



Welcome to Le Peep Breakfast Brunch & Catering



beginnings

because you just can't wait...

Sticky Buns	\$7
broiled croissant muffin topped with brown sugar, cinnamon, cream cheese, cinnamon apples and almonds	
Hoosier Bread	\$7
deep fried dough dumplings tossed in cinnamon sugar and drizzled with our housemade vanilla cream cheese icing and caramel	
Yogurt Parfait with Homemade Granola and Fresh Fruit	\$11
banana and crunchy granola with almonds atop vanilla greek yogurt with a drizzle of honey	
★ add almonds, blueberries, strawberries, pineapple, chocolate chips, or tumeric for 99¢ each	
Cinnamon Apple Belgian Waffle	\$12
custard-battered belgian waffle covered with house made cinnamon apples and granola, topped with vanilla ice cream, drizzled with caramel sauce and sprinkled with sesame seeds.	
Fresh Fruit Bowl  	\$8
Bowl of Oatmeal 	\$6

soups & salads

lettuce suggest something lighter...

Soup of the Day Cups/Bowl All Fresh, Made in House	\$5/\$7
★ ask your server for today's selection	
Miso Chicken Noodle Soup	\$5/\$7
house made chicken broth w/ organic egg noodles. Classic, comforting, cure-all for whatever ails you. You can taste grandma's love in it!	
Black & Bleu Salad	\$16
mixed greens, blackened sirloin, blue cheese, bacon, tomatoes, red onion, dressed with balsamic vin	
★ substitute atlantic salmon for \$3	
Mediterranean Salad  	\$13
romaine lettuce, cucumber, red onion, cherry tomatoes, feta and kalamata olives served with our housemade lemon vinaigrette	
★ add fire-grilled chicken for \$3 (all natural & antibiotic-free)	
Cobb Salad 	\$13
romaine lettuce, natural fire-grilled chicken, tomatoes, red onion, blue cheese, crisp bacon and hardboiled egg served with our housemade balsamic vinaigrette	
Signature Chicken Salad	\$13
creamy classic chicken salad with almonds, celery and grapes served atop a bed of greens with sliced tomatoes, cucumbers and served with a housemade corn muffin	
Kale Salad	\$14
kale, apple, cranberries, pecans, radish, and blue cheese served with homemade dijon dressing	

Housemade Dressings

balsamic vinaigrette, lemon vinaigrette, dijon dressing and ranch
★ additional 3oz. side of housemade dressing 99¢ each

wet your whistle

Soda (Pepsi Products)	\$2.50/can
Iced Tea	\$3
Lemonade	\$3
Apple Juice	\$3 \$4
Cranberry Juice	\$3 \$4
Orange Juice	\$3 \$4
	1/2 liter \$8
Tomato Juice	\$3 \$4
Milk (2%)	\$3 \$4
Chocolate Milk (1%)	\$3 \$4
Iced Latte	\$3.75
Iced Carmel Macchiato	\$4.50

fresh and healthy juice made daily

Amber Juice (Pineapple, Ginger, Cucumber, Honeydew)	\$7
Orange Juice (orange)	\$7
Emerald Juice (Green Apples, Lemon, Spinach, and Celery)	\$7
Kale Juice (Kale, Apple, Cucumber and Lemon)	\$7

hot

Coffee	\$3.50
Hot Tea	\$3.50
Espresso	\$3.50
Latte	\$4.00
Cappuccino	\$4.00
Mocha	\$4.50
Caramel Macchiato	\$4.50
Hot Chocolate	\$3
★ add a flavor: vanilla, caramel or hazelnut \$0.50	



adult beverages

Bloody Mary	\$7
garnished with seasoned rim, celery and a blue cheese stuffed green olive	
★ add bacon (yum yum!) for 99¢	
Classic Mimosa (OJ, Pineapple or Peach)	\$7
Mimosa Carafe	\$20
Individual House Wine Cans (Rose or Brut Bubbles)	\$5
Let's Get This Party Started - Make it a Bucket of 5	\$20
LP Spritz (Bubbles with Martini & Rossi Orange Fiero)	\$9
Our Go-To Patio Sipper!	
Nutty Latte (Espresso, Hazelnut Syrup, Vodka, Almond Milk)	\$7
Chocolate Espresso Martini	\$7
Margaritas (Regular, Strawberry, Mango or Watermelon)	\$6

sandwiches

neither sand nor a witch... discuss, discuss

SERVED WITH YOUR CHOICE OF WAFFLE FRIES, FRESH FRUIT OR HOUSE GREENS

  sub Native gluten-free, vegan bread for \$2
sub sweet potato waffle fries for \$2

LP Signature Double Smash Burger	\$13
freshly made burger, with cheese, lettuce, tomato and pickles	
★ add bacon, bacon jam or egg your way \$2 ea	
Brioche Sammie	\$12
two scrambled eggs, green onions, and two strips of crisp bacon on a brioche bun topped with white cheddar and our housemade sun-dried pesto aioli	
Hot Turkey Club	\$13
oven roasted turkey, crisp bacon, smashed avocado, fresh spinach, sliced tomato, white cheddar and sun-dried tomato pesto aioli on white or wheat toast	
Chicken Salad Croissant	\$14
creamy chicken salad with almonds, celery, grapes and crisp romaine lettuce on a fresh baked croissant	
B.L.A.T.	\$13
crisp bacon, lettuce and tomato piled high atop white or wheat toast layered with avocado smash, bacon jam and garlic aioli	
Chicken Bacon Ranch	\$14
all natural, fired grilled chicken topped with melted white cheddar cheese and crisp bacon served on a brioche bun with ranch, romaine lettuce and tomato	
Turkey Egg & Cheesy Sammie	\$14
turkey, white cheddar, runny egg, avocado, greens served on brioche	
Quesadilla - Choose Chicken or Pork Carnitas	\$13
spanish rice, black beans, green chilies, onion, red peppers & choice of sauce avocado crema, fresh pico de gallo or house salsa	
Vegan Breakfast Sandwich 	\$12
vegan egg & sausage, pepita pesto (basil, pumpkin seed, lemon zest, garlic, s&p), mixed greens, served on gluten free native bread	
Club Sandwich	\$13
turkey, ham, bacon, lettuce, tomato and pickles	
Prosciutto Sandwich	\$14
italian bread, prosciutto, sun dried tomato pesto, white cheddar cheese, lettuce and tomatoes	

no animal protein and/or gluten were used in the making of...

LOOK FOR THE FOLLOWING ICONS ON ITEMS

 = Gluten-Free  = Vegan

We are NOT a GLUTEN-FREE kitchen. While we take steps to minimize the risk of cross-contamination, we cannot guarantee it.

sides

à la carte on all a these...

Cup/Bowl Fresh, House Made Soup	\$5/\$7
House Greens  	\$5
Side Salad  	\$6
Sliced Avocado  	\$4
Atlantic Salmon 	\$7

bakery

Croissant	\$4
Blueberry Muffin	\$4
Bagel (plain or everything)	\$3
Cinnamon Cake	\$4
Waffle Purley Delight	\$4
Waffle Purley Chocolate Delight	\$4

Tell Your Peeps...We Cater!

Email inquiries to catering@lepeepindy.com
or visit us at:

Carmel  200 South Rangeline Road / **Castleton**  8255 Craig St.

Downtown Indy  301 N. Illinois St. / **Intech Park**  6335 Intech Commons

Fashion Mall Commons  8487 Union Chapel Rd.

West Carmel  4400 Weston Pointe Dr. (just north of 106th & Michigan)

Whitestown  7101 Whitestown Parkway

Coming in 2022

West Lafayette  521 Sagamore Parkway / **Speedway**  1400 Block Main Street

lepeepindy.com

Corporate Office 317-566-9298

LET'S BE #FOODIEFRIENDS

@lepeep.indy   

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of a food-borne illness, especially if you have certain medical conditions. Menu items may contain or come in contact with nuts, shellfish or eggs. Please discuss any allergies with your server.

EXPERIENCING AN ISSUE AT ONE OF OUR RESTAURANTS?

PLEASE TELL THE MANAGER ONSITE DURING YOUR VISIT

& THEY WILL FIX IT!

OTHERWISE, EMAIL ACCOUNTING@LEPEEPINDY.COM

OR CALL 317-566-9298 & WE WILL BE IN TOUCH WITH YOU SOON

BREAKFAST AND LUNCH
Served All Day

omelettes

a frenchie way to say omelets...

NO SUBSTITUTIONS.

SERVED WITH YOUR CHOICE OF TOAST AND EITHER HOME FRIES, FRESH FRUIT OR HOUSE GREENS

☞ ☹ sub Native gluten-free, vegan bread for \$2

sub sweet potato waffle fries for \$2

Herdsmen ☞ \$14
three eggs, fire smoked ham, pork sausage, crisp bacon, a blend of veggies, mushrooms, cheddar/jack, sour cream and green onions

Windjammer ☞ \$14
egg whites, spinach, mushrooms, crisp bacon, cream cheese, topped with tomatoes and green onions

Southwest ☞ \$14
three eggs, chorizo, green chiles, onion and cheddar/jack finished with fresh pico de gallo and a drizzle of avocado crema

Mini Indy ☞ \$13
two eggs, fire smoked ham, green pepper, onions and cheddar/jack

Mini Greek ☞ \$13
egg whites, spinach, tomato, kalamata olives, red onion and feta

Veg Out ☞ \$13
egg whites, green peppers, onions, spinach and cheddar/jack, topped with tomato and green onions

name your omelette

go ahead...get crazy...

\$15
MADE WITH THREE EGGS AND THREE ADD-INS, SERVED WITH YOUR CHOICE OF TOAST AND EITHER HOME FRIES, FRESH FRUIT OR HOUSE GREENS

★ extra add-ins for 99¢ each

★ sub egg whites for \$1

☞ ☹ sub Native gluten-free, vegan bread for \$2

Meats

bacon, chorizo, fire smoked ham, grilled chicken, lobster, pork sausage, smoked salmon, turkey sausage

Cheeses

cheddar/jack, cream cheese, feta, blue cheese, mild cheddar, white cheddar

Veggies

avocado, green chiles, green onion, green pepper, jalapeño, mushroom, kalamata olives, red onion, red pepper, spinach, tomato, yellow onion, and fresh pico de gallo

Sauces

avocado crema, hollandaise, sausage gravy, sour cream and house salsa

eggs

we're not yolking...

SERVED WITH YOUR CHOICE OF HOME FRIES, FRESH FRUIT OR HOUSE GREENS

☞ ☹ sub Native gluten-free, vegan bread for \$2

sub sweet potato waffle fries for \$2

LP House Quiche \$15
egg white available

The Great American \$14
two eggs your way with your choice of bacon, pork sausage, turkey sausage, or fire smoked ham and served with your choice of toast
★ without meat \$10

Southern Love \$14
two buttermilk biscuits smothered with our housemade pork sausage gravy, a sprinkle of paprika and served with two eggs your way

Break of Dawn \$14
soft scrambled eggs folded with mushrooms, crisp bacon, topped with cheddar/jack, tomatoes, green onions and your choice of toast

Seafood Mist \$17
soft scrambled eggs folded with Atlantic salmon or sautéed lobster meat and cream cheese, finished with capers and served with a side of hollandaise plus, your choice of toast

Avocado Toast \$14
everything bagel with confit tomato & poached egg

Cuban Breakfast Tostada \$15
fried corn tortilla shell topped with mojo marinated pork, black beans, spanish rice, a sunny side egg, queso fresco, pico de gallo and a dollop of avocado crema

Breakfast Burrito \$15
served on a flour tortilla with eggs, peppers, red beans, rice, chicken, topped with chipotle sauce & cheese

Huevos con Chorizo Burrito \$14
flour tortilla filled w/eggs, chorizo, onion, jalapeno, green peppers, cheese served with house salsa & avocado crema

Broccoli and Eggs Breakfast \$14
sauteed broccoli, cherry tomatoes, scrambled eggs, garlic mince, parsley top with house salsa

skillets & bowls

potatoes and cheese and eggs...oh my!

SERVED WITH YOUR CHOICE OF TOAST

☞ ☹ sub Native gluten-free, vegan bread for \$2

Rambler \$14
home fries, crisp bacon, yellow onions, tomatoes and white cheddar topped with two basted eggs

Wilbur & Gravy \$14
home fries, pork sausage, green pepper, yellow onion and cheddar/jack smothered in our housemade pork sausage gravy and topped with two basted eggs

Papas y Huevos \$15
home fries, chorizo, jalapenos, yellow onions, cheddar/jack topped with two basted eggs, fresh pico de gallo and a drizzle of avocado crema

Salmon Breakfast Bowl \$17
home fries, sautéed spinach and mushrooms topped with seared salmon and two poached eggs

Holy Veggo ☹ \$13
home fries topped with sautéed mushrooms, green and red peppers, spinach, red onion and avocado
★ add two poached eggs and white cheddar for \$3

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benedicts

because hollandaise pairs well with most anything...

NO SUBSTITUTIONS. SERVED WITH YOUR CHOICE OF HOME FRIES, FRESH FRUIT OR HOUSE GREENS

Classic \$14
fire smoked ham and two poached eggs stacked on a toasted english muffin, finished with hollandaise and a touch of paprika

Seafood \$17
Atlantic salmon or sautéed lobster meat, red onions and two poached eggs stacked on a toasted english muffin, finished with hollandaise, capers and a sprinkle of dill

Veggie \$14
sautéed onions, spinach, tomatoes and mushrooms marinated in garlic & balsamic vinegar and two poached eggs stacked on a toasted english muffin finished with hollandaise and a touch of paprika

Italian Eggs Benedict \$15
italian bread, homemade pesto sauce, tomato, basil, prosciutto, poached egg and hollandaise sauce.

griddle

enough said...

★ add granola, chocolate chips, nuts or fruit for 99¢ each

★ add untapped pure organic maple syrup from Vermont \$4

Pancakes Short/Full Stack \$8/\$10
six or eight mini pancakes topped with butter and served with syrup or blueberry compote and served with two strips of crisp bacon ★ add home fries for \$3

Monday Blues \$11
full stack of pancakes filled with plump blueberries, crunchy granola with almonds and topped with butter and blueberry compote

Dutch Baby Pancake* \$11
light and fluffy puffed pancake seasoned with vanilla & cinnamon, baked in a hot cast iron pan, topped with butter, powdered sugar, lemon zest and fresh berries *Please allow 15-20 minutes for preparation

★ make it a combo for an additional \$4
...add two eggs your way, your choice of bacon, pork sausage, turkey sausage or fire smoked ham and served with home fries

The Logger \$13
short stack, two eggs your way, your choice of bacon, pork sausage, turkey sausage or fire smoked ham and served with home fries

French Toast Small/Large \$9/\$11
two or four pieces of custard-battered french toast topped with butter, a dusting of powdered sugar and served with two strips of crisp bacon ★ add home fries for \$3

Road Warrior \$13
two slices of custard-battered french toast, two eggs your way, your choice of bacon, pork sausage, turkey sausage or fire smoked ham and served with home fries

Belgian Waffle \$10
crisp waffle topped with fresh strawberries, butter, powdered sugar & served with syrup
☞ ☹ gluten-free and vegan version available...please ask

★ make it a combo for an additional \$4

Kings Cakes \$10
three specialty thin pancakes topped with butter and a dusting of powdered sugar

★ make it a combo for an additional \$4

Biscuits & Gravy \$12
two buttermilk biscuits smothered with our housemade pork sausage gravy and a sprinkle of paprika served with home fries

Chai Pancakes \$10
with coriander, cardamom and side of cinnamon apples

French Toast Sticks \$10
custard-battered & deep fried w/ caramel & strawberry sauces for dipping

specialties

because options are good...

Steak & Eggs \$17
6oz sirloin served with 2 eggs your way, side salad & house dressing with a side of hollandaise & italian bread

Chicken & Waffle \$15
house battered chicken tenders served with belgium waffle topped with fresh strawberries, powdered sugar, butter & syrup

Oatmeal with Fresh Fruit ☹ \$11
oatmeal mixed with ginger, brown sugar, cinnamon and vanilla topped with strawberries, blueberries, bananas and almonds ...finished with a drizzle of agave and your choice of toast

☞ ☹ sub Native gluten-free, vegan bread for \$2

Bagel & Lox Board \$16
toasted plain bagel served with smoked salmon, dill cream cheese, capers, pickled red onions, tomatoes and house greens

Shakshuka Skillet \$14
sunny eggs, avocado slices atop a tomato puree with olive oil, peppers, onion, garlic, cumin, paprika and cayenne served with toasted bread and side of fresh fruit

sides

à la carte on all a these...

One Egg/Two Eggs ☞ \$2.50/\$3.50

Hash Browns ☞ \$3

Home Fries/Add Choice of Cheese \$3 \$4

Waffle Fries/Sweet Potato Waffle Fries \$3 \$5

English Muffin/Toast/Bagel \$3

Muffin of the Week/Croissant/Native GF Toast ☞ ☹ \$4

Side Meats ☞ ☹ \$6
bacon, fire smoked ham, grilled chicken, pork sausage, turkey sausage, vegan sausage

Biscuits & Gravy Half Order \$7

TREAT
yo. Self.