

# RESTAURANT THE WITT STOP BREAKFAST

## BREAKFAST SANDWICHES

---

**Breakfast Sandwich** **\$10.00**

egg, cheese (provolone, American, or Swiss), choice of meat (bacon, ham, or sausage), served on white, wheat, or a croissant served with a choice of one side

**BLT** **\$12.00**

served on white, wheat or a croissant served with a choice of one side

**Egg Sandwich** **\$6.00**

served on white, wheat or a croissant with cheese (American, provolone, or Swiss) served with a choice of one side

## BREAKFAST PLATTERS

---

**Country Skillet** **\$13.00**

served with hash browns, topped with two eggs, choice of meat (bacon, ham, or sausage), cheese and sausage gravy

**Corned Beef Hash Skillet** **\$13.00**

served on hash browns topped with shredded corned beef, two eggs and cheese

**Omelet Platter** **\$13.00**

served with your choice of bacon, ham or sausage, cheese, onions, peppers, tomatoes, mushrooms, with a biscuit or toast

**Biscuits & Gravy Platter** **\$13.00**

two eggs served with two biscuits cut in half smothered with sausage gravy and a choice of meat (bacon, ham, or sausage)

**Pancake Platter** **\$13.00**

served with two pancakes, two eggs, and your choice of meat (bacon, ham, or sausage)

**Classic Platter** **\$10.00**

two eggs, choice of meat (bacon, ham or sausage), hash browns and toast (white or wheat)

**French Toast Platter** **\$13.00**

served with two slices of French toast, two eggs, and your choice of meat (bacon, ham, or sausage)

## A LA CARTE

---

**Quiche of the Day** **\$4.75**

**Muffin of the Day** **\$2.75**

**Breakfast Sandwich** **\$4.50**

**Pancakes** **\$2.50**

**Side** **\$1.50**

**Side of Meat** **\$2.00**

## BREAKFAST SIDES

---

Hash Browns

Home Fries

Oatmeal

Grits

Fruit

## SPECIALTY COFFEE

---

**Cappuccino** **\$5.00**

**Hot/Cold Latte** **\$5.00**

**Espresso Shot** **\$4.00**

**Americano** **\$3.00**

**Hot/Cold Coffee** **\$3.00**

**Hot/Cold Tea** **\$3.00**

## BREAKFAST BEVERAGES

---

**Fountain Drinks (free refills)** **\$2.79**

**Canned Soft Drinks** **\$2.00**

**Bottled Water** **\$2.00**

**Orange Juice** **\$2.95**

**Chocolate Milk** **\$2.95**



# THE WITT STOPLUNCH

## SALADS, SOUPS & STARTERS

<b>Soup of the Day</b> served with bread	<b>\$7.00</b>	<b>Mesquite Chicken Breast Salad</b> lettuce, tomato, onion, cucumber, and grilled chicken tossed in your choice of dressing	<b>\$13.00</b>
<b>Garden Salad</b> lettuce, tomato, onion, and cucumber tossed in your dressing of choice	<b>\$7.00</b>	<b>Chicken Caesar Salad</b> romaine lettuce, grilled chicken, croutons, and Parmesan cheese tossed with Caesar dressing	<b>\$13.00</b>
<b>Chef Salad</b> served with lettuce, tomato, onion, cucumber, ham, turkey, and shredded cheese tossed in your choice of dressing	<b>\$13.00</b>	<b>Mozzarella Sticks (6)</b> served with marinara sauce	<b>\$7.00</b>

## LUNCH PLATTERS

<b>Fried Oysters</b> served with one side and cocktail or tartar sauce	<b>\$16.00</b>
<b>Seared Tuna</b> served with jasmine rice and steamed vegetables	<b>\$15.00</b>
<b>Pan Seared Salmon</b> served over lemon and herb cauliflower rice with steamed vegetables	<b>\$15.00</b>

## CLASSICS

<b>Salad and Soup</b>	<b>\$11.00</b>
<b>Grilled Cheese</b> on white or wheat with choice of one side	<b>\$7.00</b>
<b>Chicken Tenders</b> with dipping sauce and choice of one side	<b>\$11.00</b>
<b>Meatball Sub</b> on a hoagie roll with provolone cheese and choice of one side	<b>\$13.00</b>

## SANDWICH PLATTERS

<b>BLT</b> served on white, wheat or a croissant with choice of one side	<b>\$11.00</b>	<b>Italian Sandwich</b> served on ciabatta bread with lettuce, tomato, onion and choice of one side	<b>\$11.00</b>
<b>Classic Cheeseburger</b> served with lettuce, tomato, onion and choice of one side	<b>\$11.00</b>	<b>Reuben Sandwich</b> served on rye bread with Swiss cheese, sauerkraut, thousand island dressing and choice of one side	<b>\$11.00</b>
<b>Swiss Burger</b> served with sautéed mushrooms and bacon and choice of one side	<b>\$12.00</b>	<b>Philly Cheese Steak</b> on a hoagie roll with peppers, onion, provolone cheese and choice of one side	<b>\$11.00</b>
<b>Black &amp; Blue Burger</b> served with melted blue cheese and caramelized onions and choice of one side	<b>\$12.00</b>	<b>Turkey &amp; Ham Club</b> on white or wheat with turkey, american cheese ham, bacon, lettuce, tomato and onion with choice of one side	<b>\$11.00</b>
<b>Chicken Salad Sandwich</b> served on white, wheat or a croissant with lettuce, tomato, onion and choice of one side	<b>\$10.00</b>	<b>Veggie Burger</b> with your choice of one side	<b>\$8.00</b>
<b>Pulled Pork Sandwich</b> served on a toasted bun topped with coleslaw and choice of one side	<b>\$11.00</b>		

## LUNCH BEVERAGES

<b>Fountain Drinks (free refills)</b>	<b>\$2.79</b>
<b>Canned Soft Drinks</b>	<b>\$2.00</b>
<b>Bottled Water</b>	<b>\$2.00</b>
<b>Orange Juice</b>	<b>\$2.95</b>
<b>Chocolate Milk</b>	<b>\$2.95</b>

## LUNCH SIDES

Coleslaw • French Fries • Homemade Chips  
 Potato Salad • Macaroni Salad • Onion Rings  
 Macaroni and Cheese



# 

## APPETIZERS

<b>Chicken Bites (5)</b> boneless chicken tossed in panko and Parmesan served with sauce of choice	<b>\$10.00</b>	<b>Fried Green Beans</b> served with ranch sriracha dip	<b>\$8.00</b>
<b>Garlic Knots (5)</b> served with marinara sauce	<b>\$8.00</b>	<b>Artichoke Spinach Dip</b> a house-made blend of artichoke hearts, fresh spinach and cream cheese, served with tortilla chips	<b>\$10.00</b>
<b>Scallops with a Bourbon Glaze (5)</b> jumbo scallops coated in a sweet bourbon glaze	<b>\$14.00</b>	<b>Charcuterie Board</b> served with an assortment of meats, cheeses, crackers and fruit	<b>\$18.00</b>

## CHICKEN DISHES

<b>Grilled Chicken Caprese Salad</b> served over spring mix with bacon, egg, avocado, asparagus, cherry tomato, mozzarella cheese and your choice of dressing	<b>\$14.00</b>	<b>Chicken Alfredo</b> served with garlic bread and a side salad	<b>\$14.00</b>
		<b>Chicken Caesar Salad</b> served with garlic bread	<b>\$14.00</b>

## BEEF DISHES

<b>Beef &amp; Broccoli Stir Fry</b> served over fried rice	<b>\$14.00</b>	<b>Petite Fillet (6-8oz) with Blackberry Reduction Sauce</b> served with a choice of two sides	<b>\$28.00</b>
<b>Spring's Lasagna</b> served with a side salad and garlic bread	<b>\$14.00</b>		

## PORK DISHES

<b>Bacon Wrapped Pork Loin</b> topped with a peach bacon chutney and served with a choice of two sides	<b>\$14.00</b>
---	----------------

## SEAFOOD

<b>Honey Garlic Salmon</b> served with a choice of two sides	<b>\$14.00</b>	<b>Pecan Crusted Grouper</b> served with hush puppies and a choice of one side	<b>\$14.00</b>
<b>Shrimp Scampi</b> served with side salad and garlic bread	<b>\$14.00</b>		

## DINNER SIDES

Garlic Mashed Potatoes • Potato Salad • Pan Seared Vegetables • Macaroni and Cheese  
Green Beans • Macaroni Salad • Cup of Soup • Side Salad • French Fries • Onion Rings • Baked Beans

# RESTAURANT **THE WITT STOP** **GLUTEN FREE**

## GLUTEN FREE

---

### **Ahi Tuna Pesto Wrap** **\$15.00**

seared ahi tuna, lettuce, tomato, baby arugula, and pesto aioli wrapped in a tortilla

### **Chicken Caesar Wrap** **\$13.00**

grilled chicken, crisp romaine, grated romano, and creamy dressing wrapped in a tortilla

### **Veggie Quesadilla** **\$12.00**

seasoned cauliflower, pesto spread, mozzarella cheese, zucchini, mushrooms, onions, and peppers on a tortilla

### **Pueblo Salad** **\$13.00**

romaine lettuce with grilled chicken, black beans, red peppers, cilantro corn salsa, avocado and diced tomatoes, served with your choice of dressing

### **Mediterranean Salad** **\$13.00**

romaine lettuce, chickpeas, cucumbers, avocado, peppers, feta cheese, and olives, topped with fresh hummus

### **Chicken Pesto Wrap** **\$13.00**

baked chicken breast with pesto, mozzarella cheese, roasted tomatoes, and onion

### **Veggie Burger** **\$8.00**

with your choice of one side

### **Pan Seared Salmon** **\$15.00**

served over lemon and herb cauliflower rice with steamed vegetables

## GLUTEN FREE DESSERTS

---

We can do almost all of our desserts gluten free.

Please ask your server which gluten free desserts are available today.

*While we take every measure that we can to prepare our gluten free foods separately in our kitchen, we do not have a 100% gluten free kitchen. We do have separate bake wear to ensure safety and we disinfect the kitchen prior to any gluten free foods being made. We cannot guarantee any item to be allergen free.*



# RESTAURANT **THE WITT STOP** **DESSERTS**

## **DESSERTS BY THE SLICE**

---

Cheesecake	\$5.00
Chocolate Mocha Cake	\$5.00
Cake/Pie of the Day	\$4.00
Muffin of the Day	\$2.75
Coconut Cream Pie	\$4.00
Peanut Butter Pie	\$4.00

## **DESSERTS**

---

Whole Cheesecake	\$38.00
Whole Peanut Butter Pie	\$18.00
Whole Coconut Cream Pie	\$18.00
Dozen Assorted Muffins	\$18.00
Whole Coconut Cake	\$34.00
Whole Chocolate Mocha Cake	\$36.00

## **GLUTEN FREE DESSERTS**

---

We can do almost all of our desserts gluten free.

Please ask your server which gluten free desserts are available

# CATERING

## **CATERING APPETIZERS**

---

Spinach & Artichoke Dip with Rosemary Bread  
Charcuterie & Cheese Platter  
Balsamic Bruschetta with Baguettes  
Chicken Tender Bites with Dipping Sauce  
Mini Cranberry & Brie Pastries

## **CATERING MAIN COURSES**

---

Meat Lasagna  
Baked Ziti  
Chicken Alfredo  
Shrimp Scampi  
Beef Tips with Rice and Burgundy Gravy



# SIGNATURE COCKTAILS

	SINGLE	DOUBLE		SINGLE	DOUBLE
<b>The Nit Witt</b>	<b>\$9.00</b>	<b>\$12.00</b>	<b>The Bipolar Blonde</b>	<b>\$9.00</b>	<b>\$12.00</b>
Bulleit Bourbon, Orange Bitters, splash of Club Soda, garnished with an orange slice and pomegranate seeds			Patron Tequila, Cointreau, Lime Juice, Agave Syrup garnished with a salt rim and a lime wedge		
<b>Straight Shooter</b>	<b>\$11.00</b>	<b>\$13.00</b>	<b>Pop Fizz Gossip (OMG, did you hear??)</b>	<b>\$9.00</b>	<b>\$12.00</b>
Vodka, Rum, Gin, Tequila, Triple Sec, Sweet and Sour Mix and a splash of Coke garnished with a slice of lime and mint			Peach Vodka, Aperol, Lemon Juice, Simple Syrup, and Sparkling Wine garnished with an orange slice and thyme		
<b>Miss Right Now (a window knock away)</b>	<b>\$9.00</b>	<b>\$12.00</b>	<b>The No Shitter</b>	<b>\$9.00</b>	<b>\$12.00</b>
Sailor Jerry Rum, Coconut Rum, Gin, Pineapple and Orange juice garnished with a lime and cocktail umbrella			Bourbon, Amaretto Liqueur, Lemon Juice, and Simple Syrup garnished with a lemon twist and blackberries		
<b>Rumor Has It</b>	<b>\$8.00</b>	<b>\$11.00</b>	<b>The Drug Mule</b>	<b>\$9.00</b>	<b>\$12.00</b>
Vodka, Raspberry Liqueur, and Sprite garnished with raspberries and mint			Vodka, Ginger Beer, and Lime Juice garnished with blueberries and basil		
<b>Feel The Bern</b>	<b>\$9.00</b>	<b>\$12.00</b>	<b>The Toothless Bastard</b>	<b>\$9.00</b>	<b>\$12.00</b>
Bourbon, Fireball, Apple Cider and Cherry Syrup garnished with red apples slices and a cinnamon stick			Coconut Rum, Blue Curacao, and Pineapple Juice garnished with a blue sugar swizzle stick		
<b>The Basic Bitch</b>	<b>\$8.00</b>	<b>\$11.00</b>	<b>City Girl</b>	<b>\$9.00</b>	<b>\$12.00</b>
White Rum, Lime Juice, and Grapefruit Soda garnished with a lime slice			Saint Germain, Lemon Juice and Prosecco garnished with a lemon twist and mint		

## WINE BY THE GLASS

	6oz	9oz
House Glass of Moscato (Fetzer)	\$5.00	\$7.00
House Glass of Reisling (Fetzer)	\$5.00	\$7.00
House Glass of Pinot Grigio (La Fiera)	\$5.00	\$7.00
House Glass of Sauvignon Blanc (Yellow Tail)	\$5.00	\$7.00
House Glass of Chardonnay (Aerena)	\$5.00	\$7.00
House Glass of Rose (Atlantique)	\$5.00	\$7.00
Sparkling Wine (Martini & Rossi)	\$5.00	\$7.00
Glass of Moscato (Electra)	\$7.00	\$9.00
Glass of Reisling (Dr. Loosen)	\$7.00	\$9.00
Glass of Pinot Grigio (Tiamo)	\$7.00	\$9.00
Glass of Sauvignon Blanc (Atlantique)	\$7.00	\$9.00
Glass of Chardonnay (Annabella)	\$7.00	\$9.00
Glass of Rose (Trump)	\$9.00	\$11.00
Sparkling Wine (Prima Perla)	\$7.00	\$9.00