

Vespa Petrol

Unleaded

Vespa Guatemalan Organic house coffee or decaf (2.75) free refills

Sweet tea, unsweetened tea (2.5) free refills

Assorted Hot Teas (2.5)

Pepsi Products (2.5) free refills

Stubborn Free Trade Sodas (2.5)

Lemonade (2.5) free refills

Coconut water (2.5)

Chai Tea hot or iced (3.5)

Grapefruit, Orange or Apple Juice (2)

Milk (1.75)

Specialty Coffees

-Bulletproof coffee (4.5)

-Espresso (3.5) double (5)

-Macchiato (4.5)

-Cappuccino (4.5)

-Café Americano (3.5)

-Latte (3.75)

*Substitute almond milk (.75)

-Mocha (4)

-Vanilla Latte (4)

-Hazelnut (4)

-Caramel (4)

-Torani flavored coffee (3.25)

Frappes (4)

Himalayan Salted Caramel

Mocha Berry

Coffee, Betty Ford Style (8)

Bailey's

Kahlua

RumChata

Jameson

Specialty Smoothies (4.25)

Berry Banana

Strawberry

PB&J

Margarita

Specialty Juices (5)

Carrot Ginger

Apple, Power Greens, berries

Vespa Kitchen

On a spring morning, Peter and I were working on the new menu and I might have been enjoying a Bloody Mary and of course, Cheri participating in a mimosa experience. With the menu complete, the only thing left was to name the dishes. Cheri and I jumped on our name sake Vespa and took a Springfield tour. I found myself inspired by our area neighborhoods, and with that, the menu names became clear. Enjoy our Springfield inspired menu.

ROOSTER CALL

Southern Hills Classic (8) Classic 2 egg breakfast cooked your way w/ hash browns, toast preference & choice of seared Vespa ham, house bacon or patty sausage.

***Fox Grape Bagel** (11) Toasted bagel w/ cream cheese smear & Gin cured lox, onion ring vessel, caper pico, chopped hard boiled egg.

***Natural Bridge Eggs Benedict** (9) Our signature eggs Benedict- A large agave & butter milk biscuit, Bourbon black pepper pork belly, two poached eggs & finished w/ house smoked paprika & mild cumin blend, Hollandaise paint.

The Terraces (10) Jalapeno spiked cornbread cake topped w/ house sausage gravy, two eggs your way. Served w/ crispy sweet potato hash browns with smoked gouda, golden currants, candied pecans and toasted coconut.

Emerald Park Omelet (11) Omelet Vespa. Vespa ham & a blend of Gruyere, smoked Gouda & cheddar in a 3 egg blanket. Topped w/ a Deviled Hollandaise, Hash Browns, Toast choice.

Accelerate it!

Meat lovers add house bacon. (12)

Calorie counters: take away the meat & add spinach & blistered Heirloom pico(10)

Twin Oaks Hash (12) Hash it out. Seasoned seared beef hash, two eggs your way, Vespa potato browns, cumin sour cream, green onion garnish & toast choice. Kitchen suggests you try it w/ the Deviled or regular Hollandaise- no extra charge.

Cinnamon Square Breakfast Sandwich- (7) Egg batter top browned Challah bread sandwich filled w/ a chive spiked egg white fold, Vespa Ham, blistered pico & torched Gruyere with Vespa fries.

Hickory Hills Breakfast Burrito (9) Santa Fe style burrito filled w/ our meat trio, aged Cheddar, Blistered heirloom pico, green chili egg scramble & red chili potato. Pico plate, cumin sour cream finish.

Ravenwood Steak & Eggs (12) Herb seared filet tips topped w/ 2 eggs your way on a fancy gravy plate. Rounded out w/ Vespa hashed potatoes & toast choice.

Vegetarian-ish- Sub filet tips for griddled giant Portabella mushroom caps brushed w/ white Balsamic & herbs (9)

Brentwood Oatmeal (6) Tail pipe oatmeal. Steel cut oats served in an individual cast iron pan w/ golden currants & brown sugar or Agave syrup.

Fremont Hills French Toast (7) Challah bread French toast.

Ruskin Heights Pancakes (7) 3 sour cream pancakes enhanced w/ Mexican vanilla.

Highland Springs Waffles (7) 2 house recipe yeast & sorghum raised waffles.

Spring Creek Pancakes (7) Buckwheat & quinoa pancake stackers. Agave jalapeno syrup. Cumin sour cream condiment.

Accelerate it! (add to any of the above items to rev things up)

Bananas Foster w/ warm butter caramel rum sauce & fresh bananas. (8)

Askinosie chocolate chips. (8)

Grand Marnier whip & macerated fresh berries. (8)

Agave Jalapeno Syrup

VESPA SIDE CARS

Biscuit and gravy (4)

House pork sausage patty. (3)

Pork belly slab (BACON!) (3)

Vespa hash brown (3)

Egg a la carte (1.25)

Sweet Potato & Coconut hash brown (3)

Baked seasoned fries. (3)

Torched "mac and cheese" side. (5)

House kimchi (3)

Berry Mint Banana salad (3)

Side house salad (4)

TOAST & JAM (1.25)

Challah Bread

Wheat Berry

Marbled Rye

Gluten Free White

Agave Buttermilk Biscuit

House Raspberry Preserves

House Strawberry Preserves

Casa Tomatillo Peach

LATE RISER

Cooper Estates Salad (7) Sweet & bitter baby greens lemon sliced avocado & blistered tomatoes, . Signature fire roasted sweet onion & white balsamic vinaigrette, charred almond flake, hard boiled egg. Paleo friendly.

Accelerate it! *seared rare tuna (14) filet tips (14) grilled chicken (11)

Cobblestone Creek Rueben- (11) 5 spice rubbed corned beef thinly sliced w/ house made kimchi, Gruyere cheese Tiger "Thousand Island" & grilled rye swirl loaf. Vespa fries.

Olde Ivy Panini (9) "Our Cuban Dip" Wheat berry bread filled w/ Caribbean braised pork shoulder, shaved Vespa ham & house pork belly, mixed greens, Gruyere & smoked paprika mustard, Carribean Au Jus. Vespa Fries

Eaglesgate Burger (11) 7 oz Ground ribeye blended beef burger seared w/ the Vespa spice blend, butter brushed brioche roll, flashed aged Cheddar and Vespa fries.

Accelerate it! Add fried egg (13) Add seared pork belly (13)

Old Southern Hills Wrap (8) Tomato basil tortilla rolled around mixed greens, grilled chicken, house bacon, avocado, blistered tomato and a cilantro lime whipped cheese blend, cumin sour cream side. Vespa fries.

Chimney Hills Chicken & Waffles (11) Sriracha & Buttermilk brined natural chicken breast w/ our house yeast & sorghum waffles topped w/ hometown cashew sauce.

Rivercut Wings- (11) A dozen baked chicken wings tossed in Metro's General Sorghum sauce. Served with Pimento Cheese Celery stalks. ½ order (7)

Forest Heights Pasta (10) Thick spaghetti pasta tossed in a Fire roasted Chianti Pomodoro sauce w/ hand formed steak house style meatballs & Parmesan cheese.

*Available vegetarian & Paleo friendly & vegetable Spiralized "pasta".

Lakewood Village Mac & Cheese (9) Cast iron Mac & Cheese. Rigatoni pasta tossed w/ queso, aged cheddar & smoked Gouda, fresh cream & seared pork belly cubes.

Stanhope Terrace Meatloaf (11) Our ribeye meatloaf classic topped with fancy gravy on a bed of cheddar fries, onion ring garnish.

VESPA AFTER THE JOURNEY (2.75)

Apple Danish

Chocolate Cupcake

Cherry Danish

Vanilla Cupcake

Raisin Danish

Red Velvet Cup Cake

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

HIGH OCTANE

BLOODY MARYS- Brought to you by our friend Tito..Tito's Vodka that is

Tito's Classic- (8) Himalayan salted rim, Tito's vodka, Our House bloody mix, Candied pork belly bacon, pimento cheese celery. olives, house pickle, torched lime.

H.A.F. - (9) Hang on this one is HOT!! Sriracha salted rim, Habenero Bloody Mary Mix, Titos, horseradish, Pickled jalapenos, Celery, Wasabi, torched lime, Fire ball side car.

The Cure- (10) Our Bloody Mary Mix, Fresh Carrot & ginger Juice, electrolytes, horseradish, candied bacon, hot wings, celery. torched lime

Surf and Turf- (14) Montreal rim, House Bloody mix, shaved prime rib, tiger shrimp, horseradish, pimento cheese celery, blue cheese olives.

QUEEN MIMOSA AKA CHAMPAGNE CHERI (8)

Step 1

The Champagne: J. Roget

Step 2 The Flavors.....

Juices

Orange
Pomegranate
Grapefruit

Sparkling Infusions

Black Cherry w/Tarragon
Orange Hibiscus
Lemon Berry with Acai

Step 3 The Intensity...Add a touch of kick ass to your classy day (3)

Absolut Citron
Stoli Raspberry

Deep Eddy Grapefruit
Deep Eddy Peach

Other Bad Ideas

PREHAB- (7) Orange Pedialyte, Sprite and Absolut Citron

Best Day Ever- (8) Red Bull, Tito's vodka, OJ, splash cranberry, electrolyte powder.

Wine

Good: (7.5) Canyon Road Napa Valley

Chardonnay
Sauv Blanc
Pinot Grigio

Pinot Noir
Merlot
Cabernet

Better: (9.5)

Hahn SLH Pinot Noir
Wine of Substance Cab
Charles Krug Chardonnay

Emmolo Sauv Blanc
Francois Montand Brut split
Mionetto Prosecco split

Full Bar Available, pick your poison