

Breakfast

Served ALL day

Plain Bagel & Cream Cheese \$4

Bagel, Egg & Cheese Sandwich \$5

(Add bacon or sausage \$2)

Buttermilk Biscuits & Gravy \$7

Buttermilk Pancakes \$8

Eggs & Toast \$5

3 Egg Omelet & Toast \$9

French Toast \$8

Oatmeal & Berries \$7

Oatmeal Banana Pancakes \$8

Stack of Waffles \$8

Waffle Egg & Cheese Sandwich \$8

(Add bacon or sausage \$2)

Quiche & Fresh Fruit \$8

Breakfast Burrito \$9

Scrambled Eggs, Corn & Black Beans, Spinach, Pepper Jack Cheese & Avocado served with Fresh Fruit

Personal Breakfast Pizza \$10

Gravy,mozzarella cheese, eggs,onion,green pepper,sausage and bacon

Charcuterie Board

Breakfast board \$35 \$20

Hard boiled eggs,bacon, blueberry biscuits w/whipped honey butter, strawberries & pineapple w/ chef G's toasted coconut fruit dip,red & green grapes, waffles & mini pancakes with syrup and caramelized bananas

Brunch board \$45 \$24

Ham w/ honey mustard, red & green grapes, sliced apple, mini cinnamon rolls, mini loaf of tea bread and biscuits w/ whipped honey butter and jam, cheese slices, mini quiche, mixed dried fruit & nuts

Soup & Sandwich Combo \$8

Bowl of Chefs choice Soup of the day with ½ of Sandwich

-Grilled Cheese

-Grilled Ham & Cheese

-Grilled Turkey & Cheese

On White, Wheat or Rye

Waffle Sandwiches

Served with Chips

Outrageous Cuban \$11

Sliced ham, pulled pork, Swiss, sliced dill pickle & mojo sauce

Tequila Lime Chicken \$12

Tequila Lime Chicken, Spanish Cheese, Bacon, Cilantro, Avocado & Chipotle Mayo

B-L-TEA \$10

Bacon jam, Lettuce, tomato, egg & avocado

The Nutty Monkey \$9

Peanut Butter, banana, honey & pecans

Cranberry Turkey \$11

Turkey, Provolone Cheese, Bacon, Egg, Cranberry Mayo

Pasties & Pot Pies

Takes at least 15 minutes!

Beef \$9

Ground beef, potatoes, rutabaga & onion

Chicken \$9

White meat, cabbage, potatoes & Rutabaga

Breakfast \$9

Sausage, Bacon, Eggs, Potatoes & Cheddar Cheese

Chicken Pot Pie \$8

White meat, peas, carrots, in a savory sage sauce

Paninis

Served with Chips

Club \$11

Ham, turkey, bacon, bread and butter pickles, Swiss & American cheese

Cheesy Pig \$9

Bacon jam, American & Gouda cheese & avocado

Greek \$11

Your choice of lamb or chicken with tomato, red onion, feta cheese & tzatziki sauce

Guido \$11

Italian sausage, pepperoni, mozzarella, mild peppers, black olives & tomato sauce

Southwest Chicken \$11

Chicken breast, Cheddar, black bean and corn salsa, avocado & chipotle-mayo

Sweet & Salty \$8

Peanut butter, jelly & potato chips

Sandwiches

Served with Chips

Twisted Turkey \$11

Turkey, apple-cherry coleslaw, cheddar cheese, sweet jalapeno mustard & avocado on a rustic hero roll

Sanctuary Beef \$10

Beef, Garlic Sauteed Potatoes, Gouda Cheese, Coleslaw and Spinach on grilled Sourdough

Bread & Habanero Mustard

Matts Maker \$11

Pulled pork, ham, coleslaw, bacon aioli, cheddar cheese, Chef G's bacon jam, & housemade

BBQ on a rustic hero roll

Southern Peachy Chicken \$10

Chicken, Provolone Cheese, Bacon, Pecans, Arugula, and homemade peach jam on grilled Sourdough Bread

Tried & True Turkey \$10

Turkey, Provolone Cheese, Arugula, Apple, Dried Cherries and Blackberry Sauce on

House-Made Cinnamon Roll Bread

Salads

Greek Full \$12 Half 6

Romaine lettuce, mild peppers, red onion, tomatoes, beets, black olives, hard-boiled egg & feta with Greek dressing

Maurice Full \$12 Half \$6

Iceberg lettuce, ham, turkey, Swiss and American cheese, hard-boiled egg, tomatoes, pickles & homemade Maurice dressing

Michigan Cherry Full \$10 Half \$5

Mixed greens, dried cherries, bleu cheese, sunflower seeds, red onion & raspberry vinaigrette

Spinach Full \$10 Half \$5

Fresh baby spinach, almonds, mandarin

Oranges, strawberries, asiago cheese & raspberry vinaigrette

Sweet Crepes

Gluten-free add: \$3

Apple Pie \$8

Homemade applesauce, streusel & whipped cream

Chocolate PB & J \$9

Peanut butter, banana & marshmallow, caramelized banana drizzled with raspberry sauce

Triple Split \$10

Banana, pineapple, strawberries, Nutella & ice cream

Fruit and Yogurt \$10

Strawberries, blueberries, pineapple & Greek yogurt with raspberry sauce topped with granola

Caribbean \$8

Bananas, caramel-rum sauce & whipped cream

Savory Crepes

Gluten-free add: \$3

Sunny Side \$10

Bacon, Provolone Cheese, Spinach, Garlic, topped w/ a sunny side up Egg & Tomatoes

Dijon \$11

Chicken breast, Mushrooms, Spinach, Swiss Cheese & Dijon Sauce

Pork On The Green \$10

Ham, Asparagus & Cheese Sauce

The Catch \$11

Salmon, Capers & Dill Cream Sauce

Arty \$10

Artichokes, Spinach & Garlic Cream Sauce

Reuben \$11

Corned Beef, Sauerkraut, Swiss Cheese, homemade 1000 Island

Croque Madame \$10

Egg, Ham, Provolone & Homemade Raspberry Sauce

Create Your Own Crepes

Regular \$3 Gluten Free \$6

(these are completely plain until you add to them)

Add for \$1.50ea.

American Cheese

Asparagus

Bananas

Blackberry Syrup

Blueberries

Broccoli

Caramel

Cheddar Cheese

Chocolate Chips

Chocolate Syrup

Cinnamon Sugar

Feta Cheese

Green Pepper

Homemade Applesauce

Homemade Raspberry Sauce

Ice Cream

Maple Syrup

Mozzarella Cheese

Mushroom

Nutella

Onion

Peanut Butter

Pineapple

Provolone Cheese

Raspberries

Sausage Gravy

Spinach

Strawberries

Strawberry Syrup

Sweet Cream Cheese

Swiss Cheese

Whipped Cream

Add for \$2

Bacon or Sausage

Add for \$4

Chicken, Ham, Turkey or Salmon

Smoothies \$6

Add Flaxseed \$1 or Protein \$2

Berry Energy

Orange juice, Greek Yogurt, Almond Milk & Mixed Berries

Berry Green

Banana, Blueberries, Raspberries, Spinach, Almond Milk & Greek Yogurt

Blueberry Blast

Blueberries, Strawberries, Banana, Greek Yogurt & Almond Milk

Chocolate Banana

Banana, Peanut Butter, Chocolate Almond Milk

Strawberry Banana

Strawberries, Banana, Almond Milk & Greek Yogurt
(Honey or agave to sweeten)

Tropical

Strawberries, Pineapple, Banana, OJ, Almond Milk & Greek Yogurt

Drinks

Coffee (Hot or Iced) \$2

Cold Brew \$4

Chai Tea (Hot or Iced) \$4

Hot Fresh Leaf Tea \$4

Milk \$2

Chocolate Milk \$2.25

Bottled Cooler Beverages

Crazy Shakes \$10

Flavors and toppings subject to change!

Birthday Celebration

Oh Nuts!

Chocolate Therapy

Strawberry Delight

Seasonal & Holiday flavors may be available.

Soda Pop Floats \$6

Vanilla Ice Cream with your choice of Soda

Orange Cream

Boston cooler (Vernors)

Root Beer float

Milkshakes \$6

Strawberry

Chocolate

Vanilla

Add Malt Powder for \$2

Waffle bowl Banana split \$8

Ice cream, chocolate, strawberry & caramel syrup, strawberries, pineapple and banana all in a waffle bowl, Topped with whipped cream a cherry (nuts or no nuts)

Vegetarian

Sweet & Sour Chickpeas \$11

Sweet and Sour Chickpeas, Green Beans, Edamame & Quinoa

Healing Bowl \$11

Turmeric Sweet Potatoes, Lemon dressed Arugula, and an Egg over Quinoa

Black Bean Burger \$12

Black Bean Burger topped with pickled onions, lettuce, tomato and Vegan Chipotle Mayo served w/ sauteed Cabbage

Mediterranean Wrap \$12

Cucumber, Tomato, Lettuce, Red Onion,
Green Pepper, Kalamata Olives, Chickpeas & Vegan Mayo

Bowls

Breakfast Bowl \$9

Bacon, Asparagus, Onions, Mushrooms, Black Beans, Pepper Jack Cheese, over easy Eggs & Toast

Avocado Bowl \$9

Quinoa, Spinach, Avocado, Feta, over easy Eggs & Toast

Citrus Salmon Bowl \$11

Citrus Salmon, Avocado, Green Olives, Cucumbers, Hard Boiled Egg, Lemon dressed Arugula

The Cabbage Patch \$10

Red & Green Cabbage, Spinach, Arugula, Mozzarella Cheese, Tomato, Hard Boiled Egg & Kielbasa

The Hen's Nest \$10

Italian glazed Chicken, Chickpeas, Tomato, Quinoa, Avocado, Arugula & Spinach

Cuban Chicken \$10

Cuban baked chicken, Black Bean & Corn Salsa, Diced Tomato, Red Onion, Sweet Potato & Quinoa

Sweet & Sassy \$10

Honey Sriracha Chicken, Red Peppers, Chickpeas, Avocado, Quinoa, Pickled Brussel Sprouts over Spinach

Avocado Toast

Served on Whole Wheat toast

And a side of Fresh Fruit

Mediterranean \$8

Roasted Beet Hummus, Avocado, Feta, Kalamata Olives, Pistachios, Red Onion, Cucumber

The Everything but the Bagel \$7

Smashed Avocado, Poached Egg, Everything Bagel Seasoning

The Margarita \$7

Smashed Avocado, Sliced Tomato, Fresh Basil & Balsamic Reduction

The Southwest Street \$8

Avocado, Corn & Black Bean Salsa, Feta Cheese, Cilantro & Chipotle Mayo

The Not-ella \$6

Cocoa smashed Avocado, caramelized Banana, Honey, Pecans



Hours

Sunday & Monday: Closed

Tuesday- Thursday: 8 am to 2 pm

Friday & Saturday: 8 am to 3

Hours subject to change

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