



SUNDAY MENU

BRUNCH

10AM – 2PM

Skillet Cinnamon Roll	9
bourbon cream cheese frosting	
Fresh Berry Parfait (GF)	11
seasonal berries / vanilla almond crunch / agave / Greek yogurt	
Steel Cut Oatmeal (GF) (V)	9
maple / brown sugar / seasonal berries	
Vegetable Frittata* (GF)	16
egg / broccolini / wild mushroom / spinach / 3 cheese blend / heirloom tomato relish / balsamic glaze / Tuscan potatoes	
Avocado Toast*	17
house focaccia / pepita avocado mash / heirloom tomato / smoked salmon / everything bagel seasoning served with a sunny-side-up egg	
Blueberry Crepes (GF)	14
mascarpone / vanilla whip / fresh berries	
Cinnamon Roll Bourbon French Toast	16
maple / cream cheese glaze	
Pepper and Egg Sandwich*	15
roasted yellow and red peppers / scrambled egg / provolone / basil pesto / Tuscan potatoes	
Eggs Benedict*	16
English muffin / prosciutto / poached eggs / hollandaise / blistered tomato relish / balsamic glaze / Tuscan potatoes	
Chicken and Waffle	17
tempura battered chicken breast / bourbon maple syrup / Calabrian Chili butter	
Traditional*	12
3 eggs / bacon or sausage / English muffin / Tuscan potatoes	
<i>Add 1 egg to any brunch item*</i>	2

SIDES

Pork Sausage Links	5
Applewood Smoked Bacon	6
Tuscan Roasted Potatoes	7
roasted fingerling potatoes / portobello mushrooms / rosemary / evoo	
English Muffin	5
Seasonal Jam	

LUNCH

ALL DAY

T105 Wings	9
choose from traditional Buffalo or Garlic Parmesan served with carrot and celery sticks (6 per order)	
Truck Stop Smash Burger	18
certified Angus beef chuck / American cheese / lettuce / pickle / onion / truck stop sauce	
Thompson 105 Burger	18
certified Angus beef chuck / white cheddar / arugula / onions / aioli	
Prime Rib French Dip	24
porcini rubbed rotisserie prime rib / swiss / creamy horsey / au jus	
Turner Calamari Fritto Misto	15
Turner calamari / lemon / marinara	
Chicken Tendies	9
tempura battered served with French fries and Thompson 105 honey mustard	
House Salad (GF)	8
romaine / iceberg / radicchio / tomato / cucumber / shredded carrot / red onion / house Italian	
Cobb Salad* (GF)	10/19
rotisserie chicken / bacon / boiled egg / heirloom tomato / cucumber / avocado / fire roasted corn / bibb lettuce / spinach / arugula / hibiscus poppy seed vinaigrette	

SIDES

Mac and Cheesier	7
Parmesan Garlic Fries	7
Battered Onion Rings	7

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know of any specific dietary or allergy-related conditions.



MIMOSAS

JP Chanet Blanc de Blanc
(Made with Blend of Fresh Juice and Fruit Puree)

By the Bottle 48
(Flight of 4 flavors)

Blood Orange Berry, Prickly Pear Guava, Strawberry Watermelon, Mango Passion Fruit

By the Glass 15
(Choice of flavor)

Traditional 10
Fresh Squeezed Orange Juice

SANGRIA

Red Sangria 12
Cabernet Sauvignon w/Fresh Orange, Pineapple, Lemon, White Peach and Guava

White Sangria 12
Sauvignon Blanc w/Fresh Orange, Pineapple, Lemon, White Peach and Guava

By the Liter Carafe 45

MOCKTAILS

Burnt Orange Julius 10
Grilled Oranges, Banana, Orange Marmalade, Coconut Milk, Vanilla Agave

Put The Lime In The Coconut 10
Fresh Lime Juice, Coconut Yogurt, Prickly Pear, Ginger Beer

Strawberry Watermelon Mint Lime Soda 10
Fresh Pressed Strawberry and Watermelon, Mint Simple Syrup and Grapefruit Soda

Lavender Honey Blackberry Iced Tea 10
Cold Brew Blackberry Tea with Lavender Infused Honey

BRUNCH COCKTAILS

Tito's Fresh Cold Pressed Bloody Mary 15
Fire-roasted Tomatoes, House Pickled Asparagus, Carrot, Green Bean, Blue Cheese Olive with a House Celery Salt Rim

Traditional Bloody Mary 10
Absolute, Zing Zang, Celery, Olive, Lemon, Lime with a House Celery Salt Rim

Michelada 10
Modelo, Traditional Bloody Mary with a House Celery Salt Rim

Wake Up 15
Tito's, Cold Brew, Licor 43, Vanilla Oat Milk, Vanilla Whip Cream w/ Cinnamon & Orange Peel

Peachin Aint Easy 15
Maker's Mark, White Peach Puree, Fresh Lemon Juice, Licor 43, Top w/ Black Tea, w/ Candy Peach Ring

Pineapple Express 15
Cayenne Grilled Pineapple Infused Flecha Azul, Fresh Pineapple Juice, w/ Pink Himalayan Salt Rim and Pineapple Leaf

CHILDREN'S MENU

ITEMS ARE ONLY AVAILABLE 10AM – 2PM
(12 years and younger)

Waffles
bourbon maple syrup

Scrambled Eggs*
choice of bacon or sausage

Steel Cut Oatmeal
maple / brown sugar / seasonal berries

Chicken Tendies
Tempura battered served with French fries and Thompson 105 honey mustard

Mac and Cheesier
homemade Radiatori pasta, with a three-cheese blend

10
(Includes beverage)

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