



Gluten Free Menu

Celiac or Gluten Intolerance?

I understand! As a celiac, I know the challenges. I helped create a program for Le Peep that would enable you to enjoy Le Peep's delicious breakfasts and lunches again. While we are not a gluten free kitchen we make every effort to avoid cross-contamination. Enjoy - Amanda Rhoads -VP of Licensing, HR and a Celiac

Fresh Orange Juice

Sm. Glass 104 c. Lg. 208 c.

ASSORTED JUICES

Apple 113/227 c. * Cranberry 125/246 c. * Tomato 47/93 c.
Small or Large

Bubbly Beverages

Bubbly Beverages 0-193 c.

Choose from a selection of our sodas.

Pink Lemonade 91 c. Arnold Palmer 45 c.

Iced Tea or Sweet Tea 0-150 c. Brewed fresh daily!

The Hen House

*The Hen Pen® 681-1136 c.

Two eggs made your way. A choice of bacon, sausage, turkey sausage or ham along with GF toast and potatoes.

Without Meat 568 c.

*Le Egg Sandwich 767 c.

One scrambled egg, two bacon strips and cheese on GF toast. Served with Peasant Potatoes®.

Dawn Breaker 989 c.

Eggs scrambled with mushrooms and bacon. Topped with melted jack and cheddar cheese, tomatoes, bacon and green onions. Served with Peasant Potatoes® and GF toast.

The Griddle Goods

French Toast 781 c.

Our GF French toast bread dipped in custard batter and grilled golden. Dusted with powdered sugar and served with strawberries.

Le Petit Toast 727 c.

Two pieces of our GF French toast topped with a sprinkle of powdered sugar and served with two strips of bacon.

Stuffed French Toast 977 c.

Custard dipped GF French toast stuffed with a vanilla ricotta and cream cheese filling with a touch of orange & lemon zest. Topped with strawberries and powdered sugar.

*Eighteen Wheeler® 831-1120 c.

Two slices of GF French toast, a pair of eggs and a choice of two pieces of bacon, sausage or turkey sausage and Peasant Potatoes®.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

COFFEE HOUSE

Espresso 10 c. Cappuccino 70 c.

Latte 105 c. Mocha 180 c.

Caramel Macchiato 185 c. Café Vienna 208 c.

Hot Chocolate 200 c.

COFFEE, TEA & MORE

House Blend • Decaf • Tea

a bottomless pot per person, 6 c.

Hot Tea • Assorted Herbal Teas • 20 c.

Healthy Habits

No substitutions for omelet ingredients.

All egg white omelets are served with Peasant Potatoes® and GF toast.

Mini Veggie Omelet 441 c.

A mini egg white omelet filled with tomatoes, green peppers, onions, broccoli and combo cheese.

Mini Greek Goddess 437 c.

An egg white omelet, fresh spinach, tomatoes, artichokes, kalamata olives and feta cheese all come together in a mini omelet.

Colorado 863 c.

An egg white omelet filled with lean smoked turkey, diced tomatoes and bacon. Finished off with melted mozzarella cheese and sliced avocado.

White Lightning™ 634 c.

An egg white omelet with diced chicken, onions, green chilies and cheese topped with avocado, diced tomatoes and a side of salsa.

Spinnaker® 572 c.

An egg white omelet filled with spinach, mushrooms, bacon and cheese.

Hall of Fame Omelet

All omelets are served with Peasant Potatoes® and GF toast.

Omni Omelet® 1227 c.

Ham, sausage and bacon. Add bell peppers, onions, mushrooms, combo cheese, sour cream and green onions.

Mini Denver 697 c.

A mini version of a classic. Ham, bell pepper, onions and cheese.

Create your own Omelet

Create your own combination with whole eggs 588 c. or egg whites 449 c. Fill your omelet with your choice of cheese... A charge for each additional item.

All omelets served with Peasant Potatoes® and GF toast.

Cheese:	Vegetables / Salsas	Meats:
Cheddar & Jack 165 c.	Artichoke 40 c.	Mushrooms 10 c.
Cream Cheese 110 c.	Avocado 68 c.	Onions 17 c.
Feta 112 c.	Bell Pepper 10 c.	Tomato 8 c.
Mozzarella 108 c.	Broccoli 10 c.	Spinach 10 c.
Swiss 162 c.	Green Chilies 10 c.	Pico De Gallo 20 c.
	Jalapenos 12 c.	Salsa 8 c.
		Bacon 227 c.
		Chicken 64 c.
		Chorizo 96 c.
		Ham 42 c.
		Sausage 96 c.
		Turkey 38 c.
		Turkey Saus. 68 c.

South of the Border

*Desperado® 954 c.

A skillet filled with Peasant Potatoes®, chorizo sausage, green chilies and onions all covered in homemade salsa. Topped with melted combo cheese and basted eggs. Served with GF toast.

Taco Trio 1055-1161 c.

Three corn tortillas filled with scrambled eggs, onions, tomatoes, green chilies, combo cheese and a choice of chicken, bacon, sausage or chorizo. Topped with cilantro, avocado and pico de gallo. Served with a side of refried beans and sour cream.

Breakfast Enchiladas 746 c.

Two corn tortillas filled with scrambled eggs, onions, green chilies and chicken. Rolled up and topped with a green enchilada sauce, melted jack and cheddar, sour cream, tomatoes and a touch of fresh cilantro. Served with a side of refried beans. Ole'!

*One Egg/ Two Eggs 118-197 c.
Potatoes and Cheese 522 c.

Panhandled Skillets

Served with GF toast.

*Drifter® 825 c.

Peasant Potatoes® tumbled with fresh veggies, mushrooms, onions, bell peppers and broccoli all topped with melted cheese and two basted eggs.

*Harvest Hash 1091 c.

Broccoli, onions, green peppers and Peasant Potatoes® grilled up with lean turkey. All topped with avocado and two eggs prepared your way.

*Gypsy® 879 c.

Peasant Potatoes®, diced ham, onions, and fresh mushrooms with a blanket of blended cheese and two basted eggs.

*Wanderer 1112 c.

A skillet filled with Peasant Potatoes®, crisp bacon, onions, tomatoes and combo cheese. Topped with two basted eggs.

On The Side

GF Bread 210 c.
Bowl of Fruit 82 c.
Side Meat 124-747 c.

Sandwiches ★ Salads ★ Burgers

Triple Decker 911 c.

Turkey, bacon, avocado, ham and mozzarella cheese stacked on GF bread with lettuce, tomato and mayonnaise. Served with a salad.

California Turkey 913 c.

Turkey, bacon and melted mozzarella cheese all nestled in a grilled GF bread with mayonnaise, avocado, lettuce and tomato. Served with a salad.

*The Crazy Cajun 1224 c.

Start with a chicken breast and grill it good with snappy Cajun spices. Finish it with melted mozzarella and two strips of bacon on GF bread with lettuce, tomato and avocado and our house crafted ranch. Served with a salad.

Nashville BLT 1142 c.

A knife and fork version of the traditional BLT. Bacon, lettuce, and tomato piled high on GF toast. Served open faced with a covering of melted cheese and a sprinkle of chives. Served with a salad.

Greek Lemon Chicken Salad 1042 c.

Romaine lettuce, Kalamata olives, red onions, artichoke hearts and feta cheese. Topped with a lemon seasoned grilled chicken breast and served with wedges of toasted GF bread and hummus. Choice of dressing on side.

Cilantro Lime Salad 821 c.

Romaine lettuce, corn, diced tomatoes, red onions, cucumbers, and avocado. Place a grilled chicken breast marinated in cilantro and lime on top. Served with GF toasted bread.

Le Peep's Signature Burger

*Le Peep's Hand-Crafted Angus Burger.
Served on a GF bread with
lettuce, tomato and onion garnish.
Served with a salad.
Add your toppings each an
additional charge.

★ Cheese ★ Bacon ★ Avocado
★ Grilled Onions ★ Sautéed Mushrooms
787-1333 cal.

Salad Dressings Crafted in House

Ranch - 276 c. ★ Cilantro Lime - 393 c. ★ Greek - 295 c.



Disclaimer - Le Peep is NOT a gluten-free environment. In consuming our gluten-free products, be aware that there may be a chance of cross contamination. Occasionally product brands may be substituted. If you are concerned, please verify brand use.