

BREAKFAST AT HATCHERS

FARM FRESH EGGS . . .

with home fries, fresh fruit, or salad

TWO EGGS ANY STYLE! <i>Add more eggs for \$1.50 each</i>	9.00	BACON AND SHROOM OMELET <i>Stafford bacon, roasted crimini mushrooms, Gruyere cheese, chives, choice of toast</i>	13.00
THE ORIGINAL BENNY <i>Wolferman English muffin, two poached eggs, Stafford Irish Bacon, hollandaise</i> / add sautéed garlic spinach \$2.00	12.00	FARMER'S OMELET <i>Stafford bacon and maple sausage, blistered grape tomatoes, caramelized onions, cheddar cheese, choice of toast</i>	12.00
COUNTRY BENNY <i>Buttermilk biscuits, two poached eggs, Stafford scrapple, maple sausage gravy</i>	13.00	VEGGIE OMELET <i>Roasted poblano peppers, garlic spinach, blistered grape tomatoes, roasted crimini mushrooms, caramelized onions, cheddar cheese, choice of toast</i> / add avocado \$2.00	12.00
SALMON BENNY <i>Wolferman English muffin, two poached eggs, house-made lox, avocado, blistered grape tomatoes, hollandaise, chives</i>	14.00		

FROM THE GRIDDLE . . .

with home fries, fresh fruit, or salad

BANANA NUTELLA CREPES <i>Cattail Honey Brown Ale crepe filled with brown butter bananas, topped with Nutella caramel sauce and candied pecans</i>	12.00	BLUEBERRY CHEESECAKE STUFFED WAFFLE <i>Belgian waffle stuffed with blueberry cream cheese</i>	13.00
RICOTTA AND BERRY CREPES <i>Cattail Honey Brown Ale crepe filled with sweet lemon ricotta, topped with mixed berry compote and granola</i>	12.00	BERRY PANCAKES <i>Three buttermilk pancakes with mixed berry compote, powdered sugar, and candied pecans</i>	12.00
SALMON CREPES <i>Cattail Honey Brown Ale crepe filled with lox, chive and dill whipped cream cheese, capers</i>	14.00	CHOCOLATE CARAMEL PANCAKES <i>Three chocolate chip buttermilk pancakes topped with Nutella caramel sauce and powdered sugar</i>	13.00
CHICKEN & WAFFLES <i>Buttermilk marinated fried chicken on a Belgian waffle, served with hot honey on the side</i>	13.00		

HATCHERS SPECIALTIES . . .

with home fries, fresh fruit, or salad

AVOCADO TOAST <i>Wheatberry toast, avocado mash, shaved radish, fresh herbs</i> / add lox \$3.00	15.00	BISCUITS AND GRAVY <i>Buttermilk biscuits, Stafford maple sausage gravy, two sunny side eggs up</i> / add fried chicken \$5.00	12.00
HATCHERS BREAKFAST PLATE <i>Two eggs, home fries, choice of breakfast meat and toast, side of jam</i>	15.00		



HATCHERS HASH 14.00
Crispy potatoes, Stafford scrapple, caramelized onions, roasted poblano peppers, cheddar cheese, diced avocado, fresh herbs, two sunny side up eggs, Hatchers Hot Sauce

HOUSE SALAD 9.00
Delicate Bibb lettuce, shaved red onion, blistered grape tomatoes, shaved radish, marinated feta cheese, citrus and herb vinaigrette
/ add hard boiled egg \$1.00

SIDES & SUCH...

HOME FRIES 4.00
Crispy potatoes, roasted poblano peppers, and caramelized onions

BREAKFAST MEATS 3.00
Bacon, Maple Sausage Patty, Sage Sausage Links, Scrapple, Irish Bacon, Lox

TOASTS 2.00
Wheatberry, White, English Muffin, Biscuits

FRESH FRUIT PARFAIT 6.00
Vanilla yogurt, mixed berries, granola

CARAMEL STICKY BUN 5.00
Topped with candied pecans

SAUCES AND SYRUPS .50
Housemade mixed berry jam or seasonal preserves. Maple syrup, Hot honey

HATCHLINGS MENU...

Served with fresh fruit

PANCAKES 6.00
A mini-stack of silver dollar buttermilk pancakes
/ add chocolate chips \$1.00

SCRAMBLED EGGS 6.00
two eggs, bacon, toast

GRILLED CHEESE 6.00
Two eggs, two pieces of bacon, toast

BELGIAN WAFFLES 6.00
A mini-stack served with butter and maple syrup

FRESH FRUIT PARFAIT 6.00
vanilla yogurt, mixed berries, granola



DRINKS (FOR EVERYONE)

COFFEE OR TEA <i>Freshly brewed coffee or your choice from our Tea Box</i>	2.00
NITRO COLD BREW <i>Brewed in-house to be smooth and creamy</i>	5.00
MILK <i>Whole or 2%</i>	2.00
JUICES <i>Orange, Grapefruit, Strawberry lemonade, Orange mango, Blood orange, Tangerine, Tomato</i>	3.00
ICED TEA, SWEET TEA, LEMONADE <i>/ add peach, blood orange, or strawberry - \$.50</i>	3.00

DRINKS (FOR GROWN-UPS)

HATCHERS BLOODY MARY <i>Nice and spicy with tobasco and horseradish</i>	6.00
MARYLAND BLOODY MARY <i>Our own Hatchers Bloody Mary, kicked up a notch with Old Bay and a cocktail shrimp garnish</i>	9.00
SELTZER MIMOSA <i>BTB Seltzer with orange juice and a splash of Cointreau. Ask for pineapple or pomegranate if you're feeling fancy</i>	6.00
BEERMOSA <i>Made with BTB Bristol Witch NEIPA, orange juice and a hint of Cointreau</i>	6.00
HATCHERS COLLINS <i>A light and citrusy drink made with BTB Seltzer, gin and lemon juice</i>	8.00

Hatchers on Main supports local businesses whenever possible.
Many thanks for supplying us with the best and freshest local ingredients.

BOG TURTLE BREWERY
STAFFORD ANGUS
STAFFORD PORK
VINEGAR HILL HONEY

