



Brunch Menu January 2008

Soups

Roasted tomato soup with grilled smoked ham & cheese sandwich 9

Appetizers and Salads

Haystack onion rings; house made mango ketchup 6
 *Caesar salad 7
 With Chicken, flank steak, salmon gravlax or Shrimp 11
 House salad; Dijon herb vinaigrette 4.5
 House cured salmon gravlax, capers, greens, cucumber, hard egg; crème fraiche 8
 Smoked ham on miniature biscuit; pepper jam 6
 Buttermilk biscuit and corned beef gravy 6
 House made granola, yogurt, dried fruit 5

Brunch Entrees

Huevos rancheros, corn tortilla, black beans, over easy eggs; ranchero sauce 11
 Smoked ham & gruyere croque-madame, fried egg, frites; Mornay sauce 10
 Sirloin burger with fried egg, smoked bacon & cheddar; house made brioche roll 11
 Classic egg sandwich, brioche roll, smoked bacon, cheese; home fries 9
 Six Penn meatloaf "mess", sharp cheddar cheese; home fries 10
 Six Penn curried vegetable tofu "mess", sharp cheddar cheese; home fries 10
 Breakfast pizza, grilled with 3 eggs, house smoked bacon, mozzarella & cheddar 13
 Grilled breakfast quesadilla, black beans, eggs, cheddar, pico de gallo; home fries 12
 Corned beef hash skillet, poached eggs; whole grain mustard hollandaise 12
 Omelet of the day with home fries MP
 Fluffy chocolate-banana pancakes with vanilla bean Chantilly cream 11
 Frittata; chorizo sausage, roasted jalapeno, potatoes and sharp cheddar cheese 12
 Cheesecake stuffed brioche French toast with strawberry compote; praline butter 11
 Eggs Benedict, English muffin, lump crab cake, sausage, asparagus; hollandaise 13
 Individual quiche, blue crab, corn, baby spinach & parmesan cheese; petite salad 10

Sides

"Mac'n cheese" 6	House smoked bacon or sausage 4
Smoked bacon grits 5	Corned beef hash 5
Home fries 3.5	Toasted buttered bread 1
Bagel with cream cheese, gravlax 7.5	Pineapple cream cheese turnover 3.5

Desserts \$5.00

All American apple pie
 Mile high lemon & lime meringue tart duo
 Orange scented mascarpone cheesecake

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.
 • There will be a \$6.00 split plate charge applied to all entrees



Beverages

Fresh Juice	Ask your server about our selection of fresh juices	
French Press	La Minita, what coffee experts believe to be the world's best coffee	3.75
Cappuccino		2.75
Hot Chocolate		3.50
Egg Nog		8.00
Espresso		2.75
Coffee		2.10
Hot Tea		2.10

What's going on at Six Penn Kitchen

- Join us every week for **BYO Mondays**, when we waive all corkage fees. Other evenings, if you buy a bottle of wine from Six Penn, there is no corkage fee on a bottle you bring from home.
- Vegetarian items are always available, please ask your server about what we can do for you.
- We are currently booking events! Please contact our event coordinator, Allison Hines, at 412-566-7366 for information on hosting your corporate or family gathering at Six Penn Kitchen.

We would like to introduce you to Our local & sustainable farmers & suppliers

Wil Den Farm – Our provider of locally raised “fresh air” pork from Mercer county.

Allegheny East Farm – Non-profit mental health/mental retardation center that promotes wellness through programs like our hydroponic lettuces.

Jamison Farm – World class certified humane lamb raised in Latrobe, PA.

Mung Dynasty – 5,000 square foot hydroponic sprout/herb farm in old brewhouse on the south side flats, Pittsburgh

Maple Valley Farms – One of the largest honey producers in western PA.

Laurel Vista Farms – Fresh onions and potatoes from Somerset county, PA.