



7 AM - 11 AM

The Orchard House

SUNNYSLOPE, IDAHO

BREAKFAST

We begin each morning at the crack of dawn, slicing fresh fruits and vegetables, baking pastries, and whipping up our batters from scratch. Everything is made fresh to order with the finest ingredients. Sit back, relax, and enjoy your time with us.

STARTERS

BEIGNETS

pillow shaped fried dough, dusted with powdered sugar, served with honey & butter -basket of six
basket of twelve

CINNAMON ROLL

made from scratch drizzled with a warm butter cream glaze

MAPLE BAR



OMELETS & SCRAMBLES

*Toast: white, wheat, sourdough, black, or dark marbled rye
gluten-free bread egg whites*

DENVER OMELET

onion, bell pepper, ham, and cheddar with choice of potato and toast

TRIPLE MEAT OMELET

sausage, bacon, ham, and pepper jack cheese with choice of potato, and toast

GARDEN OMELET

spinach, onion, mushroom, tomato, and provolone cheese with choice of potato, and toast

PIG IN THE GARDEN OMELET

bacon, spinach, onion, mushroom, tomato, and provolone cheese with choice of potato, and toast

PORTOBELLO & SPINACH SCRAMBLE

sautéed portobello mushroom scrambled with eggs, fresh spinach, and roasted garlic, topped with parmesan and served with sliced tomato, roasted potatoes, and toast

SUNNYSLOPE SCRAMBLE

tomato and mushroom scrambled with three eggs, served over a biscuit smothered in country gravy garnished with bacon bits, and a side of hashbrowns

HOUSE FAVORITES

*Toast: white, wheat, sourdough, black, or dark marbled rye
gluten-free bread egg whites only*

ORCHARD HOUSE BREAKFAST

two eggs, choice of meat (bacon, ham, chorizo, or sausage), choice of potato and toast

EGGS BENEDICT

decadent house made hollandaise sauce over medium poached eggs, canadian bacon, and a grilled english muffin served with choice of potato

EGGS FLORENTINE

hollandaise sauce over medium poached eggs, sautéed spinach, and a grilled english muffin served with your choice of potato

B.O.B *(Best of Both Benedicts)*

hollandaise sauce over medium poached eggs, canadian bacon and sautéed spinach, on a grilled english muffin with choice of potato

CALIFORNIA BENEDICT

hollandaise sauce over medium poached eggs, fresh tomato, and avocado, on a grilled english muffin with choice of potato

STEAK & EGGS

7 oz. flat iron steak with two eggs, hash browns, and a biscuit smothered in country gravy

MIGAS

tex-mex tangle of scrambled eggs, corn tortilla pieces, chorizo, black beans, cheese, onion, and green chile, served over hash browns with salsa, avocado, and sour cream

CHICKEN FRIED STEAK

hand breaded cubed steak with country gravy, two eggs, hash browns and choice of toast

BREAKFAST BURRITOS

two flour tortillas filled with eggs, onion, bell pepper, cheddar, and your choice of bacon, sausage, ham, steak, or chorizo, served with choice of potato

ORCHARD HOUSE SPUDS

roasted potatoes topped with crumbled bacon, bell pepper, onion, cheddar cheese, green onion, and sour cream **add two eggs**

BISCUITS & GRAVY

a large buttermilk biscuit smothered with sausage gravy served with hashbrowns **add two eggs**



small PLATES

EARLY BIRD

two eggs, hashbrowns, and toast

B.L.T. *the original breakfast sandwich*

three slices of thick cut bacon with fresh lettuce, tomato, and mayo on toasted white bread, served with choice of potato *with an egg*

BREAKFAST BURRITO

flour tortilla filled with eggs, onion, bell pepper, cheddar, and your choice of bacon, sausage, ham, steak, or chorizo, served with choice of potato *with potato*

BREAKFAST SANDWICH

fried egg, cheddar, choice of bacon or sausage on an english muffin *with potato*

QUICHE

a savory egg custard baked in a flaky pie crust with spinach, sausage, and cheese, served with a side of fruit

FROM the GRIDDLE

we use real butter and warm maple syrup

WAFFLE

crispy, traditional small tread waffle

FRENCH TOAST

BLUEBERRY PANCAKE

light and fluffy plate sized pancake with fresh blueberries

BUTTERMILK PANCAKE

light and fluffy plate sized pancake *add pecans or chocolate chips*

GLUTEN-FREE PANCAKE

BUCKWHEAT PANCAKE

FULL HOUSE

make it a combo – add two eggs, and choice of bacon, ham, chorizo, or sausage

BREAKFAST SIDES

TOAST

ONE EGG

TWO EGGS

BREAKFAST MEAT

HOLLANDAISE

COTTAGE CHEESE

COUNTRY GRAVY

SAUSAGE GRAVY

HASHBROWNS

BREAKFAST POTATOES

FRUIT CUP

SALSA



Espresso Bar
DRINK MENU

COFFEE

HOT TEA

AMERICANO

LATTE whole milk almond milk

FLAVORED LATTE

BREVE

ESPRESSO DOPPIO

ESPRESSO A LA MODE

HOT CHOCOLATE



For safety reasons, please do not leave children unattended. We use trans fat free Rice Bran Oil, a healthier option, rich in omega-6 fatty acids, in our fryers. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.

BEVERAGES

MIMOSA

Ste. Chapelle sparkling demi sec with orange, cranberry, pink grapefruit, mango, or pineapple juice

MIMOSA SPIN

sparkling wine blended with orange sherbet

JUICE apple, grape, tomato, pink grapefruit, cranberry, orange, mango

MILK

CHOCOLATE MILK

FOUNTAIN SODA, LEMONADE, ICED TEA

ADD A FLAVOR

STRAWBERRY LEMONADE

BOTTLED WATER

PERRIER sparkling mineral water

BOTTLED SODA



EAT
DRINK
SHOP
Local

The
Orchard
HOUSE

SUNNYSLOPE, IDAHO

LUNCH

We are committed to using locally and regionally grown produce, often from our own backyard. Everything on the menu is made fresh to order. Sit back, relax and enjoy your time with us!

STARTERS

SPICY GREEN BEANS

breaded and fried golden with a ranch dipping sauce

ZUCCHINI STICKS

breaded and fried golden

MOZZARELLA STICKS

hand cut fresh mozzarella breaded and fried golden, served with marinara dipping sauce

BUFFALO WINGS

1lb. spicy boneless chicken doused in buffalo, bbq, or mango-habanero sauce, served with celery and ranch or bleu cheese dipping sauce

BACON STUFFED MUSHROOMS

stuffed with a mixture of cream cheese and bacon

CALAMARI

tender strips, breaded and served with sweet chili dipping sauce

ONION RINGS

hand cut and battered to order

SALT & PEPPER PRAWNS

five large prawns seasoned and lightly sautéed

BAVARIAN SOFT PRETZEL

a jumbo old world style soft pretzel served with choice of dipping sauce; cranberry mustard, stoneground mustard, or queso

BEIGNETS

pillow shaped fried dough, dusted with powdered sugar, served with honey & butter -basket of six
basket of twelve

QUICHE

a savory egg custard baked in a flaky pie crust with spinach, sausage, and cheese, served with a side of fruit

BURGERS & SANDWICHES

served with fries, tots, or sidewinder wedges

upgrade to onion rings, sweet potato fries, cup of soup, or garden salad

add a cup of soup or salad to your order

HAMBURGER

fresh ⅓ lb. Certified Angus Beef® patty, lettuce, tomato, pickle, red onion, and mayo

add cheese - cheddar, swiss, pepper jack, provolone, american, feta, or bleu cheese

add applewood smoked bacon

substitute the beef patty on any burger with a grilled chicken breast or a grilled portabello mushroom

MUSHROOM BURGER

fresh sautéed mushrooms, swiss, lettuce, tomato, pickle, red onion, and mayo

MAD COW BURGER

avocado, pepper jack, salsa, lettuce, and spicy chipotle mayo

ORCHARD HOUSE BURGER

ham steak, fried egg, cheddar, lettuce, tomato, red onion, and mayo

FARMBOY BURGER

two patties, bacon, cheddar, lettuce, tomato, pickle, red onion, mayo

COWBOY BURGER

topped with an onion ring, bacon, cheddar, lettuce, tomato, pickle, and bbq sauce

PATTY MELT

hamburger patty with cheddar and swiss cheese, grilled onions, and 1000 island dressing on grilled dark marbled rye

TURKEY SANDWICH

oven roasted turkey, provolone, tomato, lettuce, mayo, and cranberry mustard on black bread

B. L. T.

bacon, lettuce, tomato, and mayo on toasted white bread

add avocado

add a fried egg

VEGGIE SANDWICH

avocado, cucumber, red onion, lettuce, tomato, and pesto mayo on wheat bread

add turkey

TUNA SANDWICH

albacore tuna salad, lettuce, tomato, on toasted wheat bread

GRILLED CHEESE

cheddar and swiss on grilled sourdough

add ham

BUFFALO CHICKEN

grilled chicken breast smothered in spicy wing sauce, topped with pepper jack, lettuce, tomato, onion, and mayo

MEATLOAF SANDWICH

house made meatloaf, grilled onions, lettuce, tomato, and mayo on toasted sourdough bread

PRIME RIB SANDWICH

thinly sliced prime rib, swiss, lettuce, tomato, onion, and horseradish sauce on a rustic roll

add au jus

REUBEN

corned beef, sauerkraut, swiss, and 1000 island dressing on grilled dark marbled rye

FRENCH DIP

thinly sliced prime rib on a rustic roll with au jus

add swiss

TUNA MELT

albacore tuna salad, swiss, and cheddar on grilled wheat bread

CHICKEN QUESADILLA

flour tortilla stuffed with cheese, grilled chicken, black beans, and bacon crumbles, side of salsa

GLUTEN FREE? substitute gluten-free bread or bun

SPECIALTIES

hand battered and freshly made to order add a cup of soup or salad to your order

FINGER STEAKS

hand battered flat iron steak strips, cooked medium, with choice of fries, tots, or sidewinder wedges

FISH & CHIPS

tempura battered cod served with house made tartar sauce, a lemon wedge, and your choice of fries, tots, or sidewinder wedges

CHICKEN STRIPS

hand battered fresh chicken breast strips with choice of fries, tots, or sidewinder wedges

FISH TACOS

two corn tortillas filled with battered cod, shredded cabbage, salsa and a zesty sauce, with choice of fries, tots, or sidewinder wedges

SALADS & PASTAS

SALMON SALAD

wild Alaskan sockeye salmon, seared medium, over mixed greens with cucumber, tomato, green onion, crumbled feta and balsamic vinaigrette

CHICKEN CAESAR SALAD

grilled chicken and crisp romaine tossed with caesar dressing, parmesan, and croutons

GRILLED CHICKEN SALAD

grilled chicken on a bed of fresh greens, carrots, cherry tomatoes, cucumber, and croutons

SPINACH & SHRIMP SALAD

sautéed prawns over fresh spinach tossed with roasted red peppers, bacon pieces, parmesan, toasted almonds and a warm bacon vinaigrette

STEAK SALAD

thinly sliced flat iron steak, cooked medium, over crisp romaine, shredded carrot, cheddar, black beans, cucumber, green onion, and crispy tortilla strips

SOUP & SALAD

bowl of fresh made soup with a garden salad

FETTUCCHINE ALFREDO

fettuccine tossed with a rich creamy parmesan sauce

with grilled chicken
with portobello mushroom
with 3 prawns
with wild sockeye salmon

PESTO FETTUCCHINE

roasted red pepper, sun-dried tomato, and spinach tossed in olive oil and pesto over fettuccine

with grilled chicken
with portobello mushroom
with 3 prawns
with wild sockeye salmon

ENTRÉES

served with baked potato, garlic mashed, fries, or sidewinder wedges
add a cup of soup or salad to your entrée

RIB EYE

12 oz. Certified Angus Beef® rib eye, tender, well marbled, and flame broiled to perfection

FLAT IRON STEAK

7 oz. Certified Angus Beef® flat iron steak, tender, lean, and flame broiled to perfection

MEATLOAF

our signature house made meatloaf served with mashed potatoes and brown gravy

CHICKEN FRIED STEAK

hand breaded cubed steak with mashed potatoes smothered in country gravy

SOCKEYE SALMON

wild Alaskan sockeye salmon cooked medium, prepared with a spicy honey glaze or lemon butter

PRAWNS YOUR WAY

five large prawns - choose salt & pepper sautéed or lightly tempura battered

STEAK & PRAWNS

7 oz. flat iron steak with 3 salt & pepper prawns

SIDES

GARDEN SALAD

CUP OF SOUP

BOWL OF SOUP

FRIES or TOTS

SWEET POTATO FRIES

SIDEWINDERS

FRUIT CUP

COUNTRY GRAVY

BROWN GRAVY

TARTAR SAUCE

FRY SAUCE

SALSA

BEVERAGES

FOUNTAIN SODA

LEMONADE

ICED TEA

ADD A FLAVOR

STRAWBERRY

LEMONADE

BOTTLED SODA

BOTTLED WATER

FRESH ROASTED

COFFEE

AMERICANO

HOT TEA

CHAI TEA

HOT CHOCOLATE

LATTE

FLAVORED LATTE

MOCHA

BEER & WINE AVAILABLE

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Specialty DESSERTS

PEACH COBBLER

perfectly ripe peaches baked in a cobbler with a sweet biscuit topping

BREAD PUDDING

decadent bread pudding with a warm white chocolate sauce

BLUEBERRY RHUBARB

CRISP a culinary genius combination of rhubarb and blueberries with a buttery oat topping

ICE CREAM

ESPRESSO A LA MODE

a double shot espresso poured over vanilla bean ice cream topped with whipped cream and cinnamon

SUNDAE vanilla bean ice cream topped with chocolate, caramel, or strawberry sauce and whipped cream

SWEET Treats

COOKIES frosted sugar, chocolate chip, peanut butter, breakfast, no-bake, ginger molasses, snickerdoodle, coconut macaroon, (*seasonal*) soft banana and soft pumpkin

Slice of PIE

PEAR *an Orchard House favorite*

served chilled with whipped cream, this pie is light and refreshing

PECAN a rich buttery filling, loaded with pecans, served with a drizzle of caramel

CHOCOLATE a decadent chocolate fudge filling inside an oreo crust topped with whipped cream

PEANUT BUTTER a classic rich combination of peanut butter and chocolate that will *melt in your mouth!*

LEMON TRUFFLE a rich white chocolate and cream cheese base topped with a tart lemon layer inside a flaky crust with a dollop of whipped cream

DUTCH APPLE a classic apple pie with a cinnamon butter crumb topping

CHERRY loaded with sweet ripe cherries in a flaky lattice topped crust

COCONUT CREAM a creamy custard made with real vanilla bean and coconut topped with whipped cream

KEY LIME a refreshingly tangy, sweet, and creamy filling inside a graham crust

MARIONBERRY made with the northwestern berry known as *the cabernet of blackberries* in a flaky double crust

STRAWBERRY RHUBARB

a perfect balance of sweet and tart in a double-crust

BANANA CREAM a decadent house-made pudding over fresh bananas topped with whipped cream

PUMPKIN a velvety custard filling with just the right balance of spice with a generous dollop of whipped cream

