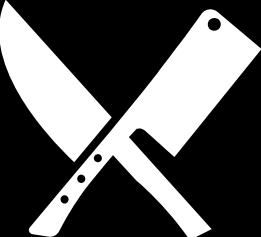


# C.H.E.F

## BRUNCH MENU



**\* Bacon, Egg, and Cheese Waffle Sandwich**

A warm waffle sandwich packed with crispy bacon, cheese, and fluffy eggs, served with a side of crispy, golden potatoes.

**\$ 8.00**

**\* Mini Quiche with French Toast Sticks**

Two Mini vegetarian quiches, paired with fluffy French toast sticks and golden crisp potatoes, served with your choice of authentic maple syrup or blueberry syrup

**\$ 8.00**

**\* BLT Sandwich with Crispy Potatoes**

Bacon, lettuce, tomato sandwich topped with special aioli sauce with a side of crispy baked potatoes

**\$ 8.00**

**\* Grilled Chicken and Potato Hash Bowl**

Tender grilled chicken with house-seasoned, crispy potatoes and finely diced onions, garnished with fresh herbs

**\$ 9.00**

**\* Crispy Chicken and Waffles**

Savory fried chicken paired with fluffy waffles, served with your choice of authentic sweet maple syrup or blueberry syrup

**\$ 9.00**

**Sides**

- Crispy roasted potatoes      **\$ 3.00**
- Crispy bacon strips, 3 count      **\$ 3.00**

**Warning:** Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The FTCC Culinary Arts Department uses products with peanuts, tree nuts, sesame, milk, eggs, and wheat. While we take steps to reduce the risks of cross-contact, we are a learning environment and cannot guarantee that any of our dishes are safe to consume for people with those or any other allergens, such as seafood and/or shellfish. Items Served undercooked or containing a common allergens are marked with a(n) [\*]