

RICK & ANN'S

BREAKFAST & LUNCH MENU



RICK & ANN'S
RESTAURANT

PANCAKES, WAFFLES & FRENCH TOAST

(served with a maple syrup blend & whipped butter)

Buttermilk or Corn Waffle		\$9.50
Buttermilk, Whole Grain or Cornmeal Pancakes	short stack (2): \$9.50	regular stack (3): \$10.50
Orange-Rice Flour Pancakes with Blueberries (gluten free)	short stack (2): \$9.75	regular stack (3): \$10.75
Potato-Cheese Pancakes served with sour cream, green onion and applesauce. <i>(Please allow a longer preparation time)</i>	short stack (2): \$12.50	regular stack (3): \$15.00
Erica's French Toast thick cut challah bread dipped in orange-cardamom batter. prepared in a custard style. (Please allow a longer preparation time)	short stack (2): \$11.50	regular stack (3): \$13.75

We serve cage-free, antibiotic and hormone-free eggs.

Homefries and hash are served with green onions and a dollop of sour cream. Egg whites only add \$1.00.

BREAKFAST FAVORITES

Oatmeal served with brown sugar, roasted almonds and raisins (available from 8:30-11a.m)	\$6.50
Midwest two potato-cheese pancakes with two eggs any style, grilled tomatoes and our house-smoked pork chop. <i>(Please allow a longer preparation time.)</i>	\$20.50
Doc's Delight our buttermilk waffle, served with two chicken apple sausages and two eggs any style.	\$16.25
Down South two cornmeal pancakes with Rick & Ann's spicy turkey sausage, salsa and two eggs scrambled with cheese.	\$16.25
California two whole grain pancakes, served with a cup of fresh fruit and two eggs any style.	\$17.00
North East red flannel hash served with two eggs any style and choice of toast, muffin or scone. (Hash: fresh red beets, sweet potatoes, new potatoes, red onion and bacon)	\$16.25
Yukon Gold Plate vegetarian hash with sweet & white potatoes, sweet bell peppers, corn and apples, served with two eggs any style and your choice of toast, muffin or scone.	\$16.25
Manhattan Plate two eggs scrambled with lox and green onions. Served with homefries and a choice of bagel with cream cheese, cucumbers, red onion, tomato and capers.	\$17.95
Ann's Curry Tofu Scramble tofu marinated in curry, garlic, ginger, & tamari, sautéed with green onions, mushrooms, corn, spinach and sweet bell peppers. Served with homefries and your choice of toast, muffin or scone.	\$15.25
Sarah's Benedict two poached eggs on top of English muffin with tomatoes, spinach and pesto. (w/House Salad)	\$14.75
Emily's Egg Plate two eggs any style served with homefries and a choice of toast, muffin or scone.	\$13.25
with bacon, chicken apple sausage, or turkey sausage.	\$15.50
Spinach, Bacon & Cheese Omelette served with homefries and your choice of toast, muffin or scone.	\$16.10
Straus Organic Yogurt w/ Muesli yogurt with a hearty mixture of oats, almonds, pumpkin seeds, coconut, flax seeds and dried fruit and topped with fresh fruit.	\$11.25

LUNCH FAVORITES

Hamburger, Victory Burger (Turkey) or Beyond Veggie Burger	\$15.75
Served on a hamburger bun with lettuce and pickles and fries.	
Grilled Meatloaf Sandwich Our classic meatloaf served with sweet peppers, onions and chipotle aioli on a ciabatta roll. Served with potato salad.	\$16.50
Turkey Club house roasted turkey topped with bacon, tomato, lettuce and pesto aioli on your choice of bread.	\$15.00
Served with potato salad.	
Steak Sandwich marinated and grilled flank steak with jack cheese, grilled sweet peppers, onions and pesto-jalapeno cilantro on a ciabatta roll. Served with French fries.	\$15.00
Tuna Melt house made tuna salad with pepperoncini's and cheddar cheese on your choice of bread.	\$14.50
Served with potato salad.	
Vegetarian Chili Plate served with a flour quesadilla and a green salad.	\$16.25
Grilled Cheese Sandwich cheddar and jack cheese on your choice of bread. Served with potato salad.	\$12.70
BLT bacon, lettuce and tomato on your choice of bread. Served with potato salad.	\$12.00
House Salad mixed organic greens lightly tossed in our house vinaigrette.	\$10.95
Caesar Salad hearts of romaine tossed in anchovy-garlic dressing with olives, croutons and parmesan cheese.	\$12.25

SIDE ORDERS

fruit cup	\$5.50	one egg any style	\$2.75	grilled chicken	\$5.25
fruite plate	\$7.50	two eggs any style	\$3.85	grilled flank steak	\$8.10
side of berries	\$4.50	red flannel hash	\$9.50	french fries	\$6.50
homemade applesauce	\$4.00	Yukon gold hash	\$9.50	chiptle aioli	\$0.55
Straus yogurt	\$4.25	curry tofu	\$7.50	pesto aioli	\$0.55
home fries	\$5.50	bacon (2)	\$4.25	green salsa	\$0.55
muffin or scone	\$3.50	bacon (4)	\$5.50	potato salad	\$4.50
toast	\$3.75	turkey sausage (3)	\$5.50	grilled tomatoes	\$3.00
bagel	\$5.50	chicken apple sausage (3)	\$5.50	sautéed spinach	\$5.00
bagel setup	\$3.50	smoked pork chop	\$8.50	sliced avocado	\$4.00
lox	\$6.75	grilled salmon	\$9.15	pure maple syrup	\$1.75

BEVERAGES

COFFEE, TEA & ESPRESSO

Drip Coffee	\$3.85
Espresso	\$3.05
Americano	\$3.25
Cappuccino	\$4.25
Caffee Latte	\$4.75
Café Au Lait	\$5.25
Mocha	\$4.95
Substitute Oat Milk	\$1.00
Add Flavored Syrup	\$0.40
Assorted Hot Teas	\$3.75
Iced Tea	\$3.00
1/2 Iced Tea & 1/2 Lemonade	\$4.00
Hot Chocolate	\$4.00
Chocolate Milk	\$4.00
Whole Milk	\$3.50

JUICE & SODAS

Orange Juice	\$5.00
Martinelli's Apple Juice	\$2.80
Coke, Diet Coke, Sprite	\$2.80
Pellegrino	\$3.00
Lemonade	\$5.00

BEER

Original Pattern Brewing Company	
Hazy IPA	\$6.50
IPA	\$6.50
Pilsner	\$5.00
Isastegi Sagardo Cider (<i>Basque Region</i>)	\$5.50

WINE & BUBBLES

JP Chenet Brut	\$9 (glass)
Mimosa: Orange or Peach	\$10 (glass)
Mimosa Service:	\$34
(Carafe of Orange Juice & Bottle of Champagne)	
Je T'Aime, Brut Rose	\$23 (bottle)
Mehode Traditionelle, France	
Josie, Rose 2021	\$10 (glass)
Marsh Creek Vineyard	\$35 (bottle)
Contra Costa	
Maargerum, Savignon Blanc 2022	\$13 (glass)
Happy Canyon of Santa Barbara	\$39 (bottle)
Rescue Dog Wines 2021	\$10 (glass)
Lodi, California Red Blend	\$35 (bottle)

FERMENTED "VODKA" & "WHISKEY"

Rick & Ann's Bloody Mary	\$10.50
Virgin Blood Mary	\$8.75
Irish Coffee	\$10.25
Screwdriver	\$9.50



Proudly Serving
Our Community
Berkeley, California