crumbled graham crackers \$13

RED, WHITE AND BLUEBERRY BAGEL

toasted blueberry bagel filled with sliced fresh strawberries and sweetened "schmear" \$12

HARLEM SALSA *V DF gfo*

house made fresh corn salsa with two poached eggs, avocado + turtle bean mash with toasted rye \$21

NEW YORK SLAM

two scrambled eggs, house made sausage patty and bacon with reg. hash browns and toasted bagel with cream cheese \$24

MY BODY IS AN EMPIRE *DF gfo*

turkey bacon with scrambled egg whites served with blistered tomatoes, griddled balsamic+ thyme mushrooms and a wholemeal muffin \$22

CHELSEA *V GF*

crispy home fries on wilted kale with mexican beans and two scrambled eggs stacked in a bowl and topped with sriracha hollandaise \$22

LIBERTY *V GF*

broccoli + potato waffle fritters with smashed pumpkin, marinated fetta, cherry tomatoes, everything seasoning and crispy kale \$21

HUDSON *gfo*

lime and dill house cured ocean trout with two poached eggs + wilted kale on sourdough with our lemon and chive hollandaise \$25

HELLS KITCHEN *GF DF*

mexican beans atop reg. hash browns served with chorizo links, one poached egg + chilli ginger jam \$21 (upgrade to a large hash +\$2)

THE GREENWICH BOWL *GF V ve*

wilted kale with smashed broccoli, turtle bean + avocado mash topped with turmeric spiced scrambled tofu and toasted seeds (+chilli) \$22

BREKKIE BURRITO *DF*

two scrambled eggs with turkey bacon, griddled onions, blistered tomatoes, turtle bean + avocado mash rolled in a soft flour tortilla \$22

make it a chimichanga...

we flash fry it and serve it topped with mexican beans, melted mozzarella, sour cream and green onions \$30

BENNYS BAGEL

two scrambled eggs + bacon with american cheddar topped with our lemon and chive hollandaise in a toasted bagel \$17
(the classic NYC bodega staple twisted with our hollandaise)

EL BARRIO

soft flour tacos with scrambled eggs, chopped chorizo and sweet corn pico de gallo finished with sour cream \$18