



Breakfast

Artisan Baguette French Loaf, from Bigwood Baking Co, Ketchum, ID. Used on all varieties of French Toast!

CAPTAIN CRUNCH ENCRUSTED FRENCH TOAST

First of all, it's delicious, so try it! Two slices, encrusted, then served golden brown stacked with 🍌 in the middle. Served with buttermilk syrup, and fresh whipped cream
Two slices 12 | One Slice 8
Make it a connection: two 🍌 and your choice of bacon, ham or sausage | 4

RIDICULOUSLY REGULAR BUT STILL AWESOME FRENCH TOAST

Dipped in a vanilla and cinnamon heavy cream 🍌 batter
Two Slices 10 | One Slice 7

FRENCH CONNECTION*

Two pieces of French toast, two 🍌 and your choice of bacon, ham or sausage (links or patty)
Two slices 13 | One Slice 11

PEACH COBLER FRENCH TOAST

Fire grilled peach between our already awesome French toast with a toasted streusel crumble and a caramel drizzle, served ala mode 🍌 | 12

NUTTY BACON CAKES Two buttermilk 🍌 topped with fresh chopped smoky bacon, candied pecans, fresh whipped cream and drizzled with buttermilk syrup
Two Cakes 12 | One Cake 8.50
Add vanilla bean ice cream 🍌 for more moooolah 2

STACKED CAKES* Two buttermilk 🍌, choice of bacon, ham or sausage (links or patty) and two 🍌 cooked your way
Two Cakes 12 | One Cake 10

BISCUITS & GRAVY Southern buttermilk biscuits topped with country cream gravy and served with hash browns
Full Order 10 | Half Order 8

EGGS, MEAT, & SPUDS* Two 🍌, bacon, ham or sausage (links or patty) and hash browns. Choice of fresh local bread or mini belgian 🍌 stack | 10.50

CHICKEN FRIED STEAK AND EGGS* Topped with country sausage cream gravy, served with hash browns with and choice of two eggs | 13.50

FANATICAL FARMER* Hash browns, bacon, ham, sausage onions, mushrooms, green and red bell peppers, colby jack cheese, topped with two 🍌, any style. Served with choice of fresh bread or mini Belgian 🍌 stack | 11

CALIFORNIA SCRAMBLE* Onions, mushrooms, diced chicken, tomatoes, and fresh spinach topped with colby jack, hollandaise sauce and avocados. Served with hash browns | 12

BREAKFAST NACHOS 🔥 Ham, bacon, sausage, onions, red and green bell peppers, mushrooms, jalapeños, and cilantro inside a scrambled 🍌 mix. Topped over fresh chips and colby-jack cheese, then drizzled with melted queso blanco and hollandaise sauce. Garnished with fresh jalapeño, tomatoes, cilantro, avocado, sriracha and sprinkled with parmesan | 12

SHORT STACK | 8

BELGIAN WAFFLE | 7

Add Raspberries and Whipped Cream | 2.50

Make it a connection: two 🍌 and your choice of bacon, ham or sausage | 4

SIDE COUNTRY SAUSAGE CREAM GRAVY | 2.50

MINI BELGIAN WAFFLE STACK | 3.50

Bread Choices

Local artisan bread by Bigwood Bread Co., Ketchum, ID.

WHITE • WHEAT • RYE • SOURDOUGH • MINI WAFFLE
ENGLISH MUFFIN • BISCUIT
SUBSTITUTE WITH FRESH SEASONAL FRUIT | 2.50

18% Gratuity on parties of 8 or more.

Omelets

All omelets are crafted from three farm fresh large eggs. Served with hash browns and choice of fresh local bread or mini belgian waffle stack.

CHEESE OMELET Colby jack cheese | 10

HAM AND CHEESE OMELET Black forest ham and colby jack cheese | 11

SUPREME OMELET Ham, bacon, sausage, colby jack cheese, green and red bell peppers, onions and mushrooms | 12.50

HAPPY HAWAIIAN OMELET Green and red bell peppers, onions, pineapple, black forest ham, and Swiss cheese | 11.50

SUNFIRE OMELET 🔥 Ham, bacon, onions, heirloom and sundried tomatoes, jalapeños, cilantro, pepper jack cheese topped with sriracha drizzle | 12

SANTA FE OMELET 🔥 Onions, cilantro, jalapeños, mushrooms, colby jack, pepper jack cheese and steak smothered in a santa fe sauce topped with avocado and a bacon sail | 12.50

MEDITERRANEAN OMELET Chicken, spinach, artichoke hearts, mushrooms, onions, fresh and sundried tomatoes, pesto, and balsamic with fresh mozzarella cheese | 13
Vegetarian Style | 12

WHITE CHEDDAR COUNTRY OMELET Sausage, bacon, onions, mushrooms, white cheddar cheese and smothered with country sausage cream gravy | 13

🔥 = SPICY ITEMS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Brunch

SALMON EGGS BENEDICT*

English muffin, poached egg with Atlantic salmon and avocado topped with hollandaise. Served with hash browns and soul cabbage bacon saute | 16

BASQUE CHORIZO EGGS BENEDICT* 🔥

Two poached eggs perched on top of a French baguette, toasted with bacon butter and covered with sautéed onions, peppers and jalapeños. Finished with basque chorizo sausage smothered with hollandaise sauce. Served with hash browns | 12

ABRA'S EGGS BENEDICT*

English muffin topped with black forest ham, poached eggs, and hollandaise. Served with hash browns and soul cabbage bacon saute | 12

CHICKEN & WAFFLES

A southern tradition - brought to potato country.

A fresh buttermilk waffle is the stage, and the southern fried chicken breast is the show. Served with maple syrup and sweet cream butter | 13

Top it off with two over easy eggs* | +2

CHICKEN BISCUITS & GRAVY

Two buttermilk biscuits topped with southern fried chicken and country sausage cream gravy. served with hash browns and soul cabbage bacon saute | 14

STEAK & EGGS*

9 oz sirloin rib steak, two eggs any style, hash browns, and choice of fresh local bread or mini belgian waffle stack | 17

VEGAN CALIFORNIA SAUTE

Onions, peppers, mushrooms, spinach, zucchini, artichoke, jalapeño, fresh tomato, sundried tomato and pineapple. Topped with 🍌 served with hash browns. In place of bread served with fresh fruit | 13

TASTE Tantalizers

BRUSCHETTA BOUNTY

Baby heirloom tomatoes, sundried tomatoes, roasted garlic artichokes, kalamata olives, marinated with garden herbs and extra virgin olive oil. Served with toasted French bread and balsamic glaze | 10

CAPRICE HEIRLOOM TOMATOES

Fresh sliced heirloom tomatoes, pesto, and Italian seasoned mozzarella. Glazed with balsamic reduction | 9.50

LOCAL FRIED CHEESE CURDS

Lightly breaded white cheddar from Gooding, ID. Served with tomato basil sauce for dunking | 9

Salads

SHRIMP ARTICHOKE CAESAR SALAD

Succulent grilled shrimp with sautéed garlic and artichoke cream reduction. Garnished with diced heirloom tomatoes and diced zucchini | 14

BLACKENED CHICKEN CAESAR SALAD

Romaine lettuce tossed with Caesar dressing | 12

LETTUCE ENTICE YOU

Fresh garden greens, chopped smoky applewood bacon, diced chicken, sliced baby heirloom tomatoes topped with fried cheese curds from Gooding, ID. Best served with Cilantro Ranch | 13

Soups

TOMATO BASIL OR CHICKEN TORTILLA

Cup | 4 • Bowl | 5

Sandwiches

Served with parmesan garlic
Add to any Sandwich | 1.50

DEEP FRIED MONTE CRISTO

Egg and pancake battered on sourdough bread filled with black forest ham, turkey, Swiss and white cheddar. Served with fresh raspberry jam topping | 13

STUFFED GRILLED CHEESE SANDWICH

First off, let's start with the fresh local artesian bread. It's amazing! Five cheeses, Swiss, cheddar, pepper jack, and of course white cheddar and colby jack | 10.50 Add Bacon | 1.50

HAM & CHEESE

Black forest ham steak with white cheddar and colby jack cheese on white bread | 13

CHICKEN CAPRICE

Sourdough, chicken, pesto, Mediterranean bruschetta, whole sliced mozzarella and spinach | 13

TURKEY BACON MELT

Sourdough, pulled hot turkey, diced jalapeños, pepper jack and Swiss cheese with thick cut bacon and sliced heirloom tomatoes | 13

THE SAMMICH*

Toasted Artisan French bread piled high with over-hard bacon, sausage patty and melted with white cheddar, Swiss and cheddar-jack. Served with hash browns and a side of gravy for dunking! | 13

OPEN FACE PHILLY

Perfectly toasted Artisan French bread with Swiss cheese carefully melting the surface. We smother steak with grilled onions, mushrooms, and red and green bell peppers with queso drizzled on top. Served with our house parmesan garlic | 13

 = SPICY ITEMS

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18% Gratuity on parties of 8 or more.

Magicians CREATIONS

Served with your choice of two sides

MAVERICK CHICKEN CORDON BLEU

This ain't your mom's cordon bleu. 6 oz. juicy chicken, topped with black forest ham, then covered with Swiss cheese, mushroom cream reduction, tomatoes and green onions | 17

90Z SIRLOIN RIB STEAK*

Served with your choice of two sides | 17

MAPLE BOURBON PECAN SALMON

Fresh sushi grade Atlantic salmon grilled and glazed with our magical maple bourbon glaze. Served with your choice of two sides | 17

FIRECRACKER SALMON

Fresh sushi grade Atlantic salmon grilled and topped with sundried tomatoes, mushrooms, green and yellow onions and jalapeño sriracha cream sauce. Served with your choice of two sides | 17

Sides

CUP OF SOUP

HASH BROWNS

GARDEN SALAD

HOUSE CAESAR SALAD

PARMESAN GARLIC FRIES

SOUL CABBAGE

Caramelized onions, bacon and red cabbage

BBQ HEIRLOOM TOMATO MEDLEY

DIABLO ZUCCHINI MELT CASSEROLE

So delicious, a little spicy, not gluten free | add .99

Burgers

All burgers made with Double R Ranch Kobe Beef Patty and served with parmesan garlic

Add to any Burger | 1.50

HOG TOPPER AND CHEESE*

Black forest ham and thick cut bacon with bacon aioli, lettuce, cheddar cheese, sliced heirloom tomatoes, and thinly sliced red onion | 12

SMOKIN HOT*

This burger is actually not smokin hot as in spicy, just smokin hot as in "dang thats a fine burger!" Maybe a little spicy... jalapeño jelly, white cheddar, bacon and | 12

MAGIC SWISS MUSHROOM BURGER*

Sautéed mushrooms, thick bacon, Swiss cheese, bacon aioli, sliced heirloom tomatoes, crispy lettuce, and thinly sliced onion | 12

FRESHLY SQUEEZED
Orange Juice

Large | 4 • Small | 3



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GIFT CERTIFICATES AVAILABLE

Abacadabra translates to "I create what I speak" As magician chefs at Abacadabra's we know that food is more than just cooking, it is creating something special. That's why our slogan is "Abacadabra's, where the food is magic!" Our food is our voice.