

ANGEL'S 1376 PALMER RESTAURANT

Signature Dishes

LOADED HASH BOWL \$17.95

Our house recipe corned beef hash topped with 2 eggs & melted cheddar over sautéed mushrooms, onions, applewood smoked bacon and crispy seasoned home fries
+ Add a side of our creamy hollandaise sauce \$2

FARMER'S SKILLET \$17.95

Ham, bacon, sausage, kielbasa, onions & peppers topped with two eggs, melted cheddar, our house recipe garlic parmesan gravy & a grilled buttermilk biscuit over crispy seasoned home fries

BACON, BURGER & FRIES \$17.95

Seasoned ground beef, melted american cheese, 2 eggs, crispy strips of applewood smoked bacon, tomatoes, green onions, our house recipe burger sauce & fried pickles over crispy seasoned home fries
+ Served with our house skillet toast

GARDEN VEGGIE SKILLET \$17.95

Sautéed broccoli, mushrooms, onions, peppers & blistered grape tomatoes topped with 2 eggs, shaved parmesan, fresh avocado & green onions over crispy seasoned home fries
+ Served with a side of our house recipe garlic aioli & house skillet toast

GREEN EGGS & HAM BREAKFAST BOWL \$17.95

Our in house baked shaved ham, sautéed broccoli, green peppers and baby spinach topped with cheesy cheddar scrambled eggs, freshly sliced avocado & green onions over crispy seasoned home fries
+ Served with our house skillet toast

STRAWBERRY CREAM CHEESE STUFFED FRENCH TOAST \$14.95

Our signature thick cut maple vanilla french toast layered with our house made fresh strawberry sweetened cream cheese topped with fresh strawberries & vanilla cream
+ Served with warm maple syrup & fresh whipped cream

LEMON BLUEBERRY STUFFED FRENCH TOAST \$14.95

Our signature thick cut maple vanilla french toast layered with our house made sweetened blueberry & lemon curd cream cheese topped with fresh blueberries & lemon vanilla cream
+ served with warm maple syrup & fresh whipped cream

OREO COOKIES N CREAM OR REESE'S PIECES PB FLAPJACK STACKER \$13.95

A stack of four fluffy buttermilk flapjacks topped with your choice of crushed oreos or reese's pieces candies, drizzled with chocolate ganache, creamy peanut butter sauce & vanilla cream
+ Served with warm maple syrup & fresh whipped cream

BREAKFAST BLT WITH EGG \$13.95

Four Slices of our thick cut applewood smoked bacon, two eggs, beefsteak tomato slices, crisp green leaf & mayo on your choice of toast

AVOCADO TOAST (YES! YOU CAN ADD BACON!!) \$12.95

Garlic pepper smashed avocado on toasted artisan multigrain topped with two eggs, blistered grape tomatoes, green onion, everything bagel seasoning & a few dashes of spicy sriracha
+ Add crispy chopped applewood smoked bacon \$2.50

Please inform your server if a person in your party has a food allergy. All of our dishes are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry shellfish or eggs may increase your risk of a food-bourn illness

Benny's From Heaven

All of our benny's are made with gluten free hollandaise & served with crispy seasoned homefries

BLTA EGGS BENNY \$17.95

Crispy strips of applewood smoked bacon, beefsteak tomato slices, peppery arugula & perfectly poached eggs on a toasted buttery english muffin topped with creamy hollandaise & fresh avocado

LEIDY'S SMOKED KIELBASA & SAUSAGE EGGS BENNY \$17.95

Grilled Smoked kielbasa, twin sausage patties & perfectly poached eggs on a toasted buttery english muffin topped with creamy hollandaise and chopped bacon

BBQ KICKIN' WESTERN EGGS BENNY \$18.95

A generous slice of our in house baked ham, sautéed onions, peppers, chopped applewood smoked bacon & perfectly poached eggs on a toasted buttery english muffin topped with chipotle hollandaise & a drizzle of tangy bbq sauce

SIGNATURE HOUSE HASH EGGS BENNY \$17.95

Our house recipe corned beef hash with smashed carrots, onions and a secret blend of ingredients topped with perfectly poached eggs and creamy hollandaise on a toasted buttery english muffin

CALIFORNIA EGGS BENNY \$17.95

Crispy chopped applewood smoked bacon & perfectly poached eggs on a toasted buttery english muffin topped with creamy chipotle hollandaise, diced tomatoes, green onion & fresh avocado

NOVA SCOTIA SMOKED SALMON EGGS BENNY \$18.95

Nova Scotia smoked salmon, sautéed baby spinach & perfectly poached eggs topped with creamy hollandaise, briny capers & chopped scallions on a toasted dill butter english muffin

AVOCADO BACON EGGS BENNY \$15.95

Crispy chopped applewood smoked bacon & perfectly poached eggs on a buttery toasted english muffin topped with creamy hollandaise, twin strips of thick cut bacon, sliced fresh avocado & green onion

Grandpa Joe Breakfast

Grandpa Joe offers 3 eggs with a large piece of our signature french toast or 2 buttermilk flapjacks Served with crispy seasoned home fries, choice of toast & warm maple syrup
(*NO Substitutions*)

GRANDPA JOE NO MEAT 11.95

GRANDPA WITH CHOICE OF BACON, HAM, SAUSAGE OR KIELBASA 13.95

GRANDPA JOE WITH OUR HOUSE HASH 14.95

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3 Egg Omelette's

All of our omelettes are loaded with the freshest ingredients

Served with crispy seasoned homefries

***Egg Whites offered for and extra egg charge**

SPANAKOPITA TORTILLA \$15.95

An omelette filled with sautéed baby spinach, red onion, parmesan cream cheese, mozzarella & feta wrapped inside a crispy grilled garlic aioli flour tortilla

CHEESEBURGER \$16.95

An omelette filled with Seasoned ground beef, american cheese, diced tomato, minced onion & pickle on a bed of shredded lettuce topped with house made burger sauce & toasted sesame seeds

BALSAMIC GARDEN VEGGIE \$14.95

An omelette filled with broccoli, mushrooms, red peppers, baby spinach & mozzarella topped with diced tomatoes, green onion & our house balsamic glaze

CHICKEN BACON RANCH \$16.95

In house rotisserie chicken, crispy chopped applewood smoked bacon, melted cheddar & cream cheese topped with green onion, thick cut bacon and our house recipe ranch sour cream

BYOML* \$7.95* +

*Veggies add .75 ea. *Spinach add \$1 *Avocado add \$2 *American, Swiss,
Cheddar, Mozzarella, Pepperjack or feta add \$1.25 *Meats- Ham, Bacon, Sausage or Kielbasa add \$1.50
*Smoked Salmon add \$5.00 *Chicken, Turkey, burger or Hash add \$4.00

Sides

MUFFIN OF THE DAY \$3.95

A freshly made jumbo muffin grilled with butter

GLUTEN FREE MUFFIN \$4.50

A freshly made gluten free jumbo muffin grilled with butter

BAGEL WITH CREAM CHEESE OR PEANUT BUTTER \$2.95

Your choice of plain, everything or onion

SAUSAGE (LINKS OR PATTY) OR KIELBASA \$4.95

IN HOUSE BAKED HAM \$5.95

THICK CUT APPLEWOOD SMOKED BACON (4) \$6.95

HOUSE RECIPE CORNED BEEF HASH \$8.95

A SINGLE SLICE OF FRENCH TOAST \$5.95

SIDE OF FLAPJACKS (2) \$3.95

GLUTEN FREE FRENCH TOAST (3) \$8.95

Ask your server for available bread options

GLUTEN FREE FLAPJACKS (3) \$8.95

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Breakfast Staples

FRENCH TOAST \$10.95

Two pieces of our signature maple vanilla french toast cooked to a golden brown and drizzled with butter

FLAPJACK STACKER \$7.95

A stack of four buttermilk flapjacks drizzled with butter

+ Add ons - Fresh fruit on top \$2 per fruit, Chocolate Chips, Fresh Whipped Cream .50

TWO EGGS & TOAST / ONE EGG & TOAST \$4.50 / \$3.50

TWO EGGS, HOMEFRIES & TOAST / ONE EGG, HOMEFRIES & TOAST \$5.95 / \$4.95

TWO EGGS, BACON OR HAM / ONE EGG, BACON OR HAM \$10.95 / \$8.95

Served with crispy seasoned homefries & choice of toast

TWO EGGS, SAUSAGE OR KIELBASA / ONE EGG, SAUSAGE OR KIELBASA \$8.95 / \$7.95

Served with crispy seasoned homefries & choice of toast

TWO EGGS & HOUSE HASH / ONE EGG & HOUSE HASH \$12.95 / \$10.95

Served with crispy seasoned homefries & choice of toast

OATMEAL WITH BROWN SUGAR \$2.95

Served hot with a side of milk

+ With Raisins \$3.25 With Walnuts \$3.75 With Fresh Fruit \$4.95

FRESH FRUIT CUP \$8.95

+ With strawberry or vanilla yogurt \$9.95 With Vanilla Almond Granola \$9.95 With Both \$10.95

BREAKFAST BANANA SPLIT \$13.95

A whole banana split down the middle topped with vanilla & strawberry yogurt, fresh blueberries, strawberries, toasted almonds, coconut, chocolate ganache, peanut butter sauce & whipped cream

Beverages

COFFEE OR TEA (HOT OR ICED) \$2.75

HOT COCOA (WITH FRESH WHIPPED CREAM) \$2.95

NATALIE'S FRESH SQUEEZED 8OZ OJ \$3.95

NATALIE'S FRESH SQUEEZED LEMONADE \$3.95

Seasonal

JUICE (APPLE, V-8, TOMATO, CRANBERRY) 2.25 / 3.25

WHOLE MILK (WHITE OR CHOCOLATE) \$2.95

CANNED SODA \$1.95

Coke, Diet Coke, Sprite, Root Beer or Seltzer

Welcome To Our Little Piece of Heaven

We'd like to take a minute to tell you a little bit about us and how we got started.

With a lifetime experience of working in the restaurant industry since the age of 15, I always dreamed of opening my own place.

in 2017, Phil & I were lucky enough to purchase the long established Palmer Restaurant, owned and operated by the Polopolous family for many generations.

The idea has always been to offer "REAL FOOD FOR REAL PEOPLE"!

Serving made to order meals with only the freshest of ingredients!

All served on meals with portions you can't beat!

Our passion and love of food is shown daily with our ever changing specials and homemade jumbo muffins!

All of our meals are made fresh to order in our small, but ever-changing, kitchen. And while we realize sometimes it takes a little longer to reach your table, we know you will leave full and happy!

MANY PEOPLE ASK ABOUT BETTY BOOP!

My mom was a true fan of Betty Boop and it showed in her daily attire, collections and in the food truck " Betty Kate & Grandpa Joe's", that she and my step-dad ran for many years locally at the Brimfield Antique Flea Markets!

"Outdoor Betty", as we refer to her as, was a staple in front of their business. Wherever it took them, Betty was always out there, front and center!

My mom passed in 2014, and when we told Joe we were opening Angel's, he asked if I'd like to have Betty to honor my mom and carry on our families passion for food.

We also offer a Grandpa Joe and a Betty Kate breakfast on our menu to honor them both

We love to see the many photos with her that you all share. To me, she represents family and I know my mom is enjoying every smile! So keep taking those pictures!

We hope that when you come dine with us here at Angel's, you feel our passion, become part of our little family and it becomes not just a meal but an experience you will want to do again and again!

We are truly blessed to be a part of this community with all of you!

Thank you for your continued support!

Phil & Angel