





Starters

Gooey Buns™

An English muffin broiled with brown sugar, cinnamon and almonds. Served with cream cheese and Mom's Sassy Apples®.

Salmon & Bagel 9.50 545 c.

A toasted bagel served with Smoked Salmon, cream cheese, red onions, tomato and cucumber.

Berry Nutty Oatmeal 9.50 759-1007 c.

Steam table oats topped with strawberries, blueberries, bananas, walnuts and almonds. We drizzle agave syrup on top for a little sweetness. Served with a bagel and cream cheese.

Breakfast Banana Split™ 7.15 361 c.

Bananas, strawberries, blueberries, granola and vanilla Greek yogurt.

Avocado Toast* 9.50 335 c.

Start your day the right way! Toasted wheat bread, lightly seasoned smashed avocado and arugula. Finish it with an egg made your way, tomatoes, chives and red pepper flakes.

Add Salmon 3 00

Spinach & Pesto Sandwich 9.45 1190 c.

Sourdough toast stuffed with spinach sautéed with a touch of red pepper flakes, basil pesto, mashed avocado, scrambled eggs and melted jack and cheddar cheese. A delicious way to get your greens. Served with choice of fruit or potatoes.

The Hen House

Two eggs made your way. A choice of bacon, sausage, turkey sausage, ham or corned beef hash along with an English muffin and Peasant Potatoes®.

Without Meat

Chicken Fried Steak* 13.00 1108 c.

Chicken fried steak smothered in our hawg-wild sausage gravy with a sprinkle of paprika. Served with two eggs, Peasant Potatoes® and an English muffin.

Homestead Breakfast* 12.00 922 c.

Two freshly baked biscuits covered with our homemade sausage gravy with a sprinkle of paprika. Served with two eggs and Peasant Potatoes®.

Rock Lobster Scramble 13.50 830 c.

Scrambled eggs pampered with our rich lobster seafood blend, Brie cheese and a touch of dill topped with diced tomatoes. Served with a side of hollandaise, Peasant Potatoes® and an English muffin.

Dawn Breaker 11.75 840 c.

Eggs scrambled together with mushrooms and crisp bacon. Top it with melted jack and cheddar cheese, tomatoes, bacon and green onions. Served with Peasant Potatoes® and an English muffin.



The Griddle Goods

Homespun Cakes 9.25 913-1237 c.

Two large cakes made with homemade batter.

Add Granola, Chocolate Chips, Nuts or Fruit to Cakes for 1.50

Le Petit Toast 8.95 675 c.

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

Stuffed French Toast 10.75 566 c.

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

Belgian Waffle 8.65 385-1007 c.

A crisp waffle made for you, topped with a sprinkle of powdered sugar.

Lumberjack Breakfast™* 14.25 1406 -1730 c.

Two eggs served with choice of two pieces of bacon, sausage or turkey sausage alongside Peasant Potatoes® and a short stack of plain cakes.

Add Granola, Chocolate Chips, Nuts or Fruit to Cakes for 1.50

Pancake Sandwich* 9.95 700 c.

One egg, two mini pancakes and two strips of bacon. It's not a sandwich but it stacks up like one!

Eighteen Wheeler™* 14.25 998-1139 c.

Two slices of French toast, a pair of eggs and choice of two pieces of bacon, sausage or turkey sausage and

Belgian Waffle Combo* 14.00 873-1480 c.

A Belgian waffle served with two eggs and choice of bacon, sausage or turkey sausage with Peasant Potatoes®.



On The Side

One Egg*	2.75	118 c.
Two Eggs*	3.25	245 c.
Potatoes and Cheese	4.95	522 c.
Hash Browns or Potatoes	4.75	235-365 c.
English Muffin/Toast	2.75	120 c.
Bowl of Fruit	6.50	82 c.
Cup of Oatmeal	4.50	330 c.
Two Dollar-Size Cakes	2.50	146 c.
Side Meat	4.95	124-571 c.
(Bacon, Sausage, Ham or Corned Beef Hash)		
Biscuits 'n' Gravy	6.50	538 c.
French Fries	4.75	867 c.
Cup of Soup	5.25	63/152 c.
Side Salad	6.00	160 c.

*Eggs and hamburgers are made your way. The FDA advises consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 2000 calories a day is used for general nutrition advice, but calories needs vary.

Benedicta

Eggs Benedict* 14.00 637 c.

The Le Peep way! Poached eggs stacked on a ham steak on top of an English muffin smothered in creamy hollandaise.

Salmon Benedict* 15.25 829 c.

Honey Smoked Salmon placed on top of cream cheese and a toasted English muffin, poached eggs, hollandaise, a sprinkle of tomatoes and a lemon

Country Benedict 13.25 1042 c.

Hash browns with grilled onions topped with scrambled eggs and country ham. Cover it with hollandaise and a sprinkle of green onions. Served with a side of fruit and an English muffin.

Harvest Benedict* 14.25 748 c.

An English muffin topped with cream cheese, sautéed spinach, green peppers, mushrooms, broccoli and onions. Finish it with poached eggs, hollandaise and a sprinkle of green onions.

Baja Benedict* 14.50 1099 c.

Start California dreaming with a Parmesan toasted English muffin topped with turkey, crisp bacon, slices of avocado and two poached eggs. Cover it with creamy hollandaise and a sprinkle of paprika.

Te Skillets

Drifter™*

Peasant Potatoes®, mushrooms, onions, broccoli and bell peppers topped with melted cheese and two basted eggs. Served with an English muffin.

Gypsy®* 13.75 820 c.

Peasant Potatoes®, diced ham, onions and mushrooms topped with combo cheese and two basted eggs. Served with an English muffin.

Wanderer* 13.75 1022 c.

A skillet filled with Peasant Potatoes®, crisp bacon, onions, tomatoes and combo cheese all topped with two basted eggs. Served with an English Muffin.

Power Bowl* 13.25 1091 c.

Power up with a bowl full of clean eating. Fill a bowl with black beans, fresh spinach and diced sweet potatoes. Top it with two eggs made your way, sliced avocado and a sprinkle of feta cheese.

Desperado™* 13.75 895 c.

A skillet filled with Peasant Potatoes®, chorizo, green chilies and onions. All covered with choice of homemade salsa or pork green chili, topped with combo cheese and basted eggs. Served with an English muffin.





South of the Border

Breakfast Burrito

14.55 980 -125

A flour tortilla, filled with choice of chicken, chorizo, bacon, ham or sausage along with eggs, onions, green chilies, black beans and hash browns. Topped with our pork green chili, cheese, tomatoes, avocado, sour cream and green onions.

Naked Burrito

14.55 647-914 c

We start with an omelet rolled to look like a burrito without the tortilla. Next we fill it with onions, green chilies, hash browns, black beans and choice of bacon, sausage, chorizo, ham or chicken. Covered with our pork green chili, jack & cheddar cheese, tomatoes, sour cream, green onions and avocado.

Breakfast Enchiladas 9.95 746 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 black beans.

Tex Mex Burger* 13.25 1138 c.

A burger at breakfast never tasted so good!
A lean burger cooked well and placed on
hash browns and black beans. Topped with our
homemade pork green chili, cheese and an egg
made your way. Sprinkled with diced tomatoes
and green onions. Served with a fried jalapeño,
sliced avocado and a flour tortilla on the side.

Le Omelets

All omelets are served with Peasant Potatoes® and an English muffin.

Mini Greek Goddess 10.45 378 c.

Eat like a goddess - egg whites, fresh spinach, tomatoes, artichokes, kalamata olives and feta cheese.

Mini Veggie Omelet 10.45 418 c.

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

Mini Denver 10.45 637 c.

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

Colorado 13.25 627 c.

An egg white omelet filled with lean smoked turkey, diced tomatoes and bacon. Topped with avocado and melted mozzarella.

White Lightning™ 13.25 574 c.

An egg white omelet with lean diced chicken, onions, green chilies and blended cheese. Topped with fresh sliced avocado, diced tomatoes and a side of salsa.

Spinnaker™ 13.25 512 c.

An egg white omelet filled with fresh spinach, mushrooms, crisp bacon and blended cheese. Topped with combo cheese, tomato wheel and green onion.

Omni Omelet™ 14.25 1192 c.

Ham, sausage and bacon along with bell pepper, onions, mushrooms and combo cheese. Topped with sour cream, diced tomato and green onions.

Sir Benedict Omelet™ 14.00 1040 c.

Chicken, mushrooms, broccoli and cream cheese in an omelet. Sealed with hollandaise and topped with tomato and cream cheese.

Mimosa Bar

Mimosa 6.25 165 c.

Double 12.00 330 c.

Flavored Mimosa 7.00 165 - 195 c.

Double 13.50 330 - 390 c.

Your choice of Cranberry, Grapefruit, Peach, Pineapple, Pomegranate or Strawberry.

Liter of Mimosas 23.00 600 c.

Liter of Flavored Mimosas 25.00 600-675 c.

Le Cafe

Coffee & Tea

House Blend • Decaf

3.25 a bottomless pot (per person) 6 c.

Cold Brew Coffee 3.25 12 c.

Hot Tea • Assorted Herbal Tea

3.25 ea. 20 c.

Hot Chocolate Sm. 2.95 120 c. / Lg. 3.75 200 c.

Orange Juice

Short Glass 3.25 104 c. Tall Glass 4.50 208 c. ½ Liter 7.00 220 c. Liter 9.00 439 c.

ASSORTED JUICE & MILK

Apple 113/227 c. Cranberry 123/246 c.
Tomato 47/93 c. Short 3.00 / Tall 4.25

Milk 127/254 c. Chocolate Milk 155/311 c. Short 3.00 / Tall 4.00 Short 3.25 / Tall 4.25

Bubbly Beverages

Choose from a selection of our sodas.

Bubbly Beverages 3.50 0-193 c.

Iced Tea 3.50 20 c. Brewed fresh daily!

Flavored Iced Tea 3.75 40 c. raspberry, peach & mango.
Lemonade 91 c. or Arnold Palmer 3.75 45 c.

Strawberry Lemonade 4.25 98 c.

Create Your Own Omelet

Create your own combination with whole eggs 565 c. or egg whites 400 c.

Fill your omelet with your choice of cheese... 10.50

Each additional item add 1.50

Served with Peasant Potatoes® and an English muffin.

Cheese: Brie Cheese 120 c., Cheddar & Jack 165 c., Cream Cheese 110 c., Feta 112 c., Mozzarella 108 c., Swiss 162 c.

Meats: Bacon 227 c., Chicken 64 c., Chorizo 96 c., Ham 42 c., Sausage 96 c., Turkey 38 c., Turkey Sausage 68 c.

Vegetables: Artichoke 40 c., Avocado 68 c., Bell Pepper 10 c., Broccoli 10 c., Green Chilies 10 c., Mushrooms 10 c., Onions 17 c., Spinach 10 c., Tomato 8 c.

Sauces: Enchilada Sauce 25 c., Hollandaise 113 c., Pork Green Chili 41 c., Salsa 8 c., Sausage Gravy 59 c.

★Seafood is an additional charge of 3.00

Le Crepes

Boulder Crepes 13.50 1033 c.

Spinach, mushrooms, artichokes, diced tomatoes, chicken and brie sautéed together and placed into our delicate crepes. Served with a side of hollandaise and Peasant Potatoes®.

Monte Cristo Crepes 13.50 1570 c.

Two crepes filled with ham, turkey, Swiss cheese and bacon. Roll'em up and top with melted Swiss cheese, a sprinkle of powdered sugar, sliced strawberries and raspberry sauce on the side for dipping. Served with Peasant Potatoes®.

Caramel Apple Brie 10.25 990 c.

Three crepes filled with warm brie cheese topped with cinnamon apples, drizzled sweet caramel, walnuts and a touch of whipped cream.

Le Lunch

All Burgers and Sandwiches are served with choice of: soup, salad, fries, sweet potato fries.

Le Peep® Signature Burger* 14.95 837-1383 c.

Le Peep's Angus burger served on a brioche bun with mayo, cheese, bacon, an egg made your way, arugula, tomato, onion and pickles.

Triple Decker 13.75 1114-1594 c.

Turkey, bacon, ham, avocado and mozzarella cheese stacked on toasted wheat bread with lettuce, tomato and mayonnaise.

California Turkey 13.75 1096 - 1510 c.

Turkey, bacon and melted mozzarella cheese all nestled in a grilled flatbread with mayonnaise, avocado, lettuce and tomato.

Le Fried Chicken Sandwich 14.55 1030 -1385 c.

Two fried chicken tenders on a brioche bun with mayo, lettuce, tomato and pickles. Make it spicy and add roasted jalapeño for 1.50

Turkey, Apple, Brie Melt 13.25 783-1405 c.

Sourdough bread filled with turkey, apples and brie cheese all stacked together and grilled until it is melted throughout.

Le Cobb Salad 14.55 1291 c.

Romaine lettuce tossed in homemade ranch dressing topped with diced bacon, chicken, feta cheese, diced tomatoes, avocado, boiled egg and croutons.

Fried Chicken Salad 14.55 1340 c.

Romaine and arugula tossed with ranch dressing topped with diced bacon, tomato, avocado, combo cheese, hard-boiled egg, croutons and diced fried chicken tenders.

What is Le Peep®? Often imitated but never quite duplicated, Le Peep® is hardly new to the breakfast and lunch scene. We were the first breakfast and lunch concept created over 35 years ago. The name Le Peep® is a sweet way to say we want to serve all our friends (Peeps) and treat them to a delicious home-cooked meal. Le Peep® is an independently owned and operated company (family) - this way we can put a little love in every Le Breakfast, Le Brunch or Le Lunch® we create.

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