**Appetizers**

**Brisket Breakfast Tacos**
Three Flour Tortillas | Three Fried Eggs | Sliced Smoked Beef Brisket | Cheddar | Side of Salsa 13

**Cinnamon Roll Casserole**
Mini Cinnamon Rolls in a Cast Iron Pan | Cream Cheese Frosting | Pecans 8

**Fried Pigs in a Blanket**
Links of Breakfast Sausage Dipped in Pancake Batter | Maple Syrup 8

**Fried Homemade Provolone Cheese Wedges**
With Ranch 9

**Bang Bang Shrimp**
Fried Crispy Shrimp | Tossed with Spicy Bang Bang Sauce | Sesame Seeds | Side of Sweet Chili Sauce 13

**Onion Thins**
Back By Popular Demand | 1 lb. Fried Thin Onion Straws | Ranch Dressing | Plenty to Share 12

**Lunch Items**

**Chili**
Traditional Red Chili | Beans | Ground Beef | Shredded Cheddar | Scallions | Crackers 5/cup

**Duane Banks Berry-Avocado Salad**
Romaine Lettuce | Fresh Strawberries | Sliced Avocado | Goat’s Cheese | Pecans | Berry Vinaigrette 10
Add Chicken for 6

**Ranch Chicken BLT Salad**
Romaine Lettuce | Breaded and Fried Chicken | Bacon | Cherry Tomatoes | Mozzarella | Ranch Dressing 16

** Cranberry-Almond Chicken Salad Sandwich**
Crowd Favorite Chicken Salad with Almonds and Dried Cranberries | Cranberry-Whole Grain Toast | Lettuce | Tomato | Side of Fries 13

**Nagle Burger**
1/2 lb. Certified Angus Beef Patty | American Cheese | Lettuce | Tomato | Red Onion | Pickles | Side of Fries 14

**Brunch Burger**
Blackened 1/2 lb. Certified Angus Beef Patty | Peanut Butter | Bacon | Cheddar | Over Easy Egg | Maple Syrup | Side of Fries 14

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**Bump’s Breakfast**

**Biscuits and Gravy**
Southern Buttermilk Biscuits | Homemade Sausage Gravy Featuring Local Belter’s Iowa-Raised Pork | Two Eggs | Bump’s Breakfast Potatoes 12

**Homemade Smoked Beef Brisket Hash**
House-Smoked Brisket with Bump’s Potatoes and Mozzarella | Two Eggs | Choice of English Muffin, Sourdough Toast, or Cranberry Whole Grain Toast 15

**Just Peachy French Toast**
Three Pieces of Brunch Dipped in French Toast Batter | Cheesecake Frosting | Rum-Brown Sugar Peaches | Maple Syrup 14

**Signature Pork Tenderloin Breakfast**
Buz Hand-Breaded Pork Tenderloin | Homemade Sausage Gravy | Two Eggs | Bump’s Breakfast Potatoes | Southern Buttermilk Biscuit 14

**Hawkeye Classic**
Two Eggs | Choice of Bacon or Sausage Links | Choice of English Muffin, Sourdough Toast, or Cranberry Whole Grain Toast | Bump’s Breakfast Potatoes 12

**Pancakes and Eggs**
Two Buttermilk Pancakes | Two Eggs | Choice of Bacon or Sausage Links | Butter | Maple Syrup 12

**Smoked Brisket Burrito**
Beef Brisket | Pepper Jack Cheese | Scrambled Eggs | Sautéed Bell Peppers, Portobello Mushrooms, and Onions | Fried Potatoes | Side of Bump’s Breakfast Potatoes 14

**Garden Burrito**
Sautéed Bell Peppers, Onions, Portobello Mushrooms, and Tomatoes | Scrambled Eggs | Mozzarella | Fried Potatoes | Topped with Salsa and Avocado | Side of Bump’s Breakfast Potatoes 14

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**Brunch Cocktails**

$4 Mimosa or Screwdriver
Sparkling Wine or New Amsterdam Vodka and Orange Juice

$5 Bloody Mary
New Amsterdam Vodka | Local Hair of the Dog Bloody Mary Mix

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**Bump’s Call Mimosa**
Avissi Prosecco | Choice of Orange, Grapefruit, or Pineapple Juice 7

**Black and Gold Screwdriver**
Tito’s Vodka | Muddled Mixed Berries | Orange Juice 7

**Bump’s Signature Bloody Mary**
Tito’s Vodka | Local Hair of the Dog Bloody Mary Mix | Spiced Salt Rim | Olives 7

**Paloma**
Jose Cuervo Tequila | Grapefruit Juice | Lime | Soda | Salt Rim 7

**Classic Irish Coffee**
Bailey’s Cream | Jameson Irish Whiskey | Brown Sugar | Whipped Cream | Coffee 10

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*Denotes product may be served undercooked upon request. Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne illness.

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**Brunch Menu**

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**Bump’s Restaurant**

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**Brunch Cocktails**

$4 Mimosa or Screwdriver
Sparkling Wine or New Amsterdam Vodka and Orange Juice

$5 Bloody Mary
New Amsterdam Vodka | Local Hair of the Dog Bloody Mary Mix

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**Bump’s Call Mimosa**
Avissi Prosecco | Choice of Orange, Grapefruit, or Pineapple Juice 7

**Black and Gold Screwdriver**
Tito’s Vodka | Muddled Mixed Berries | Orange Juice 7

**Bump’s Signature Bloody Mary**
Tito’s Vodka | Local Hair of the Dog Bloody Mary Mix | Spiced Salt Rim | Olives 7

**Paloma**
Jose Cuervo Tequila | Grapefruit Juice | Lime | Soda | Salt Rim 7

**Classic Irish Coffee**
Bailey’s Cream | Jameson Irish Whiskey | Brown Sugar | Whipped Cream | Coffee 10

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**Craft Beer**
- Reunion Juice Factory Pale Ale 6% ABV, 35 IBU, New England-Style, Citrusy
- Backpocket Raygun New England IPA 6.7% ABV, 50 IBU, Balanced
- Backpocket Bubba Hazy IPA 6.1% ABV, 30 IBU, Citrus, Tropical
- Bell’s Two Hearted IPA 7% ABV, 60 IBU, Piney, Fruity, Balanced
- Reunion Floral Pilsner 4.5% ABV, 35 IBU, German-Style, Crisp, Refreshing
- Pilsner Urquell Czech Pilsner 4.4% ABV, 40 IBU, Original 1842 Pilsner
- Stella Artois Lager 5% ABV, 24 IBU, Floral, Dry Finish
- Pabst Blue Ribbon Lager 5oz 4.4% ABV, 10 IBU, Light, Not Too Sweet
- Guinness Stout Draught Can 14.9oz 4.2% ABV, 45 IBU, Creamy, Coffee
- Hoppin’ Frog Boris Oatmeal Stout 9.4% ABV, 60 IBU, Strong, Rich, Roasted Flavor

**Domestic Bottled Beer**
- Coors Light
- Miller Lite
- Busch Light
- Michelob Ultra
- Bud Light
- Budweiser

**Seltzer & Canned Cocktails**
- High Noon – 8
- Truly Vodka – 7
- White Claw – 6
- Backpocket Horseshoe Mule – 9
- Good Boy John Daly Flavored Spiked Tea – 8

**Signature Cocktails**
- Mulberry Spritz
  - Local Iowa Revelton Distillery Mulberry Gin | Aperol | Bitters | Soda | Lemon | Cherry
- Cinnamon-Apple Mule
  - Crown Royal Apple | Apple Pucker | Fireball | Lime | Ginger Beer
- Mocha Martini
  - Chocolate Liqueur | Tito’s Vodka | Kahlua Coffee Liqueur
- Dark and Stormy
  - Dark Rum | Ginger Beer | Lime
- Spiced Old Fashioned
  - Captain Morgan Spiced Rum | Bitters | Muddled Cherry/Orange/Sugar
- Classic Irish Coffee
  - Bailey’s Cream | Jameson Irish Whiskey | Brown Sugar | Whipped Cream | Coffee

**Draft Beer**
- Finkbine Lager by Backpocket Brewery – 5
- Big Grove Easy Eddie IPA – 6.50
- Big Grove Citrus Surfer Wheat – 6.50
- Sam Adams Seasonal – 6
- Coors Light – 5
- Blue Moon Belgian-Style White Ale – 6

**House Wines**
- Sycamore Lane and Canyon Ridge
  - 6.50/glass, 24/bottle
  - Chardonnay
  - Pinot Grigio
  - Sauvignon Blanc
  - Rosé
  - Merlot
  - Cabernet Sauvignon

**Soft Drinks**
- 3
  - Coca Cola
  - Diet Coke
  - Coke Zero
  - Sprite
  - Barq’s Root Beer
  - Fanta Orange
  - Lemonade
  - Fresh Brewed Iced

**Happy Hour**
- Monday-Friday 2-6pm
- $1 Off Single Well Cocktails
- $4 Domestic Beer Bottles (red box)
- $5 House Wines by the glass (red box)
  - (not available during Thursday 4-6:30pm BOGO offer)