

BREAKFAST CARBS

- Peaches and Cream Waffle** 8.50
reminiscent of the peaches and cream from our childhood, Belgian waffle, sweet peaches, almond streusel, hint of cinnamon topped with whipped cream
- Buttermilk Pancakes** 6.50
served with Mascarpone butter and maple syrup
- Iron Cake** 7.50
Belgian buttermilk waffle, served with Mascarpone butter, and maple syrup
- Crickle's Sandwich** 6.75
toasty raisin bread, cream cheese and pork sausage patty (no substitutions). Served with cheesy skillet potatoes
- Spicy Bacon Ciabatta** 9.75
warm ciabatta bread, two fried medium eggs, applewood bacon, jalapeno aioli, house made tomato jam, sharp cheddar cheese. Served with cheesy garlic potatoes
- Grandpa's Biscuit Sandwich** 6.75
egg, pork sausage, cheddar cheese on a scratch made buttermilk biscuit. Served with cheesy skillet potatoes
- Make your own Breakfast Sandwich** 7.75
two scrambled eggs, cheddar cheese, choice of bacon, sausage, ham, chicken sausage or turkey bacon on white, wheat berry toast, butter croissant (additional 1.00). Served with cheesy skillet potatoes
- Texas Cackleberry Sandwich** 9.75
two fried medium eggs, applewood bacon, house made spicy pimiento cheese on jalapeno toast. Served with cheesy skillet potatoes.
- California Egg Taco** 3.75
choice of corn or flour tortilla, egg, turkey bacon, baby spinach, avocado, caramelized onion, sun-dried tomato and feta cheese
- Touchdown Egg Taco** 3.25
choice of corn or flour tortilla, egg, cheddar cheese, bacon wrapped jalapeno stuffed with cream cheese
- Make your own Egg Taco** 2.75
choice of corn or flour tortilla, egg, choice of pork sausage, applewood bacon, smoked brisket, honey ham, chorizo, turkey bacon, veggie sausage, chicken sausage and choice of cheddar, feta, goat or parmesan cheese

additional taco extras

jalapeno • caramelized onion • sun-dried tomato • garlic potato • spinach
roma tomato • bell pepper • avocado • crimini mushroom • black beans

additional items .75

SPECIALTY COFFEE

- Caffé Laté** 4
double shots of espresso in steamed milk lightly topped with foam
- Cappuccino** 4
double shots of espresso topped with a thick layer of foamed milk
- Chai Laté** 4.5
a rich and creamy mixture of black tea and exotic spice
- Chocolaté** 4
a delicious spin on a latte using lactose free, 2% chocolate milk
- Breve Laté** 4
a decadently rich (but sugarless) latte with increased foam volume
- ADDED FLAVOR** .75
vanilla • SF vanilla • caramel
SF caramel
- Americano** 3
when a traditional coffee isn't going to cut it
- Cold Brew** 3
24 hour slow steeped Snickerdoodle coffee for smooth flavor
- Depth Charge** 4
black coffee spiked with a shot of espresso for an extra pick me up
- Mocha** 4.5
similar to the chocolate but made with Crickles own chocolate sauce for a richer taste and fuller body
- Espresso shot** 1
- MILK OPTIONS**
whole milk
2% milk
almond milk 1.5
coconut milk 1.5

SIMPLY GOOD

- Bottomless Coffee 3.25
- Fountain Drink 3.25
- Simply AJ 3.50
- Milk (White/Chocolate) 1.95
- Iced Tea 3.25
- Simply OJ 3.50
- Hot Chocolate 3.50

FROM THE HEN HOUSE

- Early Riser** 7.50
two eggs (any style), choice of applewood bacon, pork sausage, turkey bacon or chicken sausage and choice of buttermilk biscuit, white or wheat toast
- Grandpa's Favorite** 11.00
two eggs (any style), cheesy skillet garlic potatoes, choice of applewood bacon, pork sausage, turkey bacon or chicken sausage and choice of buttermilk biscuits, white or wheat toast add cream gravy 2.
- Chef's Favorite Omelette** 12.00
three eggs, mesquite smoked brisket, crimini mushroom, caramelized onion, goat cheese with side of cheesy skillet garlic potatoes and choice of buttermilk biscuit, white or wheat toast
- Veggie Omelette** 10.00
three eggs, sundried tomato, spinach, caramelized onion, avocado, feta cheese with a side of cheesy skillet garlic potatoes and choice of buttermilk biscuit, white or wheat toast
- Trainer's Omelette** 13.00
four egg whites, chicken sausage, spinach, roma tomato, caramelized onion, parmesan cheese, fresh fruit and wheat toast
- Touchdown Omelette** 11.00
three eggs, bacon wrapped cream cheese stuffed jalapeno, cheddar cheese with a side of cheesy skillet garlic potatoes and choice of buttermilk biscuit, white or wheat toast
- Build your own Omelette** 11.00
three eggs, one meat, two veggies, one cheese with side of cheesy skillet garlic potatoes and choice of buttermilk biscuit, white or wheat toast

omelette extras

pork sausage • applewood bacon • turkey bacon
chorizo • chicken sausage • veggie sausage • honey ham
smoked brisket • jalapeno • caramelized onion • crimini mushroom
spinach • sundried tomato • roma tomato • bell pepper • avocado
black beans • cheddar • feta • goat • parmesan

extra meat 1.50 additional items .75

LIQUID BREAKFAST

Cocktails

- Piña Margarita 5
- French 75 6
- Crickles Red Sangria 7
- Bloody Mary 4
- Irish Coffee 7

Wine By the Glass

- Chardonnay
- Cabernat 4

Mimosas

- Mimosa glass 4
- Mimosa carafe 13
- pineapple • grapefruit extra 2

HOT TEA

- Island Coconut Oolong**
inspired by the warm beaches and tropical flavors of the Baja, this top shelf oolong tea has been drenched in coconut oil
- Yummy Tummy**
rooibos, peppermint, lemon grass, ginger root, hibiscus, rose hips and blueberries
- Crickle's Special Blend**
special blend of green hibiscus tea
- Peach Ginger Detox**
healthy blend of green, white & oolong tea

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3

BOTTLE WATER

- Smart Water 2.75
- Topo Chico 2.50

DUBLIN Bottle Sodas

- Texas Root Beer 2.25

DELICIOUS SAMMIES

NOURISHING NOMS

Crickle's Turkey Club 13.00
oven baked turkey, crisp applewood bacon, medium fried egg, cheddar and muenster cheese, tomato, red onion, mayo, dijon mustard, avocado, baby greens on toasted marble rye.
Served with kettle chips

Turkey Club Sandwich 12.00
oven roasted turkey, crisp applewood bacon, cheddar cheese, vine-ripened tomato, red onion, mayo, dijon mustard, baby greens and your choice of toasted white, wheat or marble rye.
Served with kettle chips

Meatloaf Sandwich 12.00
house made meatloaf with tomato relish, crisp bacon, sharp cheddar cheese on a soft toasty bun served with cheesy garlic potatoes

Spicy Pimiento BLT 10.00
house made spicy pimiento cheese, crisp applewood bacon, vine-ripened tomato, hearts of romaine on toasted white bread.
Served with kettle chips

Roasted Pepper Panini 10.00
roasted chicken, fire-roasted red peppers, caramelized onion, house made basil pesto, goat cheese on a ciabatta.
Served with kettle chips

Chicken Salad Croissant 9.75
Crickle's famous chicken salad, baby greens served on flaky butter croissant. Served with kettle chips

Gourmet Grilled Cheese 10.00
crisp applewood bacon, avocado, muenster cheese served on our house made Pullman bread. Served with scratch made tomato basil soup

substitute chips for soup or fresh fruit 2.00

Greek Veggie Wrap 9.00
house made hummus, English cucumber, roma tomato, caramelized onion, baby spinach and feta cheese dressed with citrus vinaigrette. Served with kettle chips

Grandma's Summer Plate 10.00
Crickle's famous chicken salad, cottage cheese, fresh fruit, cheddar cheese and crackers

Chicken Salad Salad 9.00
Crickle's famous chicken salad, Marcona almonds, wine-poached cranberries. Served with your choice of dressing

Southwest Chicken Wrap 9.50
roasted chicken, avocado, red onion, bell pepper, crisp romaine, black beans, cheddar cheese, honey chipotle drizzle, dressed with buttermilk Ranch dressing. Served with kettle chips

housemade dressings
citrus vinaigrette • buttermilk ranch • red wine vinaigrette

PLANT BASED

Avocado Toast 5.50
fresh avocado, micro greens on marble rye toast drizzled with balsamic reduction and chia seeds (add soft boiled egg 1.)

Chef's Vegan Street Tacos 5.50
fresh avocado, black beans, spinach, bell pepper, caramelized onion, roma tomato, mushrooms, hemp seeds, corn tortilla

Vegan Wrap 8.00
house made hummus, English cucumber, avocado, roma tomato, caramelized onion, baby spinach, black beans, dressed with red wine vinaigrette. Served with kettle chips

Eat Your Veggies Panini 8.50
house made basil pesto, caramelized onion, bell pepper, crimini mushrooms, avocado, spinach on a ciabatta. Served with kettle chips (add white cheddar .50)

SIDES

fresh fruit cup 3.50

scratch made buttermilk biscuits 3.50
served with Crickle's jam

white, wheat berry, marble rye or raisin toast 2.50
served with Crickle's jam

butter croissant 2.50
served with Crickle's jam

cheesy garlic skillet potatoes 3.50

Greek honey yogurt, seasonal fruit and housemade granola 6.00

scratch buttermilk biscuits and Grandpa's
sausage cream gravy 5.50

breakfast meat 3.50

applewood bacon, pork sausage, turkey bacon,
chicken sausage, veggie sausage

two buttermilk pancakes 5.00

Grandpa's sausage cream gravy 2.50

signature chicken salad side 4.00

cup / bowl of scratch made tomato basil soup 4 / 8

DESSERTS • PASTRIES

Cinnamon Roll 2.00
yeast roll filled with cinnamon sugar,
wine-poached raisins topped with cream
cheese frosting

Muffin Chips 2.00
we thinly slice our muffins, add a little butter,
sprinkle with sugar then add love and bake
its like eating the tops of the muffin

Crickle's salsa 7.00

Crickle's strawberry vanilla jam 5.00

Muffins 2.00

Daily

Morning Glory

apple, carrot, raisin, pineapple, coconut, pecans

Double Chocolate

chocolate muffin filled with chocolate chunks

Seasonal

Blueberry

lemony muffin, filled with blueberries

Cranberry and Blueberry

buttery muffin filled with blueberries and cranberries

Apricot Almond

almond muffin filled with apricots

Banana White Chocolate

banana muffin filled with white chocolate

Cranberry Orange

buttery muffin filled with cranberries with
a hint of orange

Life changing moon pie pops 2.00

mocha cake truffle dipped in chocolate,
swirled in Swiss meringue,
toasted to perfection

Cookies 1.50

Chocolate Chunk
Fuddebinger
Snickerdoodle
Black Forest
Oatmeal Raisin
Shortbread

We always have cakes and
cheesecakes on display daily