Bump's Restaurant is named for Chalmers “Bump” Elliott, who was director of men's athletics at the University of Iowa from 1970-1991, an era when the Hawkeyes won 34 Big Ten and 11 NCAA championships. He has been described as the architect of Iowa Athletics, and his foundation of hard work, loyalty, and dedication continues to cement the success of Iowa Athletics. He lives on in Hawkeye Nation as a true legend.
**Appetizers**

**Top O’ The Morning Poutine***
- fresh-cut fries
- fried cheese curds
- homemade sausage gravy featuring Iowa-raised Beeler’s pork
- bacon lardons
- sunny side-up egg

**Cinnamon Roll Casserole**
- mini cinnamon rolls baked to order in a cast iron pan
- cream cheese frosting
- pecans

**Fried Cheese Curds**
- ranch dipping sauce

**Fried Pigs in a Blanket**
- links of Beeler’s Iowa raised pork breakfast sausage dipped in pancake batter
- Fireball whiskey maple syrup

**BBQ Breakfast Stack**
- andouille-cheddar cornbread pancakes
- pulled pork
- cheddar
- corn relish
- honey

**Brisket Breakfast Tacos***
- three flour tortillas
- three fried eggs
- sliced smoked beef brisket
- cheddar
- side of salsa

**Bang Bang Shrimp**
- fried crispy shrimp
- tossed with spicy bang bang sauce
- sesame seeds
- side of sweet chili sauce

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

Biscuits and Gravy*
homemade cheddar-garlic drop biscuits | homemade sausage gravy featuring Beeler’s Iowa-raised pork | two eggs | Bump’s Breakfast potatoes 15

Hawkeye Classic*
two eggs | choice of bacon or Beeler’s sausage links | choice of English muffin, sourdough toast, or cranberry-whole grain toast | Bump’s breakfast potatoes 15

Benedicts

Southern Fried Benedict*
split cheddar-garlic biscuit | fried hand-breaded chicken tenders | three-cheese cream sauce | cheddar | two poached eggs | Bump’s breakfast potatoes 15

Crabby Benedict*
split English muffin | two homemade crab cakes | sauteed spinach | Sauce Hollandaise | two poached eggs | Bump’s breakfast potatoes 15

Parma Benedict*
split English muffin | grilled prosciutto di Parma ham | grilled tomatoes | Sauce Hollandaise | two poached eggs | Bump’s breakfast potatoes 15

Hat Trick Benedict*
a trio of Benedicts: one Southern Fried | one Crabby Benedict | One Parma Benedict | Bump’s Breakfast potatoes 20

Homemade Smoked Brisket Hash*
house-smoked beef brisket with Bump’s potatoes and mozzarella | two eggs | choice of English muffin, sourdough toast, or cranberry-whole grain toast 15

Pancakes and Eggs*
two buttermilk pancakes | two eggs | choice of bacon or Beeler’s sausage links | butter | syrup 15

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Uniquely Bump’s

Signature Pork Tenderloin Breakfast*
8oz hand-breaded Beeler’s Iowa-raised pork tenderloin | homemade sausage gravy | two eggs | Bump’s breakfast potatoes | cheddar-garlic biscuit 15

Just Peachy Stuffed Brioche French Toast
peach and sweetened cream cheese stuffed brioche encrusted with pecans | Fireball whiskey maple syrup | whipped cream 16
Huge portion. Perfect for sharing.

Spinach-Feta Omelet*
stuffed with spinach, portobello mushrooms, and feta | Bump’s breakfast potatoes 13

Caprese Omelet*
stuffed with tomato, mozzarella, and basil | side of Bump’s breakfast potatoes | mixed greens salad with balsamic vinaigrette 13

Smokehouse Omelet*
stuffed with smoked brisket, andouille sausage, bell peppers, onions, and cheddar | Bump’s breakfast potatoes 14

Smoked Beef Brisket Burrito*
sliced beef brisket | pepper jack cheese | scrambled eggs | sauteed bell peppers, portobello mushrooms, and onions | fried potatoes | salsa on top | side of Bump’s breakfast potatoes 16

Good Morning Iowa! Omelet*
stuffed with Swiss, mozzarella, and cheddar | topped with cubes of fried pork tenderloin | Bump’s breakfast potatoes | side of cottage cheese | side of ketchup 14

Garden Burrito*
sauteed bell peppers, onions, portobello mushrooms, spinach, and grape tomatoes | scrambled eggs | mozzarella | fried potatoes | topped with salsa and avocado | side of Bump’s breakfast potatoes 14

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Lunch Items

**Nagle Burger***
8oz Certified Angus beef patty | American cheese | lettuce | tomato | red onion | pickles | side of fries 14

**Turkey Club**
turkey | bacon | cranberry-whole grain toast | cheddar | lettuce | tomato | garlic aioli 14

**Ranch Chicken BLT Salad**
Romaine lettuce | breaded and fried chicken | bacon | cherry tomatoes | mozzarella | ranch dressing 16

**Doughnut Burger***
grilled glazed doughnut | 8oz Certified Angus beef patty | American cheese | bacon | side of fries 16
Add a fried egg for $2

**Turkey Club**
turkey | bacon | cranberry-whole grain toast | cheddar | lettuce | tomato | garlic aioli 14

**Ranch Chicken BLT Salad**
Romaine lettuce | breaded and fried chicken | bacon | cherry tomatoes | mozzarella | ranch dressing 16

**Duane Banks Berry-Avocado Salad**
mixed greens | fresh strawberries | sliced avocado | goat’s cheese | pecans | fresh blackberry vinaigrette 16
Add grilled chicken for $6

**Brunch Cocktails**

**Mimosa**
choice of orange, grapefruit, or pineapple juice | prosecco 7

**Irish Coffee**
coffee | Bailey’s Irish cream | Jameson whiskey | brown sugar | whipped cream 7

**Paloma**
Jose Cuervo tequila | grapefruit juice | lime juice | soda | salt rim 7

**Black and Gold Screwdriver**
muddled mixed berries | Tito’s vodka | orange juice 7

**Bloody Mary**
local Hair of the Dog Bloody Mary mix | Tito’s vodka | spiced salt rim | pickle | olives 7

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Drinks

**Domestic Bottles**
Bud Light, Budweiser, Busch Light, Coors Light, Miller Lite, Michelob Ultra, Bud Zero N/A 5

**Draft Beer**
Finkbine Lager by Backpocket 5
Big Grove Summer Jam 6.50
Leinenkugel Summer Shandy 6
Big Grove Easy Eddie IPA 6.50
Sam Adams Seasonal 6
Coors Light 5

**House Wines**
Sycamore Lane
6.50/glass, 24/bottle
Chardonnay
Pinot Grigio
White Zinfandel
Merlot
Cabernet Sauvignon
Bottle list available

**Cocktails**

**Mulberry Mule**— local Iowa Revelton Mulberry gin | lime juice | ginger beer 12

**Berry-Vanilla Spritzer**— muddled berries | double vanilla vodka | lime | soda | Sprite 10

**John Daly**— double Tito’s vodka | lemonade | iced tea 10

**Lavender-Pineapple Margarita**— Jose Cuervo tequila | lavender syrup | lime juice | pineapple juice | grenadine | coriander-salt rim 9

**Spiked Strawberry Lemonade**— double Tito’s vodka | muddled fresh strawberries | lemonade 9

**Pickle Martini**— served “up” with double Tito’s vodka | jalapeno hot sauce | pickle juice | pickle garnish 10

**Sangria**— served over ice with Madria Sangria Tradicional Spanish wine | brandy | lemon | orange | cherry 8

**Soft Drinks**
3
Coca Cola
Diet Coke
Coke Zero
Sprite
Lemonade
Iced Tea
Barq’s Rootbeer
Fanta Orange
Raspberry Tea

**Happy Hour**
Monday-Friday 2-6pm
$1 off Single Well Cocktails
$4 Domestic Bottles (red box)
$5 House Wines (red box)
Lagers

Reunion Floral Pilsner– 4.5% ABV, 35 IBU, German-style, crisp, refreshing– $6
Backpocket Raygun New England IPA– 6.7% ABV, 58 IBU, balanced– $6
Peace Tree Get A Little Hazy IPA– 6% ABV, 0 IBU, not bitter, smooth– $6
Backpocket Bubba Hazy IPA– 6.1% ABV, 30 IBU, citrus, tropical– $6
Big Grove Arms Race Pale Ale– 6% ABV, 55 IBU, malty, balanced– $6
Bell’s Two Hearted IPA– 7% ABV, 60 IBU, piny, fruity, balanced– $6

其他风格

Reunion Amber Ale– 4.5% ABV, 20 IBU, malty, smooth– $6
Backpocket Tiki Sour– 6.8% ABV, 15 IBU, guava, vanilla, coconut– $7
Reunion Hefeweizen– 4.6% ABV, 12 IBU, wheat, banana, clove– $6
Peace Tree Belgian Blonde Fatale– 8.5% ABV, 10 IBU, unfiltered, smooth–$6
Blue Moon Belgian White– 5.4% ABV, 9 IBU, wheat, Valencia orange–$5.50

Dark Ales

Guinness Stout Draught Can 14.9oz– 4.2% ABV, 45 IBU, creamy, coffee– $6.50
Hoppin’ Frog Boris Oatmeal Stout– 9.4% ABV, 60 IBU, rich, roasted flavor– $12
Bell’s Porter– 5.6% ABV, 33 IBU, coffee, chocolate, lighter body– $6

Seltzers and Canned Cocktails

White Claw– 5% ABV– $6
Truly Vodka Base– 5% ABV– $7
High Noon– 4.5% ABV– $8
Backpocket Horse Shoe Canned Mule– 7.5% ABV, $9

Lagers

Reunion Floral Pilsner– 4.5% ABV, 35 IBU, German-style, crisp, refreshing– $6
Fabst Blue Ribbon Tall Boy 16oz– 4.8% ABV, 10 IBU, light, not too sweet– $5
Pilsner Urquell Czech Pilsner– 4.4% ABV, 40 IBU, original 1842 pilsner– $5.50
Stella Artois– 5% ABV, 24 IBU, floral, dry finish– $6

Other Styles

Reunion Amber Ale– 4.5% ABV, 20 IBU, malty, smooth– $6
Backpocket Tiki Sour– 6.8% ABV, 15 IBU, guava, vanilla, coconut– $7
Reunion Hefeweizen– 4.6% ABV, 12 IBU, wheat, banana, clove– $6
Peace Tree Belgian Blonde Fatale– 8.5% ABV, 10 IBU, unfiltered, smooth–$6
Blue Moon Belgian White– 5.4% ABV, 9 IBU, wheat, Valencia orange–$5.50

ABV= Alcohol by Volume– measures the alcohol strength of the beer.
IBU= International Bittering Units– higher IBU means more bitter beer.