



THE STORY

In 2008, a few friends decided that beautiful downtown Manhattan, Kansas could use a fun little breakfast joint. The former location of Charles “Cotton” Limbocker’s Chef Café (1943-1986) just happened to be available, as well as the super-cool original neon sign. Hence, The Chef Café was reborn. Everyday we strive to continue the Limbocker family tradition of tasty food, friendly service and good times.

Thanks for joining us, and enjoy the ride!

Cheers, your Chef family

BREAKFAST EATS

CLASSIC BREAKFAST*

Two eggs, bacon, hash browns and a slice of toast with warm homemade strawberry jam 9.75

CHICKEN FRIED STEAK-N-EGGS*

Topped with sausage cream gravy, served with two eggs, choice of potato, toast and warm homemade strawberry jam 14.00

SMOTHERED BREAKFAST BURRITO

Bacon, sausage, scrambled eggs and cheddar-jack cheese in a flour tortilla topped with sausage cream gravy and served with choice of potato 11.00

HOMEMADE BISCUITS AND GRAVY Full order/7.50 Half order/4.00

HOMEMADE CORNED BEEF HASH*

Our delicious and chunky hash topped with two basted eggs and a slice of toast .. 12.00

FAJITA SCRAMBLE

Three scrambled eggs, chorizo sausage, pico de gallo, peppers, onions and jack cheese. Served with two flour tortillas, chipotle sauce and sour cream 11.00

DANG QUESADILLA

Bacon, potato, scrambled eggs and cheddar-jack cheese grilled in a large flour tortilla. Served with chipotle sauce and sour cream. 11.00

BREAKFAST PIZZA

Creamy cheese sauce, scrambled eggs, bacon, tomatoes, jack and Parmesan cheese on a pizza crust 11.00

CHORIZO BURRITO

Chorizo sausage and scrambled eggs in a flour tortilla covered with creamy cheese sauce, pico de gallo and green onions. Served with choice of potato 10.50

HUEVOS RANCHEROS*

Two lightly grilled corn tortillas and two over-easy eggs, one topped with jack cheese and verde sauce and the other with cheddar cheese and chipotle sauce. Served with choice of potato 9.00

THE GRANT “THE PERFECT BREAKFAST”*

Half order of biscuits and gravy with bacon, two over-easy eggs over hash browns. 11.25

STEAK-N-EGGS BREAKFAST*

Grilled five ounce sirloin, two eggs, choice of potato and toast with our warm homemade strawberry jam 12.00

SALMON SCRAMBLE*

House-smoked salmon, spinach, tomato and jack cheese scrambled with three eggs. Served with choice of potato 14.00

BENNIES

STEAK BENNIE*

Grilled five ounce sirloin, two basted eggs and hollandaise over Texas toast with homestyle potatoes. 14.00

TRADITIONAL EGG BENNIE*

Ham steak, two basted eggs and hollandaise over toasted english muffin with homestyle potatoes. 11.00

SMOKED SALMON BENNIE*

House-smoked salmon, two basted eggs and hollandaise over rye toast with homestyle potatoes. 14.50

VEGGIE BENNIE*

Sautéed zucchini, mushrooms, asparagus, tomatoes, spinach, peppers and onions served over toasted english muffin with two basted eggs and hollandaise. Served with homestyle potatoes 10.50

CRAB CAKE BENNIE*

Two crab cakes, spinach, tomato and two basted eggs and hollandaise over toasted english muffin with homestyle potatoes 15.00

HEY SWEETNESS!

STACKED FRENCH TOAST*

Two slices of amaretto-soaked grilled French toast layered with caramel cream cheese and served with two eggs and bacon 12.00

PANCAKES BANANAS FOSTER

Two cakes topped with dark rum-banana-pecan sauce and served with two slices of bacon 11.50

CAKE IT UP!

One pancake with a side of bacon. 6.50
Add some yummys50 each
(granola, blueberries, strawberries, blackberries, banana, pecans, chocolate chips, fruity pebbles)

And BY THE WAY

While we are thrilled that you are comfortable and engaged in lively conversation, please be aware and considerate of fellow patrons waiting for a seat. We like bringing you stuff. This includes your bill. You don't have to get up to pay. Just sit back and relax and we'll do the footwork.

EGGCETERA

Served with choice of shredded hashbrowns or roasted homestyle potatoes (sliced red potatoes with a bit of chipotle spice)

HAM AND CHEESE OMELET

You just can't go wrong with ham and cheddar 10.25

VEGGIE OMELET

Three egg omelet filled with zucchini, asparagus, spinach, mushrooms, tomatoes and jack cheese 10.25

TURKEY SAUSAGE OMELET

Spinach, turkey sausage, tomatoes and jack cheese in a three egg omelet 10.25

I ♥ MEAT FRITTATA

Lots of bacon, ham, pork sausage and cheddar cheese baked with three eggs 11.00

FLORENTINE FRITTATA

Spinach, mushrooms, Swiss and Parmesan cheese baked with three eggs and topped with creamy cheese sauce and green onions. 11.00
Add our delicious house-smoked salmon 14.25

BUENOS DIAS FRITTATA

Chorizo sausage, pico de gallo and jack cheese baked with three eggs and served with sour cream and chipotle sauce on the side. 11.00

PESTO FRITTATA

Goat cheese and tomatoes baked with three eggs and topped with pesto 11.00

* The US Food and Drug Administration is concerned about your health and safety. Their 2009 Food Code says that consuming raw or undercooked meats, poultry, seafood, shellfish and eggs (pretty much our whole menu) may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALADS

THE CHEF

House greens with ham, turkey, tomatoes, croutons, one hard boiled egg, Swiss and cheddar cheese served with choice of dressing (ranch, Thousand Island, Italian, Caesar, blue cheese, honey-french, balsamic vinaigrette or wasabi-Dijon vinaigrette) 10.50

CRAB CAKE SALAD*

Housemade crab cakes served over fresh greens with grilled portobello mushrooms and fresh tomatoes with wasabi-Dijon vinaigrette on the side 14.00

CHICKEN CAESAR SALAD

Grilled chicken breast tossed with house greens, Parmesan cheese, croutons and tomatoes in Caesar dressing10.50

SIDE SALAD

House greens with tomatoes, croutons and choice of dressing (ranch, Thousand Island, Italian, Caesar, blue cheese, honey-french, balsamic vinaigrette or wasabi-Dijon vinaigrette 4.50

SIDES

OATMEAL

with a side of brown sugar and a few berries5.50

HOUSEMADE GRANOLA-N-YOGURT

with a few berries5.25

TOASTED BAGEL

with cream cheese and warm homemade strawberry jam 3.50

HOMEMADE BUTTERMILK DROP BISCUIT

with warm homemade strawberry jam. 2.00

THE CHEF FRUIT BOWL

You'll love it5.50

TOASTED ENGLISH MUFFIN

with warm homemade strawberry jam. 2.25

MAC-N-CHEESE

. 4.50

CHILI BROWNS

Hashbrowns topped with chili, cheese, sour cream and green onions5.50

BOWL OF CHICKEN NOODLE SOUP WITH HOMEMADE NOODLES

.5.00

BOWL OF CHILI

Topped with cheese, sour cream and green onions5.00

EGG*

.1.25

BACON, HAM, HOMEMADE PORK OR TURKEY SAUSAGE

. 3.50

HASHBROWNS OR HOMESTYLE POTATOES

. 3.00

SIDE OF CORNED BEEF HASH

. 4.50

CRABCAKE*

.5.00

ONE SLICE OF TOAST WITH WARM HOMEMADE STRAWBERRY JAM

.1.00

SLICE OF FRENCH TOAST

. 3.00

PANCAKE

. 3.50

PASTA OR POTATO SALAD

. 2.50

SIDE OF SAUSAGE CREAM GRAVY

. 1.50

SIDE OF CREAMEL CREAM CHEESE

.1.00

SIDE OF NANAS FOSTER SAUCE

. 2.50

SIDE OF HOLLANDAISE*

. 2.00

YA NEED SOME CHEESE?

.50

PICO DE GALLO, SOUR CREAM, VERDE, CHIPOTLE, STRAWBERRY JAM, JALAPENO OR PEANUT BUTTER

.50

BEVERAGES

COFFEE

Custom blended and locally roasted Paramour Coffee  2.75

HOT TEA

Tazo assortment. 2.50

HOT CHOCOLATE

topped with whipped cream and chocolate syrup. 2.50

JUICES

orange, apple, grapefruit, cranberry, grape, pineapple or V8 Small/2.50
. Large/3.50

SOFT DRINKS

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Unsweetened Iced Tea, Lemonade 2.00

SAMMIES

Served with a pickle spear and choice of pasta salad, potato salad, cottage cheese, homestyle potatoes or hash browns

B.E.L.T.*

Bacon, two-over easy eggs, spinach and tomato with mayo on Texas toast 9.75

STEAK SAMMIE*

Grilled steak, one over-easy egg, cheddar cheese and mayo on Texas toast10.50

VEGGIE WRAP

One big ol' flour tortilla filled with zucchini, spinach, asparagus, onion, tomato and portobello mushrooms with goat cheese. Served with a side of verde sauce 9.25

WRAP IT UP

Grilled chicken breast, spinach, tomato, cheddar and jack cheese in a flour tortilla. Served with a side of chipotle sauce. 10.00

BREAKFAST CLUB WRAP

Turkey, bacon, scrambled eggs, cheddar and jack and pico in a flour tortilla. Served with a side of ranch 10.00

CHEESEBURGER*

5 oz burger with cheddar, spinach, tomato and onion 9.00
Make it a double 11.00
Add bacon 3.50

TURKEY BURGER

Quarter-pound lean ground turkey with Swiss cheese, spinach, tomato and onion . . 9.00

CHICKEN SALAD

Chicken breast with pecans, grapes, green onions, celery and mayo on Texas toast with spinach and tomato10.00

GRILLED CHICKEN CLUB

Chicken breast, bacon, Swiss cheese, spinach, tomato and mayo on Texas toast . . 10.00

MONTE CRISTO SANDWICH

Two slices of French toast, ham, turkey, Swiss cheese topped with powered sugar and served with a side of strawberry jam. 11.50

FOR THE KIDDOS

PB&J CAKES

Peanut butter and warm homemade strawberry jam between two pancakes5.50

KIDDIE MAC-N-CHEESE

Just like the "big kids" with no crunchy bread topping. 4.50

GRILLED CHEESE

Grilled American cheese and Texas toast 3.00
Add bacon 3.50

CRISPY CHICKEN STRIPS

Three chicken strips served with a side of ranch dressing 5.00

GROWN UP DRINKS

THE CHEF SUNRISE

Vanilla vodka, OJ and a splash of pomegranate juice. 7.00

IRISH COFFEE

Irish Whiskey, Irish Cream and coffee 7.00

BLOODY MARY

Vodka, celery salt and ZingZang with a splash of beer and pickle spear. 7.00

HABANERO BLOODY

Habanero infused vodka with cucumber-dill bloody mix 7.00

IRISH FLOAT

Iced coffee, Irish Whiskey, Irish Cream and a scoop of vanilla ice cream 8.00

PAMA GIN FIZZ

Gin, grapefruit juice and Pama Liqueur. 7.00

MIMOSA

Prosecco (Italian sparkling white wine) with a little OJ 7.00

PROSECCO FLOAT

Italian sparkling white wine with a scoop of raspberry, mango or lemon sorbét 8.00

MANMOSA

Busch Light Beer and a splash of OJ 3.00

BEER

Ask your server about our local beer selection
Red Stripe, Guinness. 6.00
Bud and Bud Light Pounder. 3.50
Busch Light Can 2.50

WINES BY THE GLASS

House Pours: LAB Red or White 6.00