



Breakfast

Sweet Rolls

Our bakers at The Machine Shed bake from scratch all day long. It takes extra effort to do things the old-fashioned way, with real butter and brown sugar, but you can taste the difference.

THE SHED'S FAMOUS CINNAMON ROLL | 7.99

Our award-winning roll features real buttercream frosting.

PECAN ROLL | 8.49

Our famous cinnamon roll, caramelized and crusted with pecans.

Grains

HOT OATMEAL BREAKFAST | 8.99

A bowl of oatmeal with your choice of toast, English muffin, or homemade buttermilk biscuits.

Add fresh fruit - 1.99

French Toast, Cakes, and Waffles

Add your choice of three applewood smoked bacon strips, three sausage links, two sausage patties, smoked sausage, or a slice of ham for \$3.49.

CAKES & EVERYTHING BREAKFAST* | 15.49

Start your day with a short stack of buttermilk pancakes or French toast, served with your choice of two strips of applewood smoked bacon, southern-style sausage (two links or one patty), or a slice of ham—plus two “AA” eggs cooked your way.

GIANT HOMEMADE WAFFLE | 10.99

Golden brown and delicious.

Add cherries, apples, or blueberries on top - 99¢

CLASSIC FRENCH TOAST | 11.49

Our country-style bread dipped in vanilla, cinnamon, and cream batter.

BUTTERMILK PANCAKES | 11.49

Three cakes to a stack. Hot off the griddle!

PECAN PANCAKES | 12.99

Our golden-brown buttermilk pancakes are topped with southern pecans and drizzled with a warm, sweet glaze.

BLUEBERRY PANCAKES | 12.99

Whole blueberries mixed into our buttermilk pancakes.

Hearty Skillets

All skillets are served with U.S. Grade AA eggs prepared to your liking, along with your choice of Shed sides.

VEGETABLE SKILLET* | 12.99

Diced green peppers, onions, mushrooms, and garden-fresh tomatoes, topped with Colby cheese and two eggs.

COUNTRY MARKET SKILLET* | 15.49

Green peppers, onions, ham, mushrooms, and smoked sausage topped with Swiss cheese and two eggs.

CHICKEN FRIED STEAK SKILLET* | 16.49

Fried steak with peppers and onions, topped with two eggs and sausage gravy.

HARVEST SKILLET* | 16.99

Green peppers, onions, and smoked ham topped with Colby cheese, two applewood smoked bacon strips, two sausage links, and two eggs.

Rise & Shine

SHED WRAP* | 13.49

Smoked sausage, smoked ham, peppers, onions, Colby cheese, and scrambled eggs wrapped in a grilled tortilla, served with your choice of potatoes.

FARMERS WRAP* | 12.49

Mushrooms, peppers, onions, Swiss cheese, and scrambled eggs wrapped in a grilled tortilla, served with your choice of potatoes.

Shed Sides

CHOICE OF POTATO:

Sheddar-Style Hash Brown Casserole, Grilled American Home Fries, or Shredded Hash Browns

CHOICE OF:

Toast, English Muffin, or Homemade Buttermilk Biscuit & Country Gravy. Buttermilk Pancake add \$1.99.

* Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Morning Favorites

All eggs are U.S. Grade AA and prepared to your liking.

#1 THE HIRED MAN'S BREAKFAST™** | 14.49

Two eggs with your choice of a thick slice of smoked ham, smoked country sausage, three strips of applewood smoked bacon or southern-style sausage (three links or two patties), and a choice of Shed sides.

#2 BISCUITS AND GRAVY* | 11.99

The farmhand filler-upper! Homemade buttermilk biscuits topped with country gravy and served with two eggs.

#3 FARMER'S BENEDICT™** | 15.99

Your choice of ham or sausage patties on an English muffin with two eggs and hollandaise sauce, served with your choice of potato.

#4 CATTLEMAN'S BREAKFAST™**

Top sirloin steak served with two eggs and your choice of Shed sides.

6 oz. sirloin steak - 19.99

9 oz. sirloin steak - 25.99

#5 THE FARMER'S DAUGHTER®** | 10.99

One egg with your choice of a slice of smoked ham, smoked country sausage, two strips of applewood smoked bacon, or sausage (two links or one patty), and a choice of Shed sides.

#6 THE LIGHT CHORE DAY®** | 9.99

Two eggs with your choice of Shed sides.

#7 THE PLOWMAN'S FAVORITE™** | 14.99

Farm-style corned beef hash served with two eggs and your choice of Shed sides.

#8 THE SHED'S OMELET* | 15.49

Two eggs prepared omelet-style with one of the following combinations and your choice of Shed sides.

- Smoked ham and Colby cheese
- Garden vegetables and Colby cheese
- Smoked sausage and Swiss cheese

#9 THE PORK PRODUCER'S BREAKFAST* | 16.49

Two eggs served with a pork lover's array of two strips of applewood smoked bacon, a slice of smoked ham, and a smoked country sausage, along with your choice of Shed sides.

#10 COUNTRY BREAKFAST* | 16.99

Hand-breaded country-fried steak or chicken-fried chicken made with our special seasonings, served with country gravy, two eggs, and your choice of Shed sides.

Shed Sides

CHOICE OF POTATO:

Sheddar-Style Hash Brown Casserole, Grilled American Home Fries, or Shredded Hash Browns

CHOICE OF:

Toast, English Muffin, or Homemade Buttermilk Biscuit & Country Gravy. Buttermilk Pancake add \$1.99.

Espresso Coffees

Add Kahlúa – \$5

LATTE – 6 | Caramel, Mocha, French Vanilla, or Sugar-Free French Vanilla

CAPPUCCINO – 6 | Caramel, Mocha, French Vanilla, or Sugar-Free French Vanilla

AMERICANO – 4

ESPRESSO SHOT – 3

Our Story

At The Machine Shed, we believe food should be real—made from scratch, rooted in tradition, and inspired by the values of the American farmer.

We opened our first Machine Shed Restaurant in 1978 on the outskirts of Davenport, Iowa, with just 100 seats and a five-word constitution: Dedicated to the American Farmer. That dedication wasn't about creating a farm-themed restaurant—it was about building something farmers could be proud of.

From day one, we've stayed true to one simple idea: hard work tastes better. That's why our bakers arrive before sunrise to knead, roll, and bake from scratch. We hand-peel apples for our dumplings and mash potatoes the old-fashioned way—one batch at a time. Every soup starts with fresh ingredients, our meats are hand-cut, and we crack every egg by hand. No shortcuts. No compromises.

There's nothing easy about the Shed. But that's exactly how we like it.

We serve comforting meals in generous portions—just like you'd expect at a Midwestern table. The kind of food that brings people together and makes you feel at home.

Today, nearly five decades later, that same dedication continues. You'll still find owners Mike and Kim pulling up a chair, sharing a meal, and staying true to the Shed's roots. Because when you're committed to the American farmer, you cook like it matters.

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