

VILLAGE OF PITTSFORD

SETTLED 1789 • INCORPORATED 1827



Village Hall ca 1855 (remodeled 1937)

Village of Pittsford Board of Trustees Meeting July 10, 2018, 7:00 PM

Tentative Agenda

Board Member - Conflict of Interest Disclosure

Meeting Items

1. Tom Cummings – Comprehensive Plan Update
2. Non-Municipal – East Coast Toast Truck
3. 9 Grove Street – Curb Cut
4. 7:30 PM – Public Hearing for Special Permits
 - Sami Mina
5. Review of Northfield Commons Site Plan Compliance
6. Authorization to Hire T.Y. Lin
7. Update on Enforcement Items
8. High Street & Golf Avenue Sewer Contracts
9. Member Items

Department Reports

1. DPW Report
2. Building Inspector Report
3. Village Attorney
4. Treasurer's / Village Clerk Report
5. Minutes
6. Executive Session

Next Scheduled Meeting – August 14, 2018

*Subject To Change Without Notice

Village Board Meeting
July 10, 2018

Meeting Items
Agenda Item 1

Tom Cummings – Comprehensive Plan Update

Village Board Meeting
July 10, 2018

Meeting Items
Agenda Item 2

Non-Municipal – East Coast Toast Truck



Village of Pittsford Non-Municipal Use Permit Application

Organization: East Coast Toast Truck

Event and Description: Third Anniversary party for
Via Girasole Wine Bar. We would park the
food truck in their parking lot.

Event Date(s): Saturday, July 28, 2018

Event Location: 3 Schoen Place, Pittsford NY 14534

Parking Location: Parking lot across from venue.

Estimated Guest Count: 50 throughout the day

Organization Contact: Amber Imburgia

Telephone: (585) 472-4020

E-mail: eastcoasttoasttruck@gmail.com

Date Request Received: 7/5/18

Date Reviewed: _____ Approved Denied

Standard Conditions

- 1) If the request for the Non-municipal Permit was received without the required 45-day notice, the Board of Trustees will need to vote to waive the requirement for the permit.
- 2) The applicant will provide the Village of Pittsford with a certificate of liability insurance, naming the Village of Pittsford as additionally insured, on a primary and non-contributory basis. The certificate must reflect a single limit of liability for personal injury and property damage in the amount of \$1,000,000.00. The certificate must also name the event being covered.
- 3) The applicant will notify, in writing, the Monroe County Sheriff's Office, the Pittsford Volunteer Fire Department, the Pittsford Volunteer Ambulance and the Town of Pittsford Fire Marshal to notify them of the event and all of the details.

June 22nd, 2018

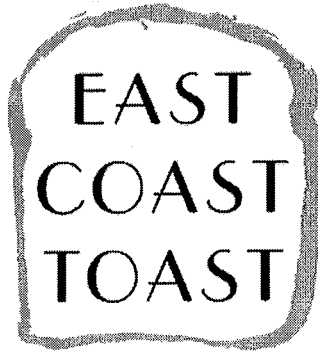
To whom it may concern:

I, Nicole McLean, give permission to Amber Imburgia and the team of East Coast Toast Truck to utilize our private parking lot at 3 Schoen Place, Pittsford NY 14534 on July 28th, 2018 for their food truck during our 3 anniversary of Via Girasole Wine Bar. If you need more information or have any other questions please contact me directly at 585-641-0340.

Thank You,

Nicole McLean

Owner: Via Girasole Wine Bar



To Whom It May Concern;

The East Coast Toast Food Truck would like to set up in the Via Girasole private parking lot on Saturday, July 28th, 2018 at 12pm-4pm. We will serve our gourmet toast. Via Girasole Wine Bar have invited us to their third year anniversary.

Thank You,

Amber Imburgia

585-472-4020

eastcoasttoasttruck@gmail.com

www.eastcoasttoasttruck.com

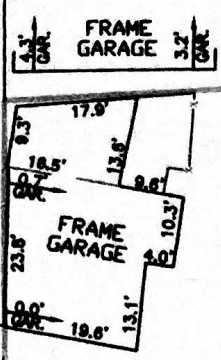
East Coast Toast Truck

Village Board Meeting
July 10, 2018

Meeting Items
Agenda Item 3

9 Grove Street – Curb Cut

GROVE STREET
(36.00' WIDE)



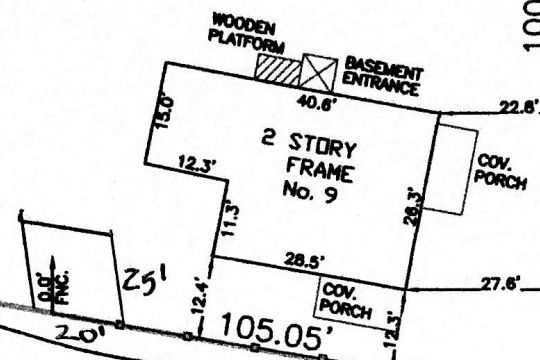
126.63' (MEAS.)
127.60' (DEED)

1.0' WIDE CONCRETE RETAINING WALL
(SOUTH FACE OF WALL ON THE PROPERTY LINE)

55.00'

TAX ACCOUNT: 151.018-1-34

100.14' (MEAS.)
104' +- (DEED)



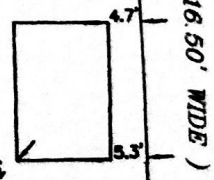
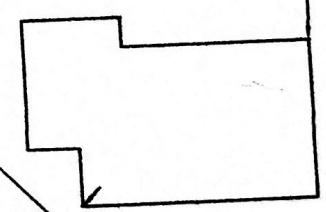
GROVE STREET
(16.50' WIDE)

60.00'



MAP OF 2 GROVE STREET
FILED IN LIBER 6901 OF DEEDS
PAGE 56

GROVE STREET
(16.50' WIDE)



- REFERENCES:**
1. INDEPENDENT TITLE AGENCY, LLC, ITA No. SAN-17-22448, LAST DATED MAY 3, 2017.
 2. LIBER 10939 OF DEEDS, PAGE 685.
 3. SUBJECT TO A 16.50' RIGHT OF WAY PER LIBER 1039 OF DEEDS, PAGE 350. (TAX MAPS SHOW THIS RIGHT OF WAY TO BE THE 16.50' WIDE PORTION OF GROVE STREET)

LEGEND:

- = UTILITY POLE & D. H. L.
- = SUBJECT PARCEL BOUNDARY
- = ADJOINING BOUNDARY
- = IRON PIN FOUND

Black top Driveway
6-8" stone base
2.5" # dense binder to
make level w/road.

MAP OF AN INSTRUMENT SURVEY OF
No. 9 GROVE STREET
BEING
LANDS of
MARY SGABELLONE
SITUATE IN THE
VILLAGE OF PITTSFORD

Village Board Meeting
July 10, 2018

Meeting Items
Agenda Item 4

7:30 PM – Public Hearing for Special Permits

- Sami Mina

2. Describe how the proposed activity will affect existing parking:

It will not affect the existing parking

3. Describe how trash/refuse will be handled for the proposed activity:

It will be handled the same way as it is at the present time

4. Proposed Hours of Operation: Daily 11 to 10 Sunday 11 to 9

Owner's Statement: I am the owner of the above property and I have read and approve this application. If the applicant is other than the owner, I authorize the applicant to proceed as agent.

Applicant's Name-Printed: Fox Five, LLC

Signature: _____ Date: March 7, 2018

Applicant's Statement: I hereby certify that the information submitted is, to the best of my knowledge, true and correct.

Signature:   Date: March 7, 2018

NOTE: If any additional information is required by the Board, during the meeting, it is the responsibility of the applicant to provide such information, prior to the deadline of the subsequent meeting, or it will not be heard.

SEQUENCE:

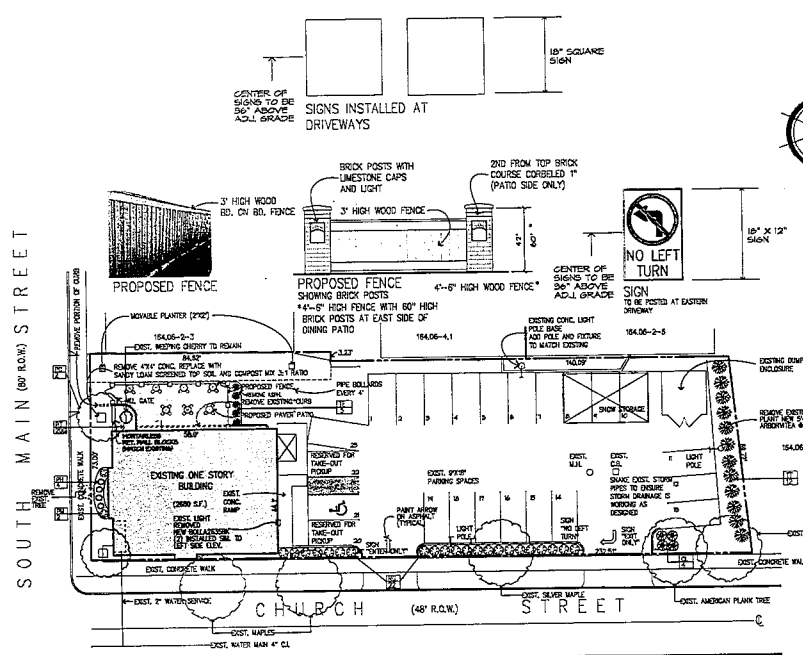
1. This application will place you on the next available Board of Trustee meeting agenda.
2. The application will be forwarded to the Planning Board and that Board will provide formal recommendations back to the Board of Trustees.
3. The applicant will be notified by the Village Clerk as to the date that the application will be placed on the Board of Trustee's meeting agenda for final disposition. The date is dependent upon providing the required notification for a Public Hearing.
4. The \$250.00 fee will be required with the filing of this application.
5. The applicant is encouraged to attach any additional information (drawings, layouts, seating plans, etc.) that will supplement this application.

Use of this plan indicates understanding and approval of the following:
Carini Engineering Designs, P.C. has not been retained for construction administration or supervision and is not responsible for field changes, contractor methods, material selection, or construction of any nature which may be required by the permitting authority. Carini Engineering Designs, P.C. is not responsible for any construction of any nature which may be required by the permitting authority.

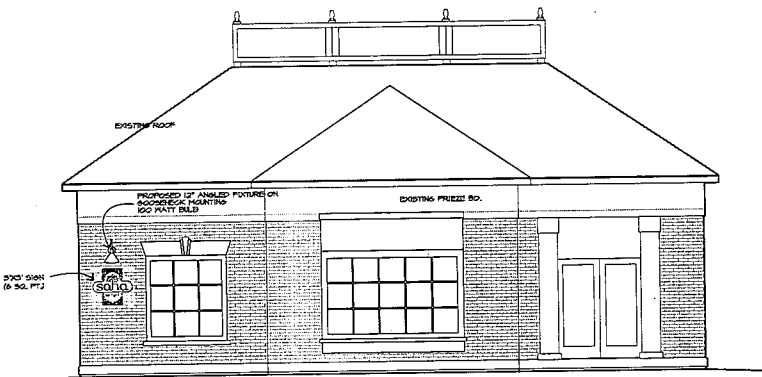
This is a revision of Section 7209 (2) of the Education Law for any parties who have signed under the direction of a Licensed Professional Engineer in the State of New York, who shall then be deemed to be a duly licensed Professional Engineer in the State of New York. The plan is a revision of the original plan and is not to be used in any other project without the written consent of Carini Engineering Designs, P.C. The plan is a revision of the original plan and is not to be used in any other project without the written consent of Carini Engineering Designs, P.C.

The contractor is responsible for checking dimensions and the conditions of the site and for any errors or omissions in this plan. The plan is a revision of the original plan and is not to be used in any other project without the written consent of Carini Engineering Designs, P.C. The plan is a revision of the original plan and is not to be used in any other project without the written consent of Carini Engineering Designs, P.C.

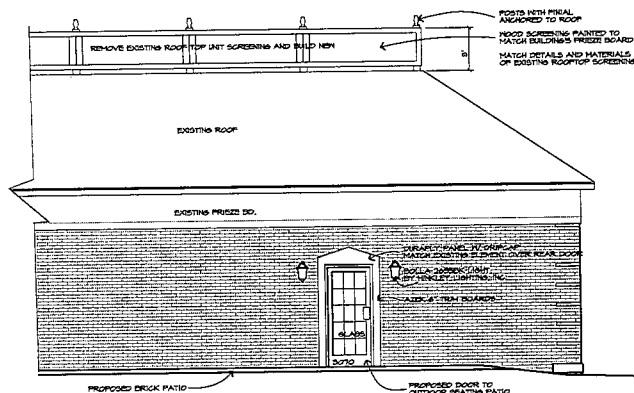
Prepared: MELISSA DOLLARDI, ASPL, PLANNING
Checked: S.L.C.
Project: SAMA MED GRILL
Client: MEL SAMA HONA
Site Location: 14 SOUTH MAIN ST., FAIRPORT, NEW YORK
Drawing Title: SITE PLAN
Scale: S.L.C.
Date: JULY 7, 2014
Job No.: 37268
Sheet: 1 of 1



SITE PLAN
SCALE: 1" = 20'



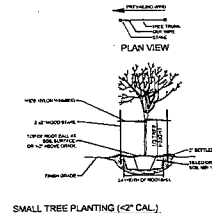
FRONT ELEVATION SHOWING PROPOSED SIGN AND LIGHT
SCALE: 1/4" = 1'-0"



LEFT SIDE ELEVATION
SCALE: 1/4" = 1'-0"

ROOTS (SMALL TREE PLANTING 1-2" CAL.)

1. ALL PLANT MATERIALS SHALL BE IN ACCORDANCE WITH THE AMERICAN STANDARDS FOR NURSERY STOCK (ANSI Z60.1-2003). PLANT ACCORDING TO ANSI Z60.1 PART 2.
2. THE PLANTING HOLE A MINIMUM OF 3 TIMES THE ROOT BALL FOR AT LEAST THE FIRST 12 INCHES OF DEPTH. BELOW 12 INCHES, THE HOLE WIDE ENOUGH TO PERMIT ADJUSTING.
3. SCISSOR THE SUBGRADE AND SIDES OF THE PLANTING HOLE WHEN PLANTING IN CLAY SOILS MORE THAN 15% CLAY.
4. UP 1 AND SET THE TREE BY ROOT BALL ONLY. DO NOT LIFT USING THE TREE TRUNK AS A LEVER.
5. SET THE TOP OF THE ROOT BALL LEVEL WITH THE SOIL SURFACE OR SLIGHTLY HIGHER IF THE SOIL IS PROBE TO SETTLE.
6. AFTER THE TREE IS IN PLACE, REMOVE BURGLAR WIRE AND STRIPS FROM AT LEAST THE UPPER 12" OF THE ROOTBALL.
7. BACKFILL WITH EXISTING SOIL THAT HAS BEEN WELL TILLED OR BROKEN UP. ADD COMPOST FOR 3 PARTS SOIL TO 1 PART COMPOST AND BACKFILL TO BE EVEN AND COMPACTED TO AVOID SETTLEING.
8. USE TWO 2" X 2" WOOD STAKES TO TREE HEIGHT IN LENGTH DRIVEN INTO UNDISTURBED SOIL. A MINIMUM OF 16 INCHES. STAKES SHOULD BE SPACED EQUALLY ACROSS FROM AND ALONG WITH THE TRUNK PARALLEL TO THE PREVAILING WIND.
9. ATTACH 3/4" NYLON WEBBING TO CONNECT THE TREE TO STAKES. ATTACH SURFACE LEAVE A 2" SPACE AROUND THE TRUNK FOR AIR CIRCULATION.
10. ATTACH A 2" X 2" TREATED LATH OF BROWN BARK BELT TO THE PLANTING SURFACE. LEAVE A 2" SPACE AROUND THE TRUNK FOR AIR CIRCULATION.
11. PRUNING SHALL BE LIMITED TO DEAD, DISEASED, OR BROKEN LIMBS ONLY AND SHALL BE IN ACCORDANCE WITH ANSI Z309 SPECIFICATIONS.
12. REMOVE ANY TRUNK WRAP REMAINING AT TIME OF PLANTING. NO WRAPS SHALL BE PLACED ON TRUNK.



SMALL TREE PLANTING (1-2" CAL.)

NOTES: TYPICAL SHRUB PLANTING, INDIVIDUAL PLANTING HOLE

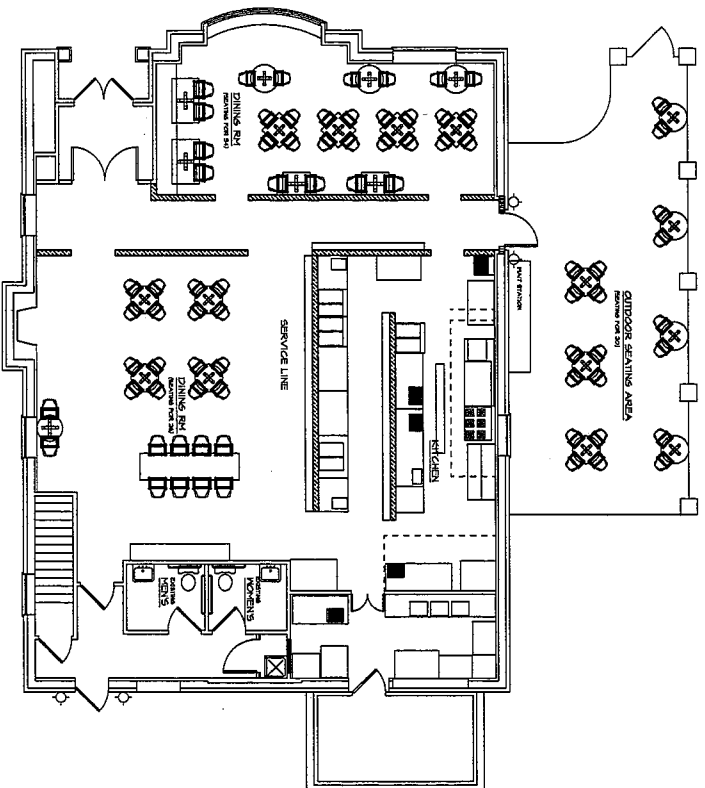
1. DIG PLANTING HOLE AT LEAST 2X THE WIDTH OF THE ROOT BALL OR CONTAINER.
2. SCARIFY SUBGRADE AND SIDES OF PLANTING HOLE WHEN PLANTING IN CLAY SOIL.
3. SET THE TOP OF THE ROOT BALL LEVEL WITH THE SOIL SURFACE OR 1/2" ABOVE IF THE SOIL IS PROBE TO SETTLE.
4. IF CONTAINER GROWN PLANT, GENTLY SLIDE PLANT OUT OF CONTAINER, DISTURB THE ROOTBALL. REMOVE ALL CORN.
5. IF BAR PLANT, REMOVE BURGLAR WIRE FROM AT LEAST THE TOP 12 INCHES OF THE ROOTBALL WITHOUT DISTURBING THE ROOTBALL.
6. BACKFILL THE PLANTING HOLE WITH EXCAVATED NATIVE SOIL, BROKEN UP OR TILLED. WATER TO REMOVE AIR POCKETS. DO NOT ADD AMENDMENTS.
7. PLACE BARK MULCH ON THE SURFACE TO A SETTLED DEPTH OF 2 TO 3 INCHES.

TYP. SHRUB PLANTING, INDIVIDUAL PLANTING HOLE

PLANT SCHEDULE

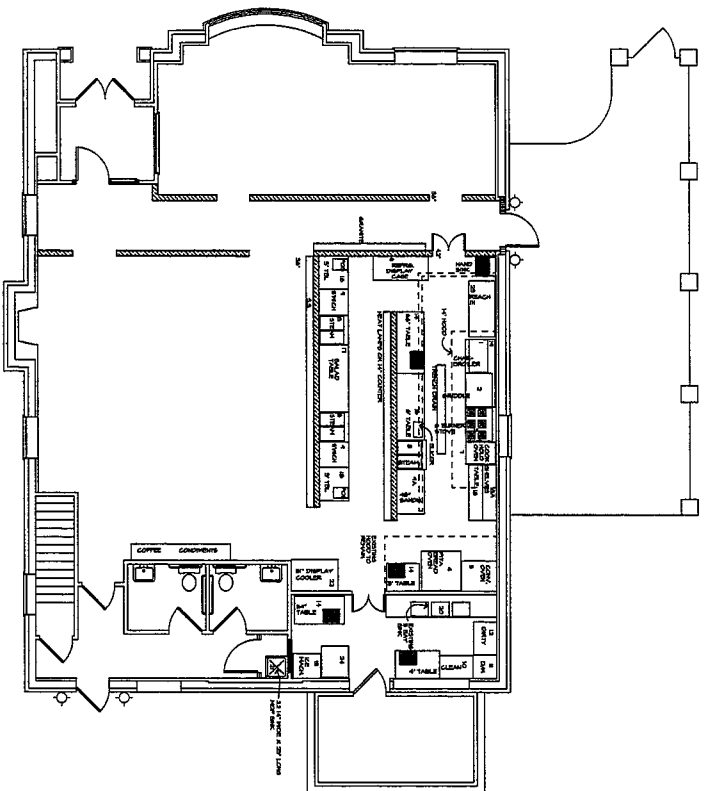
KEY	SPECIES	COMMON NAME	QUANTITY	SIZE	ROOT	MARKS HEIGHTS	REMARKS
1	OSTREA SHAM 1/2" PACT	LOW FERT. OSTEANDEA	200	12" SP.	2" CELLS	8"-10" SPL.	PLANT #7 O.L.C.
2	PACHYSTACHA TORQUATA	PACHYSTACHA	10	12" SP.	2" CELLS	8"-10" SPL.	
3	PONDICUM ACUTE NARROW	VALER. PONDICUM GRASS	4	8" CONT.	SUMP	4"-6" SPL.	
4	PERIS WIND PINEAPPLE	PERIS WIND PINE	2	10"-12" SPL.		14"-20" HT. - 3 SPL.	
5	PERIS GALL SUNSHINE SELECT	CLELAND SELECT PEAR	2	7"-8" 1/2" GILL.	BAR	10"-20" HT. 2-3 SPL.	SHADE GREEN GLOW
6	PERIS GALL SUNSHINE SELECT	CLELAND SELECT PEAR	2	10"-12" SPL.	BAR	10"-20" HT. 2-3 SPL.	SHADE GREEN GLOW
7	TALIA OCC. TIGHTY	SHADED GREY HORNBUTT	1	4"-6" HT.	BAR	10"-20" HT. 2-3 SPL.	SHADE GREEN GLOW
8	TALIA OCC. TIGHTY	SHADED GREY HORNBUTT	1	4"-6" HT.	BAR	10"-20" HT. 2-3 SPL.	SHADE GREEN GLOW

SITE INFORMATION TAKEN FROM A SITE PLAN BY PART ENGINEER DATED 7-28-03, PROJECT NO. 2278-002
PROPERTY TAX # 54.06-2-7
PARCEL SIZE 0.37 AC.



PROJECT NO. 100
FIRST FLOOR PLAN
 DRAWN BY: J. L. CARMELI
 CHECKED BY: J. L. CARMELI
 DATE: 11/11/00

1001 WEST 10TH AVENUE SUITE 200 DENVER, CO 80202 TEL: 303.733.8888 FAX: 303.733.8889 WWW.CARMIENGINEERING.COM	
PROJECT NO. 100 FIRST FLOOR PLAN DRAWN BY: J. L. CARMELI CHECKED BY: J. L. CARMELI DATE: 11/11/00	
SHEET NO. 51286 OF 1	



EQUIP. SCHEDULE

NO.	DESCRIPTION	QUANTITY	MANUFACTURER	MODEL	NOTES
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FLOOR PLAN EQUIPMENT LAYOUT

	<p>1000 WEST 10TH AVENUE SUITE 200 DENVER, CO 80202 TEL: 303.733.8888 FAX: 303.733.8889 WWW.CARINDSIGN.COM</p>	<p>FIGURE 1 - CLAREN, P. 2</p>
<p>THIS DRAWING IS THE PROPERTY OF CARINI DESIGN INC. AND IS NOT TO BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, INCLUDING PHOTOCOPYING, RECORDING, OR BY ANY INFORMATION STORAGE AND RETRIEVAL SYSTEM, WITHOUT THE WRITTEN PERMISSION OF CARINI DESIGN INC. THE USER OF THIS DRAWING AGREES TO HOLD CARINI DESIGN INC. HARMLESS FROM AND AGAINST ALL CLAIMS, DAMAGES, LOSSES AND EXPENSES, INCLUDING REASONABLE ATTORNEY'S FEES, THAT MAY BE ASSERTED AGAINST OR INCURRED BY CARINI DESIGN INC. AS A RESULT OF THE USER'S USE OF THIS DRAWING.</p>		
<p>DATE: 11/11/2011 TIME: 10:00 AM PROJECT: CLAREN DRAWN BY: J. CARINI CHECKED BY: J. CARINI SCALE: 1/8" = 1'-0"</p>		
<p>11 of 1</p>		

SUNRISE BEVERAGES

HOT CHOCOLATE

Traditional \$2.50 Peppermint \$3.50
Reese's Peanut Butter Cup \$3.50

SPECIALY COLD DRINKS

ICED TEAS

Classic Black \$3 White Peach Pear \$3
Sweet raspberry \$3 Vanilla Chai \$4

CHILLED COFFEE

Iced Fresh Coffee \$3 Iced Chai Coffee \$4
Iced Latte \$4 Chocolate Chip Shake \$5

JUICES

Orange Apple Ruby Red Grapefruit
Cranberry V8
Small \$2.50 Large \$3

SHAKES AND SMOOTHIES

Tropical Bliss \$4 Banana Whip \$4
Super Berry \$4 Frozen Lemonade \$3 Chai
Shake \$5 Milk Shake \$4

FRESH SQUEEZED

Orange Juice 12 oz \$3.50 16oz \$4.25
Fresh Natural Lemonade 12 oz \$3 16 oz \$4

SOFT DRINKS

Coke Diet Coke Root Beer Sierra Mist
Ginger Ale \$2.50

COCKTAILS

SAKE BLOODY MARY

MIMOSAS

SUNRISE OJ, Cranberry, Champagne SUNSET Grapefruit & Champagne
POINSETTA Cranberry & Champagne PINK LADY Pink Lemonade & Champagne

WINE & BEER

WHITE WINE Sauvignon Blanc - Riesling RED WINE Cabernet - Pinot Noir
SPARKLING J. Roget Sparkling BEER Daily Selection

A WARM SURISE WELCOME

We thank you for visiting Blades. We have created a new daytime restaurant that serves creative Breakfast and Lunch meals using the freshest ingredients available.

We strive to provide our customers with the best service and maintain a clean, comfortable and relaxing atmosphere. We thank you for supporting this family owned business and we look forward to providing you with a rewarding experience in the future.

SUNRISE

BREAKFAST, BRUNCH and LUNCH

OPEN DAILY 6 to 3

Please call us at 585-387-8000
or visit us at www.SunriseBBL.com

SUNRISE BEVERAGES

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Reese's Peanut Butter Cup \$3.50

SPECIALY COLD DRINKS

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Fresh Natural Lemonade 12 oz \$3 16 oz \$4

SOFT DRINKS

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Ginger Ale \$2.50

COCKTAILS

SAKE BLOODY MARY

MIMOSAS

SUNRISE OJ, Cranberry, Champagne SUNSET Grapefruit & Champagne
POINSETTA Cranberry & Champagne PINK LADY Pink Lemonade & Champagne

WINE & BEER

WHITE WINE Sauvignon Blanc - Riesling RED WINE Cabernet - Pinot Noir
SPARKLING J. Roget Sparkling BEER Daily Selection

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SUNRISE

BREAKFAST, BRUNCH and LUNCH

OPEN DAILY 6 to 3

Please call us at 585-387-8000
or visit us at www.SunriseBBL.com

SUNRISE BEVERAGES

HOT CHOCOLATE

Traditional \$2.50 Peppermint \$3.50
Reese's Peanut Butter Cup \$3.50

SPECIALY COLD DRINKS

ICED TEAS

Classic Black \$3 White Peach Pear \$3
Sweet raspberry \$3 Vanilla Chai \$4

CHILLED COFFEE

Iced Fresh Coffee \$3 Iced Chai Coffee \$4
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Orange Apple Ruby Red Grapefruit
Cranberry V8
Small \$2.50 Large \$3

SHAKES AND SMOOTHIES

Tropical Bliss \$4 Banana Whip \$4
Super Berry \$4 Frozen Lemonade \$3 Chai
Shake \$5 Milk Shake \$4

FRESH SQUEEZED

Orange Juice 12 oz \$3.50 16oz \$4.25
Fresh Natural Lemonade 12 oz \$3 16 oz \$4

SOFT DRINKS

Coke Diet Coke Root Beer Sierra Mist
Ginger Ale \$2.50

COCKTAILS

SAKE BLOODY MARY

MIMOSAS

SUNRISE OJ, Cranberry, Champagne SUNSET Grapefruit & Champagne
POINSETTA Cranberry & Champagne PINK LADY Pink Lemonade & Champagne

WINE & BEER

WHITE WINE Sauvignon Blanc - Riesling RED WINE Cabernet - Pinot Noir
SPARKLING J. Roget Sparkling BEER Daily Selection

A WARM BLADES WELCOME

We thank you for visiting Blades. We have created a new daytime restaurant that serves creative Breakfast and Lunch meals using the freshest ingredients available.

We strive to provide our customers with the best service and maintain a clean, comfortable and relaxing atmosphere. We thank you for supporting this family owned business and we look forward to providing you with a rewarding experience in the future.

BLADES

BREAKFAST, BRUNCH and LUNCH

OPEN DAILY 6 to 3

Please call us at 585-266-5000
or visit us at www.BladesBBL.com

SUNRISE LUNCH

STARTERS

SOUP DU JOUR
VEGETARIAN CHILI
FRUIT BOWL

SALADS

GRECCA MECCA
MIXED GREENS, ROASTED RED PEPPER, CUCUMBERS,
ONIONS & TOMATOES \$ ADD GRILLED CHICKEN \$

COSMO POLLO
MIXED GREENS, CRANBERRY-WALNUT GRILLED
CHICKEN BREAST, AVOCADO, TOMATO, CUCUMBER,
ONION, FETA, TOASTED PITA CHIPS, CITRUS
DRESSING \$

MIGHTY CAESAR
CRISPY ROMAINE, HOUSE MADE DRESSING \$ ADD
GRILLED CHICKEN \$

SUPER SPINACH
BABY SPINACH, CRISPY HARDWOOD BACON, CRIMINI
MUSHROOMS, CREAMY ORANGE DRESSING \$

SAVORY SANDWICHES

SERVED WITH FRIES, SOUP OR SALAD

MARKET VEGGIE
CRIMINI, ZUCCHINI, EGGPLANT, SPINACH WITH
BASIL PESTO MAYO ON GRILLED ARTISAN WHOLE
GRAIN \$

HAM & GRUYERE MELT
SMOKED HAM, TOMATO, MELTED GRUYERE, SWEET
HONEY DIJON ON TOSTED BRIOCHE \$

CHICKEN SALAD MELT
WHITE MEAT CHICKEN, APPLES, RAISINS & CELERY
SERVED ON OPEN FACED GRILLED ARTISAN
WHOLE GRAIN \$

RUCKHOUSE B L T
ROASTED TURKEY, CRISPY BACON, TOMATO, ONION,
SWISS CHEESE, PLUS AN OVER HARD EGG ON
TOASTED ARTISAN MULTI GRAIN \$

CHICKEN PESTO
GRILLED ZUCCHINI, ROASTED RED PEPPER, MELTED
MOZZARELLA, PESTO SPREAD ON CIABATTA \$

BLADES R B
ROAST BEEF, HORSERADISH HAVARTI, ROASTED
ONIONS, TOMATO ON GRILLED CIABATTA. SIDE
HORSERADISH \$

BURGERS

SERVED WITH FRIES, SOUP OR SALAD

BIG EASY
BOURBON BBQ BACON, BLUE CHEESE \$

FALAFEL BURGER
MIDEAST BEAN BURGER, FALAFEL SPICE, CHIPOTLE
MAYO, TOMATOJAM \$

TURKEY BURGER
TURKEY PATTY WITH AVOCADO, ORGANIC MIXED
GREENS, PICO DE GALLO, MAYO, HORSE RADISH
HAVARTI ON A BRIOCHE BUN \$

PITA TEMPTATIONS
SERVED WITH FRIES, SOUP OR SALAD

CHICKEN SHAWARMA
GRILLED MILDLY SPICED CHICKEN, LETTUCE TOMATO,
ONION, PICKLE, TAHINI \$

BEEF SHAWARMA
GRILLED MILDLY SPICED BEEF TENDERLOIN, LTO PICKLES,
TAHINI \$

VEGETARIAN
FRESH SEASONAL ROASTED VEGGIES, FETA, TAHINI \$

NUTRITIOUS & DELICIOUS

SERVED WITH FRIES, SOUP OR SALAD

SAHA QUINOA
PROTEIN PACKED QUINOA, ROASTED VEGETABLES,
AVOCADO, SALSA \$ GRILLED CHICKEN ADD \$

ZUCCHINI SPAGHETTI
SAUTEED JULIENNE ZUCCHINI, ROASTED PORTABELLA,
PEPPERS, PESTO, PARMESAN \$
GRILLED CHICKEN ADD \$

CREATE YOUR OWN COMBO

CHOOSE TWO

SMALL SALAD

GRECCA - CAESAR - SPINACH

HALF A SANDWICH

CHICKEN PESTO - ROAST BEEF - MARKET VEGGIE

CUP OF SOUP

CHILI - SOUP DU JOUR

OPEN DAILY 6 TO 3

WWW.BLADESBBL.COM 585-266-5000

SUNRISE LUNCH

STARTERS

SOUP DU JOUR
VEGETARIAN CHILI
FRUIT BOWL

SALADS

GRECCA MECCA

MIXED GREENS, ROASTED RED PEPPER, CUCUMBERS,
ONIONS & TOMATOES \$ ADD GRILLED CHICKEN \$

COSMO POLLO

MIXED GREENS, CRANBERRY-WALNUT GRILLED
CHICKEN BREAST, AVOCADO, TOMATO, CUCUMBER,
ONION, FETA, TOASTED PITA CHIPS, CITRUS
DRESSING \$

MIGHTY CAESAR

CRISPY ROMAINE, HOUSE MADE DRESSING \$ ADD
GRILLED CHICKEN \$

SUPER SPINACH

BABY SPINACH, CRISPY HARDWOOD BACON, CRIMINI
MUSHROOMS, CREAMY ORANGE DRESSING \$

SAVORY SANDWICHES

SERVED WITH FRIES, SOUP OR SALAD

MARKET VEGGIE

CRIMINI, ZUCCHINI, EGGPLANT, SPINACH WITH
BASIL PESTO MAYO ON GRILLED ARTISAN WHOLE
GRAIN \$

HAM & GRUYERE MELT

SMOKED HAM, TOMATO, MELTED GRUYERE, SWEET
HONEY DIJON ON TOSTED BRIOCHE \$

CHICKEN SALAD MELT

WHITE MEAT CHICKEN, APPLES, RAISINS & CELERY
SERVED ON OPEN FACED GRILLED ARTISAN
WHOLE GRAIN \$

RUCKHOUSE B L T

ROASTED TURKEY, CRISPY BACON, TOMATO, ONION,
SWISS CHEESE, PLUS AN OVER HARD EGG ON
TOASTED ARTISAN MULTI GRAIN \$

CHICKEN PESTO

GRILLED ZUCCHINI, ROASTED RED PEPPER, MELTED
MOZZARELLA, PESTO SPREAD ON CIABATTA \$

BLADES R B

ROAST BEEF, HORSERADISH HAVARTI, ROASTED
ONIONS, TOMATO ON GRILLED CIABATTA. SIDE
HORSERADISH \$

BURGERS

SERVED WITH FRIES, SOUP OR SALAD

BIG EASY

BOURBON BBQ BACON, BLUE CHEESE \$

FALAFEL BURGER

MIDEAST BEAN BURGER, FALAFEL SPICE, CHIPOTLE
MAYO, TOMATOJAM \$

TURKEY BURGER

TURKEY PATTY WITH AVOCADO, ORGANIC MIXED
GREENS, PICO DE GALLO, MAYO, HORSE RADISH
HAVARTI ON A BRIOCHE BUN \$

PITA TEMPTATIONS

SERVED WITH FRIES, SOUP OR SALAD

CHICKEN SHAWARMA

GRILLED MILDLY SPICED CHICKEN, LETTUCE TOMATO,
ONION, PICKLE, TAHINI \$

BEEF SHAWARMA

GRILLED MILDLY SPICED BEEF TENDERLOIN, LTO PICKLES,
TAHINI \$

VEGETARIAN

FRESH SEASONAL ROASTED VEGGIES, FETA, TAHINI \$

NUTRITIOUS & DELICIOUS

SERVED WITH FRIES, SOUP OR SALAD

SAHA QUINOA

PROTEIN PACKED QUINOA, ROASTED VEGETABLES,
AVOCADO, SALSA \$ GRILLED CHICKEN ADD \$

ZUCCHINI SPAGHETTI

SAUTEED JULIENNE ZUCCHINI, ROASTED PORTABELLA,
PEPPERS, PESTO, PARMESAN \$
GRILLED CHICKEN ADD \$

CREATE YOUR OWN COMBO

CHOOSE TWO

SMALL SALAD

GRECCA - CAESAR - SPINACH

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COSMO POLLO

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CHICKEN BREAST, AVOCADO, TOMATO, CUCUMBER,
ONION, FETA, TOASTED PITA CHIPS, CITRUS
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MIGHTY CAESAR

CRISPY ROMAINE, HOUSE MADE DRESSING \$ ADD
GRILLED CHICKEN \$

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MUSHROOMS, CREAMY ORANGE DRESSING \$

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SERVED WITH FRIES, SOUP OR SALAD

MARKET VEGGIE

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BASIL PESTO MAYO ON GRILLED ARTISAN WHOLE
GRAIN \$

HAM & GRUYERE MELT

SMOKED HAM, TOMATO, MELTED GRUYERE, SWEET
HONEY DIJON ON TOSTED BRIOCHE \$

CHICKEN SALAD MELT

WHITE MEAT CHICKEN, APPLES, RAISINS & CELERY
SERVED ON OPEN FACED GRILLED ARTISAN
WHOLE GRAIN \$

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MOZZARELLA, PESTO SPREAD ON CIABATTA \$

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BURGERS

SERVED WITH FRIES, SOUP OR SALAD

BIG EASY

BOURBON BBQ BACON, BLUE CHEESE \$

FALAFEL BURGER

MIDEAST BEAN BURGER, FALAFEL SPICE, CHIPOTLE
MAYO, TOMATOJAM \$

TURKEY BURGER

TURKEY PATTY WITH AVOCADO, ORGANIC MIXED
GREENS, PICO DE GALLO, MAYO, HORSE RADISH
HAVARTI ON A BRIOCHE BUN \$

PITA TEMPTATIONS

SERVED WITH FRIES, SOUP OR SALAD

CHICKEN SHAWARMA

GRILLED MILDLY SPICED CHICKEN, LETTUCE TOMATO,
ONION, PICKLE, TAHINI \$

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GRILLED MILDLY SPICED BEEF TENDERLOIN, LTO PICKLES,
TAHINI \$

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PEPPERS, PESTO, PARMESAN \$
GRILLED CHICKEN ADD \$

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ROAST BEEF, HORSERADISH HAVARTI, ROASTED
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SERVED WITH FRIES, SOUP OR SALAD

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BOURBON BBQ BACON, BLUE CHEESE \$

FALAFEL BURGER

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SUNRISE

BREAKFAST & BRUNCH

SAVORITES FAVORITES

THE CLASSIC

TWO FARM FRESH EGGS YOUR WAY SERVED WITH HOME ROASTED POTATOES, PRESERVES & WHOLE GRAIN ARTISAN TOAST \$6 ADD BREAKFAST MEAT \$3

THE "ALL IN"

SAME AS ABOVE WITH EITHER A LIGHT BELGIAN WAFFLE OR A MULTIGRAIN PANCAKE \$10 ADD BREAKFAST MEAT \$3

LOX & BAGEL

TOASTED BAGEL, CREAM CHEESE, CAPERS, NORWEGIAN SALMON \$13

OMELETTES GALORE

ABOCADO

BACON, AVOCADO & MONTERREY JACK TOPPED WITH SOUR CREAM, SIDE PICO DE GALLO \$8

HAM & GRUYERE

SMOKED HAM, GRUYERE, FRESH HERBS \$9

FARMERS VEGGIE

ROASTED ZUCCHINI, CRIMINI, SHALLOTS, SPINACH, TOMATOES, GOAT CHEESE & HERBS \$8

CHILE CHORIZO

CHORIZO, AVOCADO, CHILLIES, ROASTED ONIONS, MONTERREY, SOUR CREAM, PICO DE GALLO \$9

NORWEGIAN

SMOKED SALMON, ONIONS, CAPERS, CREAM CHEESE \$9

POMODORO

ITALIAN SAUSAGE, ROASTED TOMATOES, PEPPERS, MOZZARELLA & PARMESAN \$9

MYO OMELETTE

BASIC CHEESE \$6 ADD ANY ITEM \$.50 EACH

REGATTAS FRITTATAS

RUSTICA

CLASSIC ITALIAN STYLE FRITTATA, WITH ITALIAN SAUSAGE, POTATOES, ARUGULA, CRIMINI, ONIONS, TOMATOES, MOZZARELLA & PARMESAN, SERVED WITH CIABATTA TOAST \$9

NORWAY

SMOKED SALMON, ROASTED VEGGIES, POTATOES, PARMESAN, CHIVE CREAM, CIABATTA TOAST \$10

GOOD FOR YOU "NO YOLK ABOUT IT"

WILD TURKEY

EGG WHITES OMELET, TURKEY, ROASTED ONIONS, TOMATOES, FETA, ARTISAN TOAST, PRESERVES \$10

RUCKHOUSE TRI ATHLETE

EGG WHITES OMELET, CRIMINI, ONIONS, TOMATO, ARTISAN TOAST, PRESERVES, FRESH FRUIT \$12

POWER WRAP

EGG WHITES, TURKEY, SPINACH, CRIMINI & MOZZARELLA, IN A TOMATO BASIL TORTILLA, FRESH FRUIT, PICO DE GALLO \$10

SUPER BOWL

COCONUT MILK CHIA SEED PUDDING WITH BANANA, BERRIES, PRESERVES AND GRANOLA, WHOLE GRAIN ARTISAN TOAST AND ALMOND BUTTER \$9

AÇAI BOWL

ACAÍ BERRY PULP, FRESH BERRIES, BANANA, STRAWBERRIES, GRANOLA, A DRIZZLE OF HONEY \$12

VEGAN BOWL

TUMERIC ROASTED CHICK PEAS, ROASTED POTATOES KALE, QUINOA, AVOCADO \$13

AVOCADO TOAST

THICK CUT WHOLE GRAIN ARTISAN TOAST, FRESH AVOCADO, EVOO, LEMON, TWO BASTED EGGS \$6

PRIDES SIDES

WHOLE GRAIN TOAST \$2 GLUTEN FREE TOAST

ENGLISH MUFFIN \$2 BAGEL \$2 BACON \$2 SMOKED

HAM \$3 PORK SAUSAGE \$3 TURKEY SAUSAGE \$4

HOME ROASTED POTATOES \$2 STEEL-CUT OATMEAL \$5

GRANOLA BOWL \$5 FRESH BERRIES \$4

SMALL SALD \$4 COCONUT OR ALMOND MILK \$2

"EGGSTRAORDINAIRES"

CHIWARMA

TWO EGGS YOUR WAY, CHICKEN SHAWARMA, ROASTED TOMATOES, ONIONS & FETA ATOP WARM PITA \$10

HUEVOS RANCHERO GRANDE

TWO EGGS YOUR WAY, CHORIZO, ONION, SALSA, REFRIED BEANS, GUACOMOLE, FRIED TORTILLA \$10

POPEYE SKILLET

TWO EGGS YOUR WAY, SPINACH, MUSHROOMS ATOP POTATOES, MELTED JACK CHEESE, SOUR CREAM, WHOLE GRAIN ARTISAN TOAST \$11

FARMHOUSE SKILLET

TWO EGGS YOUR WAY ATOP POTATOES, BACON, AVOCADO, ONION, CHEDDAR, MONTERREY, WHOLE GRAIN ARTISAN TOAST \$12

VEGGIE SKILLET

TWO EGGS YOUR WAY ATOP ROASTED POTATOES, CRIMINI, ZUCCHINI, SHALLOTS, SPINACH. BLEND OF MONTERREY JACK & CHEDDAR, ARTISAN TOAST \$10

PESTO INFUSION SKILLET

TWO PESTO INFUSED EGGS YOUR WAY, TOMATOES, AVOCADO, ONIONS, CRIMINI, WHOLE GRAIN ARTISAN TOAST \$11

BENEDICTIONS

CLASSIC BENEDICT

TOASTED ENGLISH MUFFIN, SMOKED HAM, TOMATO, TWO POACHED EGGS, HOLLANDAISE \$10

BIG EASY BENEDICT

TOASTED ENGLISH MUFFIN, TOPPED WITH AVOCADO, CREOLE ONIONS, PEPPERS, CHORIZO, 2 POACHED EGGS TOPPED WITH CAJUN HOLLANDAISE \$11

BENEDICT FLORENTINE

TOASTED ENGLISH MUFFIN, SPINACH, TOMATOES, HOLLANDAISE \$10

NORWAY BENEDICT

TOASTED ENGLISH MUFFIN, SMOKED SALMON, RED ONION, TOMATO, HOLLANDAISE \$12

POWER BE TO BOWLS

SAHA QUINOA

CHICKEN SHAWARMA, CRIMINI, TOMATO, ARUGULA, FETA, 2 BASTED EGGS \$11

POMODORO QUINOA

ITALIAN SAUSAGE, ARUGULA, TOMATO, BASIL PESTO, PARMESAN TOPPED WITH 2 POACHED EGGS \$12

PURGATORY QUINOA

QUINOA, ANDOUILLE SAUSAGE, SPICED TOMATO SAUCE, TOPPED WITH 2 POACHED EGGS \$12

LAMARVELLOUS QUINOA

BLUEBERRIES, SLICED BANANA, DATES, SLICED ALMONDS, CHIA SEEDS, SIDE OF COCONUT OR ALMOND MILK \$11

GRIDDLE IT "JUST A LITTLE BIT"

LEMON RICOTTA PANCAKES

FRESH WHIPPED RICOTTA TOPPED WITH MARINATED BERRIES AND CREAMY LEMON CURD \$8

CLASSIC PANCAKES (GF OPTIONAL)

PLAIN - BLUEBERRY - BANANA \$9

CRÊPES (GF OPTIONAL)

RICOTTA - BERRIES - BANANA TOPPED WITH NUTS \$8

BELGIAN WAFFLE (GF OPTIONAL)

SIDE OF WARM BERRY COMPOTE \$10

CHICKEN & WAFFLES

SMOKED BACON WAFFLES, BUTTERMILK-HERB CHICKEN, SIRACCHA-HONEY GLAZE \$11

FRENCH TOAST (GF OPTIONAL)

CLASSIC: CUSTARD DIPPED THICK CUT BRIOCHE, WHIPPED BUTTER, POWDERED CINNAMON SUGAR \$9

LOUISIANA: CUSTARD DIPPED BRIOCHE, WHEAT GERM, BANANA, BERRIES, POWDERED CINNAMON SUGAR \$11

WWW.BLADESBBL.COM HOURS: DAILY 6 TO 3

SUNRISE

BREAKFAST & BRUNCH

SAVORITES FAVORITES

THE CLASSIC

TWO FARM FRESH EGGS YOUR WAY SERVED WITH HOME ROASTED POTATOES, PRESERVES & WHOLE GRAIN ARTISAN TOAST \$6 ADD BREAKFAST MEAT \$3

THE "ALL IN"

SAME AS ABOVE WITH EITHER A LIGHT BELGIAN WAFFLE OR A MULTIGRAIN PANCAKE \$10 ADD BREAKFAST MEAT \$3

LOX & BAGEL

TOASTED BAGEL, CREAM CHEESE, CAPERS, NORWEGIAN SALMON \$13

OMELETTES GALORE

ABOCADO

BACON, AVOCADO & MONTERREY JACK TOPPED WITH SOUR CREAM, SIDE PICO DE GALLO \$8

HAM & GRUYERE

SMOKED HAM, GRUYERE, FRESH HERBS \$9

FARMERS VEGGIE

ROASTED ZUCCHINI, CRIMINI, SHALLOTS, SPINACH, TOMATOES, GOAT CHEESE & HERBS \$8

CHILE CHORIZO

CHORIZO, AVOCADO, CHILLIES, ROASTED ONIONS, MONTERREY, SOUR CREAM, PICO DE GALLO \$9

NORWEGIAN

SMOKED SALMON, ONIONS, CAPERS, CREAM CHEESE \$9

POMODORO

ITALIAN SAUSAGE, ROASTED TOMATOES, PEPPERS, MOZZARELLA & PARMESAN \$9

MYO OMELETTE

BASIC CHEESE \$6 ADD ANY ITEM \$.50 EACH

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CLASSIC ITALIAN STYLE FRITTATA, WITH ITALIAN SAUSAGE, POTATOES, ARUGULA, CRIMINI, ONIONS, TOMATOES, MOZZARELLA & PARMESAN, SERVED WITH CIABATTA TOAST \$9

NORWAY

SMOKED SALMON, ROASTED VEGGIES, POTATOES, PARMESAN, CHIVE CREAM, CIABATTA TOAST \$10

GOOD FOR YOU "NO YOLK ABOUT IT"

WILD TURKEY

EGG WHITES OMELET, TURKEY, ROASTED ONIONS, TOMATOES, FETA, ARTISAN TOAST, PRESERVES \$10

RUCKHOUSE TRI ATHLETE

EGG WHITES OMELET, CRIMINI, ONIONS, TOMATO, ARTISAN TOAST, PRESERVES, FRESH FRUIT \$12

POWER WRAP

EGG WHITES, TURKEY, SPINACH, CRIMINI & MOZZARELLA, IN A TOMATO BASIL TORTILLA, FRESH FRUIT, PICO DE GALLO \$10

SUPER BOWL

COCONUT MILK CHIA SEED PUDDING WITH BANANA, BERRIES, PRESERVES AND GRANOLA, WHOLE GRAIN ARTISAN TOAST AND ALMOND BUTTER \$9

AÇAI BOWL

AÇAI BERRY PULP, FRESH BERRIES, BANANA, STRAWBERRIES, GRANOLA, A DRIZZLE OF HONEY \$12

VEGAN BOWL

TUMERIC ROATED CHICK PEAS, ROASTED POTATOES KALE, QUINOA, AVOCADO \$13

AVOCADO TOAST

THICK CUT WHOLE GRAIN ARTISAN TOAST, FRESH AVOCADO, EVOO, LEMON, TWO BASTED EGGS \$6

PRIDES SIDES

WHOLE GRAIN TOAST \$2 GLUTEN FREE TOAST

ENGLISH MUFFIN \$2 BAGEL \$2 BACON \$2 SMOKED

HAM \$3 PORK SAUSAGE \$3 TURKEY SAUSAGE \$4

HOME ROASTED POTATOES \$2 STEEL-CUT OATMEAL \$5

GRANOLA BOWL \$5 FRESH BERRIES \$4

SMALL SALD \$4 COCONUT OR ALMOND MILK \$2

"EGGSTRAORDINAIRES"

CHIWARMA

TWO EGGS YOUR WAY, CHICKEN SHAWARMA, ROASTED TOMATOES, ONIONS & FETA ATOP WARM PITA \$10

HUEVOS RANCHERO GRANDE

TWO EGGS YOUR WAY, CHORIZO, ONION, SALSA, REFRIED BEANS, GUACOMOLE, FRIED TORTILLA \$10

POPEYE SKILLET

TWO EGGS YOUR WAY, SPINACH, MUSHROOMS ATOP POTATOES, MELTED JACK CHEESE, SOUR CREAM, WHOLE GRAIN ARTISAN TOAST \$11

FARMHOUSE SKILLET

TWO EGGS YOUR WAY ATOP POTATOES, BACON, AVOCADO, ONION, CHEDDAR, MONTERREY, WHOLE GRAIN ARTISAN TOAST \$12

VEGGIE SKILLET

TWO EGGS YOUR WAY ATOP ROASTED POTATOES, CRIMINI, ZUCCHINI, SHALLOTS, SPINACH. BLEND OF MONTERREY JACK & CHEDDAR, ARTISAN TOAST \$10

PESTO INFUSION SKILLET

TWO PESTO INFUSED EGGS YOUR WAY, TOMATOES, AVOCADO, ONIONS, CRIMINI, WHOLE GRAIN ARTISAN TOAST \$11

BENEDICTIONS

CLASSIC BENEDICT

TOASTED ENGLISH MUFFIN, SMOKED HAM, TOMATO, TWO POACHED EGGS, HOLLANDAISE \$10

BIG EASY BENEDICT

TOASTED ENGLISH MUFFIN, TOPPED WITH AVOCADO, CREOLE ONIONS, PEPPERS, CHORIZO, 2 POACHED EGGS TOPPED WITH CAJUN HOLLANDAISE \$11

BENEDICT FLORENTINE

TOASTED ENGLISH MUFFIN, SPINACH, TOMATOES, HOLLANDAISE \$10

NORWAY BENEDICT

TOASTED ENGLISH MUFFIN, SMOKED SALMON, RED ONION, TOMATO, HOLLANDAISE \$12

POWER BE TO BOWLS

SAHA QUINOA

CHICKEN SHAWARMA, CRIMINI, TOMTATO, ARUGULA, FETA, 2 BASTED EGGS \$11

POMODORO QUINOA

ITALIAN SAUSAGE, ARUGULA, TOMATO, BASIL PESTO, PARMESAN TOPPED WITH 2 POACHED EGGS \$12

PURGATORY QUINOA

QUINOA, ANDOUILLE SAUSAGE, SPICED TOMATO SAUCE, TOPPED WITH 2 POACHED EGGS \$12

LAMARVELLOUS QUINOA

BLUEBERRIES, SLICED BANANA, DATES, SLICED ALMONDS, CHIA SEEDS, SIDE OF COCONUT OR ALMOND MILK \$11

GRIDDLE IT "JUST A LITTLE BIT"

LEMON RICOTTA PANCAKES

FRESH WHIPPED RICOTTA TOPPED WITH MARINATED BERRIES AND CREAMY LEMON CURD \$8

CLASSIC PANCAKES (GF OPTIONAL)

PLAIN - BLUEBERRY - BANANA \$9

CRÊPES (GF OPTIONAL)

RICOTTA - BERRIES - BANANA TOPPED WITH NUTS \$8

BELGIAN WAFFLE (GF OPTIONAL)

SIDE OF WARM BERRY COMPOTE \$10

CHICKEN & WAFFLES

SMOKED BACON WAFFLES, BUTTERMILK-HERB CHICKEN, SIRACCHA-HONEY GLAZE \$11

FRENCH TOAST (GF OPTIONAL)

CLASSIC: CUSTARD DIPPED THICK CUT BRIOCHE, WHIPPED BUTTER, POWDERED CINNAMON SUGAR \$9
LOUISIANA: CUSTARD DIPPED BRIOCHE, WHEAT GERM, BANANA, BERRIES, POWDERED CINNAMON SUGAR \$11

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SUNRISE

BREAKFAST & BRUNCH

SAVORITES FAVORITES

THE CLASSIC

TWO FARM FRESH EGGS YOUR WAY SERVED WITH HOME ROASTED POTATOES, PRESERVES & WHOLE GRAIN ARTISAN TOAST \$6 ADD BREAKFAST MEAT \$3

THE "ALL IN"

SAME AS ABOVE WITH EITHER A LIGHT BELGIAN WAFFLE OR A MULTIGRAIN PANCAKE \$10 ADD BREAKFAST MEAT \$3

LOX & BAGEL

TOASTED BAGEL, CREAM CHEESE, CAPERS, NORWEGIAN SALMON \$13

OMELETTES GALORE

ABOCADO

BACON, AVOCADO & MONTERREY JACK TOPPED WITH SOUR CREAM, SIDE PICO DE GALLO \$8

HAM & GRUYERE

SMOKED HAM, GRUYERE, FRESH HERBS \$9

FARMERS VEGGIE

ROASTED ZUCCHINI, CRIMINI, SHALLOTS, SPINACH, TOMATOES, GOAT CHEESE & HERBS \$8

CHILE CHORIZO

CHORIZO, AVOCADO, CHILLIES, ROASTED ONIONS, MONTERREY, SOUR CREAM, PICO DE GALLO \$9

NORWEGIAN

SMOKED SALMON, ONIONS, CAPERS, CREAM CHEESE \$9

POMODORO

ITALIAN SAUSAGE, ROASTED TOMATOES, PEPPERS, MOZZARELLA & PARMESAN \$9

MYO OMELETTE

BASIC CHEESE \$6 ADD ANY ITEM \$.50 EACH

REGATTAS FRITTATAS

RUSTICA

CLASSIC ITALIAN STYLE FRITTATA, WITH ITALIAN SAUSAGE, POTATOES, ARUGULA, CRIMINI, ONIONS, TOMATOES, MOZZARELLA & PARMESAN, SERVED WITH CIABATTA TOAST \$9

NORWAY

SMOKED SALMON, ROASTED VEGGIES, POTATOES, PARMESAN, CHIVE CREAM, CIABATTA TOAST \$10

GOOD FOR YOU "NO YOLK ABOUT IT"

WILD TURKEY

EGG WHITES OMELET, TURKEY, ROASTED ONIONS, TOMATOES, FETA, ARTISAN TOAST, PRESERVES \$10

RUCKHOUSE TRI ATHLETE

EGG WHITES OMELET, CRIMINI, ONIONS, TOMATO, ARTISAN TOAST, PRESERVES, FRESH FRUIT \$12

POWER WRAP

EGG WHITES, TURKEY, SPINACH, CRIMINI & MOZZARELLA, IN A TOMATO BASIL TORTILLA, FRESH FRUIT, PICO DE GALLO \$10

SUPER BOWL

COCONUT MILK CHIA SEED PUDDING WITH BANANA, BERRIES, PRESERVES AND GRANOLA, WHOLE GRAIN ARTISAN TOAST AND ALMOND BUTTER \$9

AÇAI BOWL

AÇAI BERRY PULP, FRESH BERRIES, BANANA, STRAWBERRIES, GRANOLA, A DRIZZLE OF HONEY \$12

VEGAN BOWL

TUMERIC ROATED CHICK PEAS, ROASTED POTATOES KALE, QUINOA, AVOCADO \$13

AVOCADO TOAST

THICK CUT WHOLE GRAIN ARTISAN TOAST, FRESH AVOCADO, EVOO, LEMON, TWO BASTED EGGS \$6

PRIDES SIDES

WHOLE GRAIN TOAST \$2 GLUTEN FREE TOAST

ENGLISH MUFFIN \$2 BAGEL \$2 BACON \$2 SMOKED

HAM \$3 PORK SAUSAGE \$3 TURKEY SAUSAGE \$4

HOME ROASTED POTATOES \$2 STEEL-CUT OATMEAL \$5

GRANOLA BOWL \$5 FRESH BERRIES \$4

SMALL SALD \$4 COCONUT OR ALMOND MILK \$2

"EGGSTRAORDINAIRES"

CHIWARMA

TWO EGGS YOUR WAY, CHICKEN SHAWARMA, ROASTED TOMATOES, ONIONS & FETA ATOP WARM PITA \$10

HUEVOS RANCHERO GRANDE

TWO EGGS YOUR WAY, CHORIZO, ONION, SALSA, REFRIED BEANS, GUACOMOLE, FRIED TORTILLA \$10

POPEYE SKILLET

TWO EGGS YOUR WAY, SPINACH, MUSHROOMS ATOP POTATOES, MELTED JACK CHEESE, SOUR CREAM, WHOLE GRAIN ARTISAN TOAST \$11

FARMHOUSE SKILLET

TWO EGGS YOUR WAY ATOP POTATOES, BACON, AVOCADO, ONION, CHEDDAR, MONTERREY, WHOLE GRAIN ARTISAN TOAST \$12

VEGGIE SKILLET

TWO EGGS YOUR WAY ATOP ROASTED POTATOES, CRIMINI, ZUCCHINI, SHALLOTS, SPINACH. BLEND OF MONTERREY JACK & CHEDDAR, ARTISAN TOAST \$10

PESTO INFUSION SKILLET

TWO PESTO INFUSED EGGS YOUR WAY, TOMATOES, AVOCADO, ONIONS, CRIMINI, WHOLE GRAIN ARTISAN TOAST \$11

BENEDICTIONS

CLASSIC BENEDICT

TOASTED ENGLISH MUFFIN, SMOKED HAM, TOMATO, TWO POACHED EGGS, HOLLANDAISE \$10

BIG EASY BENEDICT

TOASTED ENGLISH MUFFIN, TOPPED WITH AVOCADO, CREOLE ONIONS, PEPPERS, CHORIZO, 2 POACHED EGGS TOPPED WITH CAJUN HOLLANDAISE \$11

BENEDICT FLORENTINE

TOASTED ENGLISH MUFFIN, SPINACH, TOMATOES, HOLLANDAISE \$10

NORWAY BENEDICT

TOASTED ENGLISH MUFFIN, SMOKED SALMON, RED ONION, TOMATO, HOLLANDAISE \$12

POWER BE TO BOWLS

SAHA QUINOA

CHICKEN SHAWARMA, CRIMINI, TOMTATO, ARUGULA, FETA, 2 BASTED EGGS \$11

POMODORO QUINOA

ITALIAN SAUSAGE, ARUGULA, TOMATO, BASIL PESTO, PARMESAN TOPPED WITH 2 POACHED EGGS \$12

PURGATORY QUINOA

QUINOA, ANDOUILLE SAUSAGE, SPICED TOMATO SAUCE, TOPPED WITH 2 POACHED EGGS \$12

LAMARVELLOUS QUINOA

BLUEBERRIES, SLICED BANANA, DATES, SLICED ALMONDS, CHIA SEEDS, SIDE OF COCONUT OR ALMOND MILK \$11

GRIDDLE IT "JUST A LITTLE BIT"

LEMON RICOTTA PANCAKES

FRESH WHIPPED RICOTTA TOPPED WITH MARINATED BERRIES AND CREAMY LEMON CURD \$8

CLASSIC PANCAKES (GF OPTIONAL)

PLAIN - BLUEBERRY - BANANA \$9

CRÊPES (GF OPTIONAL)

RICOTTA - BERRIES - BANANA TOPPED WITH NUTS \$8

BELGIAN WAFFLE (GF OPTIONAL)

SIDE OF WARM BERRY COMPOTE \$10

CHICKEN & WAFFLES

SMOKED BACON WAFFLES, BUTTERMILK-HERB CHICKEN, SIRACCHA-HONEY GLAZE \$11

FRENCH TOAST (GF OPTIONAL)

CLASSIC: CUSTARD DIPPED THICK CUT BRIOCHE, WHIPPED BUTTER, POWDERED CINNAMON SUGAR \$9

LOUISIANA: CUSTARD DIPPED BRIOCHE, WHEAT GERM, BANANA, BERRIES, POWDERED CINNAMON SUGAR \$11

WWW.BLADESBBL.COM HOURS: DAILY 6 TO 3

SUNRISE

BREAKFAST & BRUNCH

SAVORITES FAVORITES

THE CLASSIC

TWO FARM FRESH EGGS YOUR WAY SERVED WITH HOME ROASTED POTATOES, PRESERVES & WHOLE GRAIN ARTISAN TOAST \$6 ADD BREAKFAST MEAT \$3

THE "ALL IN"

SAME AS ABOVE WITH EITHER A LIGHT BELGIAN WAFFLE OR A MULTIGRAIN PANCAKE \$10 ADD BREAKFAST MEAT \$3

LOX & BAGEL

TOASTED BAGEL, CREAM CHEESE, CAPERS, NORWEGIAN SALMON \$13

OMELETTES GALORE

ABOCADO

BACON, AVOCADO & MONTERREY JACK TOPPED WITH SOUR CREAM, SIDE PICO DE GALLO \$8

HAM & GRUYERE

SMOKED HAM, GRUYERE, FRESH HERBS \$9

FARMERS VEGGIE

ROASTED ZUCCHINI, CRIMINI, SHALLOTS, SPINACH, TOMATOES, GOAT CHEESE & HERBS \$8

CHILE CHORIZO

CHORIZO, AVOCADO, CHILLIES, ROASTED ONIONS, MONTERREY, SOUR CREAM, PICO DE GALLO \$9

NORWEGIAN

SMOKED SALMON, ONIONS, CAPERS, CREAM CHEESE \$9

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WWW.BLADESBBL.COM HOURS: DAILY 6 TO 3

Village Board Meeting
July 10, 2018

Meeting Items
Agenda Item 5

Review of Northfield Commons Site Plan
Compliance

Village Board Meeting
July 10, 2018

Meeting Items
Agenda Item 6

Authorization to Hire T.Y. LIN

Village Board Meeting
July 10, 2018

Meeting Items
Agenda Item 7

Update on Enforcement Items

Village Board Meeting
July 10, 2018

Meeting Items
Agenda Item 8

High Street & Golf Avenue Contracts

Village Board Meeting
July 10, 2018

Meeting Items
Agenda Item 9

Member Items

Village Board Meeting
July 12, 2018

Agenda Item 1

DPW Report

Village Board Meeting
July 10, 2018

Agenda Item 2

Building Inspector Report

Village Board Meeting
July 10, 2018

Agenda Item 4

Treasurers / Village Clerk Report

- Bill Pay

TREASURER'S REPORT

*Submitted by
Mary Marowski*

*7/10/18
REVISED*

- **Vouchers for approval – Abstract #3**

• General Fund (#79-#128):	\$55,563.05
• Sewer Fund (#114):	<u>\$ 100.56</u>
Total Vouchers for Approval:	\$55,663.61

July 12, 2018

Agenda Item 5

Minutes

Village Board Meeting – May 8, 2018

Village Board Organizational and Code Review
Meeting – May 15, 2018

Village Board Code Review Meeting – May 22, 2018

Village Board Meeting – May 22, 2018

Village Board Meeting – June 12, 2018

Village Board Code Review Meeting - June 19, 2018