9482637brew849

MAINS

craft beer. spectacular food. artisan cocktails.

© CLASSIC BREAKFAST \$9

2 eggs, sausage OR bacon, herb roasted potatoes, multigrain toast.

PANCAKES \$8

Berries, powder sugar, syrup.

SHRIMP & GRITS \$17 ╩

Cajun shrimp, cheddar grits, over easy egg, topped with red & green pepper and onion.

BREWERYTOWN RANCHEROS \$12

2 eggs baked in Applewood bacon-wrapped avocado halves, lettuce, salsa fresco, sour cream, black beans, tortilla chips.

CHICKEN n' WAFFLES \$12

3 whole wings, housemade waffle, maple surup.

BANANAS FOSTER FRENCH TOAST \$12

Cinnamon swirl toast, Hambéed bananas, ice cream.

STEAK & EGGS \$14

60z skirt steak, 2 sunny side up eggs, herb roasted potatoes, multigrain toast.

PHO \$10 / 22 Hangover cure! Rare steak, rice noodles, beef broth.

SANDWICHES

All sandwiches are served w/ herb roasted potatoes

BREAKFAST SAMMY \$9

Scrambled eggs, bacon, cheddar, croissant.

HANGOVER BURGER \$14

Applewood bacon, avocado, maple mayo, topped w/ egg in a basket.

BREAKFAST BURRITO \$9

Scrambled eggs, ham, hash brown, cheddar, salsa fresco.

EGGS BENEDICT -

All benedict dishes served with 2 poached eggs, herb roasted potatoes and a small mixed green salad

Bacon \$10

Applewood bacon, hollandaise.



Lobster \$14



Pulled pork, sriracha hollandaise.

Lobster meat, dill hollandaise.

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GIRARD AVENUE OMELETTES *9 All omelettes served with herb roasted potatoes and multigrain toast.

REGILLAR

\$ 50 each.

Cheddar, Pepper jack, Provolone, Ham, Sausage, Tomato, Onion, Mushroom, Salsa tresca

PREMIUM

\$1.50 each.

Fresh mozzarella, Applewood bacon, Asparagus, Artichoke hearts, Avocado, Zucchini

DIESEL

\$2.50 each

Goat cheese, Bleu cheese, Pulled pork, Steak, Lobster, Shrimo















SIDES

\$2

2 Eggs Toast

\$3

Bacon Sausage

Ham

\$4

Grits Herb-roasted

potatoes





TURN YOUR SUNDAY INTO FUNDAY!



HOUSE BLOODY MARYS, MIMOSAS & SCREWDRIVERS!

LIQUID BRUNCH

GINGER APPLE FIZZ \$8

Tito's Vodka, hard cider, Barrow's intense ginger, champagne.

AN ADULT V8 \$12

Tito's vodka, Boardroom beet-infused vodka, house made bloody mary mix, celery bitters.

GREEN MACHINE \$12

Flor de Cana silver rum, thai basil, lime juice, lemongrass intused simple surup.

SPIKED VIETNAMESE COFFEE \$12

Patron Incendio Tequila, coffee & chicory, condensed wilk.

AMERICAN \$3

VIETNAMESE \$6

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness