

CREIGHTON'S   
*Crazy Egg Cafe*  
and  COFFEE BAR

FRESH HANDCRAFTED LOCAL  
WARSAW — INDIANA

Monday thru Saturday 7am-2pm

## CREIGHTON BROTHERS—A FAMILY FARM SINCE 1925

In 1925, brothers, Hobart and Russell Creighton, along with their wives, took a chance on a dream and started a family adventure that is now into its 5th generation nearly a century later. On 38 acres of the Creighton homestead, south of Atwood, they converted an empty hog house and began their journey in poultry and egg production. The brothers invested everything that they had into 1200 white leghorn pullets and, 10 years later, the farm was producing the highest performing leghorn egg-laying hen east of the Mississippi. The Creighton brothers became a significant part of our area's legacy, called "the Egg Basket of the Midwest." Since that time, we have continued to grow conservatively and have refused to compromise in our dedication to caring for our hens and being responsible stewards of our land. Our corn, plus corn from other local farmers, goes into feeding our hens at all of our farms, all within 10 miles of this building. We are proud to be part of the rich agricultural heritage in Kosciusko County! Scan our QR code to learn more.

Thank you for visiting our farm and our community today. We hope you agree that it is a wonderful place to call home, and we hope that you will join us again very soon!!



# Farmhouse Favorites with a Modern Twist

## Classic Egg Sandwich

Fried egg + cottage bacon + cheddar cheese on English muffin. 7 (Sub a croissant 1)

## \*Blue Ribbon Farm Plate

3 eggs + roasted red potatoes + choice of bread. 8  
(Add bacon, sausage links, or cottage bacon) 3

## Fruit & Yogurt Plate

Seasonal fruit + vanilla yogurt + homemade granola + choice of bread. 9.5

## Belgian Waffle or French Toast

Made in house, served with butter and syrup. 6.5/4  
(Add berries 1.5)

## Oh My Oatmeal

Hearty Oatmeal + brown sugar + cranberries + homemade granola. 6

## Biscuits & Gravy

Made from scratch sausage gravy + biscuits. 8.5/4.5

## Loaded Breakfast Fries

Fries + choice of gravy + cheese + 2 fried eggs. 9.5

## Chicken & Waffle

Kettle chip-crusted chicken strip atop Belgian waffle with our bacon gravy. 9

## Eggs & Bacon Benedict

Made-in-house biscuit + cheddar + sliced h/c eggs + bacon + choice of gravy. 12.5/9



## \*Avocado Toast

English muffin + smashed avocado + poached egg + red pepper aioli + feta crumbles. 9

## \*The Florentine

2 poached eggs atop swiss cheese + spinach + Canadian bacon on English muffin with red pepper aioli drizzle. 9.5

## The Scrambler

Roasted red potatoes + scrambled eggs + bacon crumbles + choice of sausage or bacon gravy + cheese. Choice of bread. 11.5

## \*Crazy Egg Hash

Roasted red potatoes + sauteed bell pepper/onion/mushroom + cheddar + 2 over-easy eggs. Choice of bread. 11

## \*The Waffich

Belgian waffles + sandwich eggs + cottage bacon + cheddar cheese + red pepper aioli. 11/7.5

## Breakfast Pizza

Crispy cauli crust topped with scrambled eggs, bacon, spinach, and cheese. Gravy on side. 11

## \*B & G Omelet

Omelet stuffed with a biscuit + cheese, topped with our sausage gravy. 9.5

## \*Build Your Own Omelet or Scramble

Fluffy omelet or scramble with your choice of any three ingredients below. Choice of bread. 9.5

Cheese: cheddar, gouda, swiss, pepperjack, feta.

Veg: b.pepper, onion, spinach, mushroom, jalepeno, tomato.

Protein: ham, sausage, bacon, black beans, avocado

• Additional items 0.95ea (limit 5) / Egg White Option

Bread choices: White, 8-grain, biscuit, English muffin, rye, sourdough, GF bread, or GF bun.



= Gluten-Free By Request

# 'Breaking for Lunch 11a-2p

## \*Bacon, Egg, & Cheeseburger

Beef burger + bacon + runny or sandwich egg + cheese on a toasted Brioche bun. Choice of side. 14

## Not Your Daddy's Burger

Our award-winning meatloaf + gouda cheese + our homemade Triple XXX © sauce on a toasted Brioche bun. Choice of side. 13

## Breaded Tenderloin

A Midwest Classic! Served on a toasted Brioche bun + American cheese. Choice of side. 14

## BBQ Pulled Pork

Slow-roasted in house with our homemade BBQ sauce. Served with pepperjack cheese on a toasted Brioche bun. Choice of side. 10

## Which Came First

Homemade chicken and egg salad + crunchy lettuce + cheddar on a buttery croissant. Choice of side. 10

## \*Barndance BeLT

Thick-cut bacon + lettuce + tomato + sandwich egg with our Triple XXX© sauce. Choice of side. 11

Lettuce, tomato, onion, pickle, mayo upon request

**Regular Sides:** Applesauce, Cottage Cheese, Seasoned French Fries, Kettle Chips, Roasted Veggies, Corn, Cup of Soup. *Ala Carte* 3

**Premium Sides (+2):** Fruit Cup, Pickled Beets/Eggs, Roasted Potatoes, Mashed Potatoes/Gravy, Yogurt/Granola, Side Salad, Mac/Cheese. *Ala Carte* 4

Add an Egg 1, Add Side of Meat 4

Sub Real Maple Syrup 1, Side of Toast 3

Some Substitutions Include an Upcharge

Available 11am-2pm

## Chicken & Noodles

Smoked chicken + homemade egg noodles atop red-skinned smashed potatoes with corn. 10

Gluten-Free Noodles available on Fridays

## Not Your Mama's Meatloaf

Our Award-Winning meatloaf, made with our special seasoning blend. Served with smashed potatoes + rosemary gravy + corn. 13

## Mac & Cheese Please

Cavatappi + our creamy 3-cheese blend, topped with thick-cut bacon crumbles. 11

## Crazy Cobb Salad

Mixed greens + ham + turkey + bacon + h/c egg + cheddar + cucumber + tomato. 13

## Tumbleweed Salad

Mixed greens + h/c eggs + red onion + white cheddar + dried cranberries + our kettle chip-crusted chicken strip. 14

## Sunrise Salad

Mixed greens + crumbled bacon + crispy chicken + feta + fresh strawberries + h/c egg + our made-in-house warm Belgian waffle croutons. With our maple balsamic vinaigrette. 14



## Homemade Dressings:

Strawberry Dijon

Buttermilk Ranch

Western

Creamy Gorgonzola

Maple Balsamic Vinaigrette

**We Take Every Precaution in Sourcing Nut-Free Products.**

\*We prepare these menu items to the level of doneness that you request. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness.

## FLAVORS + \$.50

Almond \*

Amaretto

Apple

Banana

Brown Sugar

Butterscotch

Caramel (SF)

Cherry

Chocolate (SF)

Cinnamon

Coconut

Cookie Dough

English Toffee \*

French Vanilla

Gingerbread

Hazelnut \* (SF)

Honey

Irish Crème

Lavender

Maple

Peanut Butter \*

Peppermint (SF)

Raspberry

Red Velvet

Salted Caramel

Strawberry

Toasted Marshmallow

Vanilla (SF)

White Chocolate (SF)

\*\*All Flavors Nut-Free

SF = Sugar-Free Syrup

Seasonal Flavors

# Handcrafted Coffee Bar Menu

Served Hot, Over Ice, or Frozen (Blended)

## HOT (16oz & 20oz)

Americano ~ \$3.05/\$3.35

Café Au Lait ~ \$3.95/\$4.25

Cappuccino ~ \$3.95/\$4.25

Latte ~ \$4.05/\$4.35

Mocha ~ \$4.55/\$4.85

\*Chai Latte ~ \$4.05/\$4.35

\*Hot Chocolate ~ \$3.80/\$4.10

\*Herbal Tea ~ \$2.95 (one size)

\*London Fog Latte ~ \$4.45/\$4.75

## ICED (16oz & 24oz)

Iced Coffee ~ \$2.55/\$2.85

Iced Latte ~ \$4.05/\$4.35

Iced Mocha ~ \$4.55/\$4.85

Cold Foam Coffee ~ \$4.05/\$4.35

\*Iced Chai Latte ~ \$4.05/\$4.35

\*Fruit Sparkler ~ \$2.85/\$3.15

\*Iced Tea (Green or Black) ~ \$2.25/\$2.55

Tea Flavors (+ \$0.50): Peach, Pomegranate, Mango, Strawberry, Raspberry, Cherry

## OTHER:

Juice (Apple, Orange, Cranberry) ~ \$2.00

Milk (White or Chocolate) ~ \$2.00

Glass Bottled Soda or XXX ~ \$2.50

BESTEAS © (Sparkling Teas) ~ \$3.00

## ADDITIONS/SUBSTITUTIONS:

Add a Shot of Espresso ~ \$0.60

Add Whipped Cream ~ \$0.50

Sub Oat milk, Soy milk, or Fairlife ~ \$0.75

AFFOGATO SHOT



## FROZEN (16oz & 24oz)

Flavored Latte ~ \$4.95/\$5.25

Mocha ~ \$4.95/\$5.25

\*Chai Latte ~ \$4.55/\$4.85

\*Vanilla Crème ~ \$4.95/\$5.25

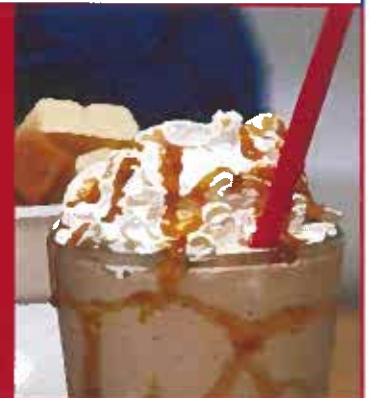
\*Frozen Hot Chocolate ~ \$4.95/\$5.25

\*Matcha Tea ~ \$4.95/\$5.25

\*Fruit Smoothie ~ \$4.95/\$5.25

\*Creamsicle Smoothie ~ \$5.95/\$6.25

OUR SIGNATURE  
CRAZY EGG MOCHA



FREE REFILLS ON DRIP COFFEE, ICED TEA, AND LEMONADE ONLY

# SMALL PLATES

## **Hard-Cooked BLT Bites**

Our farm-fresh hard-cooked egg, with bacon, lettuce, & tomato, sprinkled with Everything-Bagel Seasoning, and served with our Roasted Red Pepper Aioli. 3ea



## **Deep Fried Corn Riblets**

Lightly battered and seasoned corn-on-the-cob, served with our homemade buttermilk ranch dressing. 7.5

## **Scotch Eggs**



Hard-cooked egg, wrapped in sausage and a kettle chip crust. Served with our made-in-house sauces. Order just one, or one for everyone at your table. 3.5ea

## **Soup & Salad Combo**

A cup of our homemade soup of the day + a side salad with choice of made-in-house dressings. 8.5

*Buttermilk Ranch, Western, Strawberry Dijon, Creamy Gorgonzola, or Maple Balsamic Vinaigrette*

# SWEETS

## **Corn Bread Doughnuts**

Sweet country-style cornbread cubed, fried, rolled in cinnamon/sugar and drizzled with our cream cheese icing. 4



## **XXX Rootbeer Float**

A classic summer treat made with vanilla ice cream and Triple XXX© Rootbeer. 6.5

## **Belgian Waffle Sundae**



Our made-in-house crispy Belgian waffle, topped with vanilla ice cream, homemade strawberry rhubarb sauce or berries, & whipped cream. 6.5

## **Espresso Crème Brulee**

Made-in-house crème brulee infused with espresso and topped with a perfect burnt sugar crust. 5

## **Affogato Shot**

A shot of our Crimson Cup espresso, poured over vanilla ice cream. 3.5

