



## SUNDAY MENU

### BRUNCH

10AM – 2PM

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

### SIDES

<b>Pork Sausage Links</b>	5
<b>Applewood Smoked Bacon</b>	6
<b>Small Fresh Berry Parfait</b> (GF)	6
<b>Tuscan Roasted Potatoes</b>	7
roasted fingerling potatoes / portobello mushrooms / rosemary / evoo	
<b>English Muffin / Toast</b>	5
Seasonal Jam	

### LUNCH

ALL DAY

<b>T105 Wings</b>	10/18
choose from traditional Buffalo or Garlic Parmesan served with carrot and celery sticks (6 per order)	
<b>Truck Stop Smash Burger</b>	18
2 grilled certified Angus beef chuck / American cheese / lettuce / pickle / onion / truck stop sauce	
<b>Thompson 105 Burger</b>	18
wood-fired certified Angus beef chuck / white cheddar / arugula / grilled red onions / garlic aioli	
<b>Prime Rib French Dip</b>	24
Porcini rubbed rotisserie prime rib / swiss / creamy horsey / au jus	
<b>Turner Calamari Fritto Misto</b>	16
Turner calamari / lemon / marinara	
<b>Chicken Tendies</b>	10
tempura battered served with French fries and Thompson 105 honey mustard	
<b>House Salad</b> (GF)	8
romaine / iceberg / radicchio / tomato / cucumber / shredded carrot / red onion / house Italian	
<b>Cobb Salad*</b> (GF)	11/20
rotisserie chicken / bacon / boiled egg / heirloom tomato / cucumber / avocado / fire roasted corn / bibb lettuce / spinach / arugula / hibiscus poppy seed vinaigrette	

### SIDES

<b>Mac and Cheesier</b>	8
<b>Parmesan Garlic Fries</b>	8
<b>Battered Onion Rings</b>	8

\*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.



## BRUNCH COCKTAILS

<b>Tito's Fresh Cold Pressed Bloody Mary</b>	<b>15</b>
Blend of Fire-Roasted Tomatoes, Carrots, Celery, Cucumber and Roasted Pepper, garnished with Celery, Olive, Lemon and House Made Fennel Salt Rim	
<b>Peachin Aint Easy</b>	<b>15</b>
Maker's Mark, Licor 43, White Peach Puree, Fresh Lemon Juice, with Black Tea and Candy Peach Ring	
<b>Pineapple Express</b>	<b>15</b>
Fletcha Azul Reposado Infused with Cayenne Grilled Pineapple, Fresh Pineapple, Lime Juice, Agave, Pink Himalayan Salt Rim	
<b>Wake Up</b>	<b>15</b>
Tito's, Cold Brew, Licor 43, Oat Milk, Whip Cream with Cinnamon and Orange Peel	
<b>Espresso Martini</b>	<b>15</b>
Roxx Vodka, Borghetti Espresso, Buffalo Trace Bourbon Cream	
<b>Pushing P</b>	<b>15</b>
El Tequileno Reposado, Lime Juice, Pink Pepper Corn Agave, Fever-tree Grapefruit Soda	
<b>Strawberry Fields</b>	<b>15</b>
Fletcha Azul Blanco, Fresh Strawberry and Watermelon, Mint, Simple Syrup and Fever-tree Grapefruit Soda	
<b>Traditional Bloody Mary</b>	<b>10</b>
Absolut, Zing Zang, Celery, Olive, Lemon, Lime, Salt Rim	

## MIMOSAS

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

<b>By the Bottle</b>	<b>48</b>
(Flight of 4 flavors)	
Blood Orange Berry, Prickly Pear Guava, Strawberry Watermelon, Mango Passion Fruit	
<b>By the Glass</b>	<b>15</b>
(Your Choice of a Flavor)	
<b>Traditional</b>	<b>10</b>
Fresh Squeezed Orange Juice	
<b>White Peach Bellini</b>	<b>15</b>
Belstar Prosecco with White Peach Puree	

## SANGRIA

<b>Red Sangria</b>	<b>13</b>
Simply Cabernet Sauvignon with a blend of Fresh Juices and a hint of Brandy	
<b>White Sangria</b>	<b>13</b>
Canaletto Pinot Grigio with a Blend of Fresh Juices and a hint of Brandy	
<b>By the Liter Carafe</b>	<b>45</b>

## CHILDREN'S MENU

ITEMS ARE ONLY AVAILABLE 10AM - 2PM

(12 years and younger)

### Waffles

maple syrup

### Scrambled Eggs\*

choice of bacon or sausage

### Steel Cut Oatmeal

seasonal berries served with brown sugar and butter

### Chicken Tendies

tempura battered served with French fries and Thompson 105 honey mustard

### Mac and Cheesier

house-made Radiatori pasta, with a three cheese blend

**10**

(Includes beverage)

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