

ANNA'S

H O U S E

SHAREABLES

BILLION DOLLAR BACON GF

FOUR THICK-CUT BACON STRIPS CANDIED WITH A SWEET HEAT ESPRESSO RUB. 9.75

LOADED BREAKFAST TOTS

BACON, CHEDDAR & CHIVE STUFFED HASHBROWN BITES, SERVED WITH A WARM POBLANO HOLLANDAISE. 11

ANNA'S CINNAMON ROLL GFO V

MASSIVE CINNAMON ROLL, TOPPED WITH A CINNAMON CREAM CHEESE FROSTING. 7.50

CINNAMON MONKEY BREAD V

A DELICIOUS CINNAMON SUGAR GLAZED PULL-APART BREAD, TOPPED WITH A CINNAMON CREAM CHEESE FROSTING. 12

CLASSICS & COMBOS

THE BIG BREAKFAST GFO

THREE EGGS, HAM, TWO SAUSAGE LINKS, TWO STRIPS OF BACON, POTATOES, THREE SILVER DOLLAR PANCAKES & YOUR CHOICE OF TOAST. 16

CORNED BEEF HASH & EGGS GFO

SLOW-ROASTED, HAND-PULLED CORNED BEEF, RED SKIN POTATOES, TWO EGGS & YOUR CHOICE OF TOAST. 15.50

THE TRADITIONALIST GFO

TWO EGGS WITH YOUR CHOICE OF MEAT, POTATOES & TOAST. 12.75

PANCAKE OR FRENCH TOAST COMBO GFO

TWO CAKES OR TWO FULL SLICES OF FRENCH TOAST, TWO EGGS & YOUR CHOICE OF MEAT. 12.75

BISCUITS & GRAVY

TWO JUMBO BUTTERMILK BISCUITS, SMOTHERED WITH HOUSE-MADE SAUSAGE GRAVY, SERVED WITH TWO EGGS & YOUR CHOICE OF POTATOES. 14.75

SIGNATURE LATTES

HOUSE-MADE CHAI TEA

BLACK TEA INFUSED WITH CINNAMON, CLOVE, GINGER & WARMING SPICES. 6

TWILIGHT

FLAVORS OF VANILLA, CRÈME BRÛLÉE, TOPPED WITH WHIPPED CREAM & SPRINKLED WITH RAW SUGAR. 6

CON MIEL

A SPANISH INSPIRED LATTE WITH HONEY, VANILLA & CINNAMON. 6

LAVENDER MAPLE

FLAVORS OF SWEET LAVENDER & REAL MAPLE SYRUP. 6

HAND CRAFTED ESPRESSO

LATTE 5

CAPPUCCINO 5

AMERICANO 4.50

ESPRESSO SGL 3.25 DBL 4.50

SOY, OAT, OR ALMOND MILK .75

ADD FLAVOR .50

HAZELNUT, DARK CHOCOLATE, BUTTERSCOTCH, LAVENDER, VANILLA, CARAMEL, MAPLE, SUGAR FREE VANILLA & SUGAR FREE CARAMEL

SPECIALTY BEVERAGES

FRESH SQUEEZED ORANGE JUICE 6.75

TABLE SIDE FRENCH PRESS COFFEE 7.50

SERVES TWO

LOOSE LEAF TEA POT 5.50

GOURMET HOT CHOCOLATE 4.75

CLASSIC BEVERAGES

COFFEE 3.50

SPECIAL ANNA'S HOUSE BLEND ROASTED LOCALLY

JUICE 4.75

ORANGE, APPLE, CRANBERRY, TOMATO

MILK 4

2%, ALMOND, OAT, SOY, CHOCOLATE

FRESH BREWED ICED TEA 3.50

SOFT DRINKS 3.50

COKE PRODUCTS

BENEDICTS

SERVED WITH YOUR CHOICE OF POTATOES

EGGS BENEDICT GFO

GRILLED ENGLISH MUFFIN TOPPED WITH THICK-CUT HAM, TWO BASTED EGGS & SMOTHERED WITH CREAMY HOLLANDAISE SAUCE. 14

CORNED BEEF BENNY GFO

GRILLED ENGLISH MUFFIN TOPPED WITH SLOW-ROASTED, HAND-PULLED CORNED BEEF, TWO BASTED EGGS, & SMOTHERED WITH CREAMY HOLLANDAISE SAUCE. 15.50

SOUTHWEST EGGS BENEDICT GFO V

GRILLED ENGLISH MUFFIN TOPPED WITH FRESH GUACAMOLE, PLANT-BASED CHORIZO, TWO BASTED EGGS, POBLANO HOLLANDAISE, AND JALAPEÑO CORN SALSA. 15.75

HOUSE BOWLS

SERVED WITH TWO EGGS AND YOUR CHOICE OF TOAST

SWEET POTATO & BRUSSELS SPROUTS HASH GFO V

ROASTED BRUSSELS SPROUTS, SWEET POTATOES & RED ONION WITH DRIED CHERRIES. TOPPED WITH BALSAMIC REDUCTION. 15.25

CORNED BEEF HASH SKILLET GFO

SLOW-ROASTED, HAND-PULLED CORNED BEEF, RED SKIN POTATOES, GREEN PEPPER, ONION & MUSHROOM. 16.25

ANNA'S SKILLET GFO

HAM, ONION, GREEN PEPPER, MUSHROOM, RED SKIN POTATOES, TOMATO, CHEDDAR & TOPPED WITH GREEN ONION. 15.50

HIPPIE HASH GFO V

SLOW-ROASTED CAULIFLOWER, BROCCOLI, CARROTS, CABBAGE, RADISH & BEETS SEASONED WITH GARLIC & GINGER. SERVED OVER BROWN RICE & RED SKIN POTATOES. TOPPED WITH MONTEREY JACK CHEESE & A DOLLOP OF SOUR CREAM. 15.50

SWEET FAVORITES

CANDIED PECAN & BANANA FRENCH TOAST GFO

LOCALLY MADE CIABATTA BREAD WITH ALMOND MASCARPONE CHEESE, CANDIED PECANS & GRILLED BANANAS. TOPPED WITH A HOUSE-MADE BANANA RUM CARAMEL SAUCE. SERVED WITH YOUR CHOICE OF MEAT. 15.75

LEMON POPPYSEED CREPES GF

TWO CREPES STUFFED WITH CREAM CHEESE FILLING TOPPED WITH WARM BLUEBERRY SAUCE. SERVED WITH YOUR CHOICE OF MEAT. 14.50

HEALTHY BAKED OATMEAL GF VG

OATS, DRIED CHERRIES & RAISINS BAKED WITH VANILLA SOY MILK & DASH OF CINNAMON. SERVED WITH YOUR CHOICE OF STEAMED OAT, SOY, ALMOND OR 2% MILK. 10.75 HALF 13.25 FULL

CHOCOLATE QUINOA BREAKFAST BOWL GF VG

WARM CHOCOLATEY QUINOA TOPPED WITH FRESH BLUEBERRIES, STRAWBERRIES, BANANAS, TOASTED COCONUT, WALNUTS, PECANS & DRIZZLED WITH DARK CHOCOLATE SAUCE. SERVED WITH A SIDE OF STEAMED OAT, SOY, ALMOND OR 2% MILK. 14.50

MONTE CRISTO GFO

TWO SLICES OF TEXAS FRENCH TOAST WITH HAM & SWISS CHEESE TOPPED WITH POWDERED SUGAR & DRIZZLED WITH HOUSE-MADE RASPBERRY MELBA SAUCE. SERVED WITH YOUR CHOICE OF POTATOES. 14

TWILIGHT FRENCH TOAST V

BREAD PUDDING FRENCH TOAST SOAKED IN CRÈME BRÛLÉE SAUCE, TOPPED WITH FRESH BERRIES & HOUSE-MADE RASPBERRY MELBA SAUCE. 11.50 HALF 15.75 FULL

CHICKEN N' WAFFLES

SIGNATURE BELGIAN WAFFLE TOPPED WITH HAND-BATTERED, CRISPY CHICKEN THIGH. SERVED WITH TWO EGGS & MAPLE CREAM SAUCE. 16.50

ANNA'S BELGIAN WAFFLE GFO V

SIGNATURE BELGIAN WAFFLE SERVED WITH A SIDE OF BROWN SUGAR BUTTER. 10.75 ADD FRESH BLUEBERRIES, STRAWBERRIES, BANANAS OR PECANS 1

SAVORY FAVORITES

BREAKFAST BURRITO

SCRAMBLED EGGS, SAUSAGE, ONION, GREEN PEPPER & CHEDDAR WRAPPED IN A FLOUR TORTILLA. SERVED WITH SOUR CREAM, GUACAMOLE, HOUSE-MADE RANCHERO SAUCE & YOUR CHOICE OF POTATOES. 15

COOK'S SANDWICH GFO

SAUSAGE PATTY, EGG, AVOCADO, GREEN ONION, CREAM CHEESE, CHEDDAR ON ENGLISH MUFFIN TOAST & YOUR CHOICE OF POTATOES. 13.75

THE FAMOUS BREAKFAST LASAGNA GF

EGG CASSEROLE LAYERED WITH SLICED TOMATOES, FRESH SPINACH, BASIL, SUN-DRIED TOMATOES, MUSHROOMS, TURKEY SAUSAGE & RICOTTA CHEESE. TOPPED WITH MELTED CHEDDAR, HOUSE-MADE BÉCHAMEL SAUCE & YOUR CHOICE OF POTATOES. 16.75

CALIFORNIA DREAMIN' AVOCADO TOAST GFO V

TWO SLICES OF WHEAT TOAST, WITH A GENEROUS SPREAD OF OUR HOUSE-MADE GUACAMOLE. TOPPED WITH BASTED EGGS & SPRINKLED WITH PARMESAN CHEESE & RED PEPPER FLAKES. SERVED WITH A CUP OF FRESH FRUIT. 14

CHICKEN SAUSAGE TATER TOT CASSEROLE GF

TATER TOTS BAKED WITH CHEDDAR, SAGE, THYME & ONION. TOPPED WITH CHICKEN SAUSAGE, CHEDDAR, SOUR CREAM, GREEN ONION & TWO EGGS. 15.50

MENU KEY

GF GLUTEN-FREE GFO GLUTEN-FREE OPTION

V VEGETARIAN VG VEGAN

*To enhance your dining experience and ensure your safety, kindly inform your server of any allergens you may have.

While we are not a gluten-free environment, items indicated "GF" have gluten-free ingredients. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

OMELETTES & SCRAMBLES

OMELETTE OR SCRAMBLE. SERVED WITH YOUR CHOICE OF TOAST.

CALIFORNIA GFO
BACON, AVOCADO, TOMATO & CREAM CHEESE. 14.75

DUBLIN GFO
SLOW-ROASTED, HAND-PULLED CORNED BEEF HASH, BACON, SAUSAGE & CHEDDAR. 15.50

HANGOVER GFO
BACON, SAUSAGE, HAM & CHEDDAR. 14.75

MEAT & CHEESE GFO
YOUR CHOICE OF MEAT & CHEESE. 14.25

ULTIMATE GFO
HAM, MUSHROOMS, ONION, GREEN PEPPER & CHEDDAR. 14.75

VEGGIE GFO V
MUSHROOM, ONION, TOMATO, GREEN PEPPER & CHEDDAR. 14.25

WESTERN
HAM, SAUSAGE, ONION, GREEN PEPPER, SWISS & CHEDDAR TOPPED WITH SAUSAGE GRAVY. 15.50

VEGAN FAVORITES

FOR OUR PLANT-BASED AND DAIRY-FREE FRIENDS!

CHIPOTLE SOUTHWEST BOWL VG GFO
GREEN PEPPER, TOMATO, ONION, JALAPEÑO, RED SKIN POTATOES, VEGAN CHEESE, VEGAN SAUSAGE, VEGAN EGGS & DRIZZLED WITH CHIPOTLE AIOLI. SERVED WITH YOUR CHOICE OF TOAST. 16.75 ADD AVOCADO 2

BIG BREAKFAST VG GFO
VEGAN EGGS, VEGAN SAUSAGE & VEGAN PANCAKES. SERVED WITH YOUR CHOICE OF POTATOES & TOAST. 17.25

BREAKFAST BURRITO VG
SCRAMBLED VEGAN EGGS, VEGAN CHEESE, VEGAN SAUSAGE, ONION, GREEN PEPPER WRAPPED IN A FLOUR TORTILLA. SERVED WITH HOUSE-MADE GUACAMOLE & RANCHERO SAUCE. SERVED WITH YOUR CHOICE OF POTATOES. 16.50

PANCAKES VG GF
TWO HOUSE-MADE VEGAN PANCAKES. 9
ADD FRESH BLUEBERRIES, STRAWBERRIES, BANANAS OR PECANS 1

BELGIAN WAFFLE VG GF
ONE HOUSE-MADE VEGAN BELGIAN WAFFLE. 10.75
ADD FRESH BLUEBERRIES, STRAWBERRIES, BANANAS OR PECANS 1

HEALTHY BAKED OATMEAL VG GF
OATS, DRIED CHERRIES & RAISINS BAKED WITH VANILLA SOY MILK & DASH OF CINNAMON. SERVED WITH YOUR CHOICE OF STEAMED SOY, OAT OR ALMOND MILK. 10.75 HALF 13.25 FULL

BREAKFAST SANDWICH VG GFO
VEGAN EGGS, VEGAN SAUSAGE & VEGAN CHEESE TOPPED WITH TOMATO, AVOCADO & SERVED ON ENGLISH MUFFIN TOAST. SERVED WITH YOUR CHOICE OF POTATOES. 14.75

CHOCOLATE QUINOA BREAKFAST BOWL VG GF
WARM CHOCOLATEY QUINOA TOPPED WITH FRESH BLUEBERRIES, STRAWBERRIES, BANANAS, TOASTED COCONUT, WALNUTS, PECANS & DRIZZLED WITH DARK CHOCOLATE SAUCE. SERVED WITH A SIDE OF STEAMED OAT, SOY OR ALMOND. 14.50

HIPPIE HASH VG GFO
SLOW ROASTED CAULIFLOWER, BROCCOLI, CARROTS, CABBAGE, RADISH & BEETS SEASONED WITH GARLIC & GINGER. SERVED OVER BROWN RICE & RED SKIN POTATOES. TOPPED WITH VEGAN EGGS & VEGAN CHEESE. SERVED WITH YOUR CHOICE OF TOAST. 16.50 ADD AVOCADO 2

VEGAN QUESADILLA VG
LARGE GRILLED FLOUR TORTILLA, STUFFED WITH FRESH SPINACH, MUSHROOMS, TOMATO, ONION, JALAPEÑOS, CHIPOTLE AIOLI & VEGAN CHEESE. SERVED WITH HOUSE-MADE GUACAMOLE & RANCHERO SAUCE. 14.50

SWEET POTATO & BRUSSELS SPROUT HASH VG GFO
ROASTED BRUSSELS SPROUTS, SWEET POTATOES & RED ONION WITH DRIED CHERRIES. TOPPED WITH VEGAN EGGS & BALSAMIC REDUCTION. SERVED WITH YOUR CHOICE OF TOAST 16.25 ADD AVOCADO 2

VEGAN SCRAMBLE VG GF
VEGAN EGGS, VEGAN SAUSAGE, GREEN PEPPER, TOMATO, VEGAN CHEESE, ONION & MUSHROOM. SERVED WITH YOUR CHOICE OF TOAST. 16.25

SALADS & WRAPS

WRAPS SERVED WITH SEASONED KETTLE CHIPS, VEGAN KALE CHIPS, FRIES OR SWEET POTATO FRIES

NUT & BERRY SALAD GF
GRILLED CHICKEN BREAST, STRAWBERRIES, BLUEBERRIES, CANDIED PECANS & GOAT CHEESE ATOP FRESH SPRING MIX. SERVED WITH RASPBERRY VINAIGRETTE. 14.75

CHICKEN COBB SALAD GF
GRILLED CHICKEN BREAST, BACON, TOMATO, HARD BOILED EGG, AVOCADO & BLUE CHEESE CRUMBLES ATOP CRISP ROMAINE LETTUCE. SERVED WITH HOUSE-MADE BLUE CHEESE DRESSING. 14.75

CALIFORNIA COBB WRAP
GRILLED CHICKEN BREAST, BACON, ROMAINE LETTUCE, AVOCADO, DICED TOMATO, CRUMBLED BLUE CHEESE & HOUSE-MADE BLUE CHEESE DRESSING WRAPPED IN A FLOUR TORTILLA. 14.25

SOUTHWEST WRAP
GRILLED CHICKEN BREAST, HAM, BACON, ROMAINE LETTUCE, DICED TOMATO, PEPPER JACK & HOUSE-MADE JALAPEÑO CUMIN MAYO WRAPPED IN A FLOUR TORTILLA. 14.25

SANDWICHES

SERVED WITH SEASONED KETTLE CHIPS, VEGAN KALE CHIPS, FRIES OR SWEET POTATO FRIES

ANNA'S BURGER GFO
TWO ALL-NATURAL BEEF PATTIES, TOPPED WITH AMERICAN & SWISS CHEESE & DOUSED IN HOUSE-MADE BURGER SAUCE. SERVED WITH LETTUCE, TOMATO, ONION & PICKLE ON A BRIOCHE BUN. 15

BIG BLT SANDWICH GFO
TEXAS TOAST LOADED WITH BACON, LETTUCE, TOMATO & MAYO. 14.25 ADD AVOCADO 2

TRADITIONAL REUBEN SANDWICH GFO
SLOW-ROASTED, HAND-PULLED CORNED BEEF, SWISS CHEESE, LOCALLY-MADE SAUERKRAUT & THOUSAND ISLAND DRESSING ON GRILLED PUMPERNICKEL. 14.75

PLATTERS

MORE LUNCH FAVORITES!

CHICKEN QUESADILLA
LARGE GRILLED FLOUR TORTILLA, STUFFED WITH GRILLED CHICKEN, ONIONS, JALAPEÑOS, CHIPOTLE AIOLI & MONTEREY JACK. SERVED WITH SOUR CREAM, HOUSE-MADE GUACAMOLE & RANCHERO SAUCE. 14.75

VEGGIE QUESADILLA V
LARGE GRILLED FLOUR TORTILLA, STUFFED WITH FRESH SPINACH, MUSHROOMS, TOMATO, ONION, JALAPEÑOS, CHIPOTLE AIOLI & MONTEREY JACK. SERVED WITH SOUR CREAM, GUACAMOLE & HOUSE-MADE RANCHERO SAUCE. 14

CHICKEN TENDERS
LIGHTLY BREADED CHICKEN TENDERS SERVED WITH FRIES & YOUR CHOICE OF DIPPING SAUCE: BBQ, RANCH, OR HONEY MUSTARD. 14.50

ON THE SIDE

HASH BROWNS 4
AMERICAN FRIES 4
FRENCH FRIES 4.25
SWEET POTATO FRIES 4.25
CHEESY TATER TOT CASSEROLE 5.50
PANCAKE 4.25
SLICE OF FRENCH TOAST 4.25
EGG 2.25
AVOCADO 2
CUP OF FRUIT 4.25
KALE CHIPS 3.75

TOAST

WHITE
WHEAT
ENGLISH MUFFIN
ENGLISH MUFFIN TOAST
GF WHITE
GF WHOLE GRAIN
PUMPERNICKEL
TEXAS
CINNAMON
BISCUIT
MULTI SEED KETO

TOAST SIDE ORDER 3

MEAT

BACON 5
SAUSAGE LINKS OR PATTIES 5
HAM 5
CHICKEN SAUSAGE 5.25
CORNED BEEF HASH 7
TURKEY SAUSAGE 6
VEGAN SAUSAGE PATTIES 6.25



PLAINFIELD • EAST BELTLINE • GRANDVILLE • HOLLAND • GRAND HAVEN
KALAMAZOO • OKEMOS • ANN ARBOR • WESTLAND • MILFORD • NORTHLAND

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