



GIFT CARDS ARE AVAILABLE AT THE REGISTER!

PAPERMOON SOUVENIRS

T-Shirt \$35

Hoodie \$65

Totebag \$9

Bumper Stickers \$5

Mugs \$15

Gift Cards

The Papermoon Diner reserves the right to refuse service to anyone at our own discretion. The Papermoon Diner is not responsible for lost or stolen items, or any damage to vehicle.

Due to the recent increase in seafood cost, we will not give discounts or refunds on any seafood item on the menu. We apologize for any inconvenience.

Thank you for choosing Papermoon Diner!
If you are not completely satisfied with your meal or service,
please write to: papermoondiner@gmail.com

Papermoon Diner
227 West 29th Street
Baltimore, MD 21211

Hours of Operation:
Wednesday and Thursday 8am - 4pm
Friday through Sunday: 8am- 6pm
Closed Monday & Tuesday

*We are required by the Health Department to inform you that consuming raw or undercooked meats, poultry, bean sprouts, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* Gluten-free
(V) Vegan

Updated 2.9.24

ALL ITEMS SERVED ALL DAY

MOONSHINE

Free refills only on coffee, soda, iced tea and lemonade with minimum \$15 food purchase.

ALL BEVERAGES \$4

SODA POP, LEMONADE

FRESH BREWED ICED TEA *

COFFEE, HOT TEA, HOT CHOCOLATE *

ORANGE JUICE, MILK,

CHOCOLATE MILK *

MILKSHAKES

ALL MILKSHAKES \$7

MILK SHAKE *

Vanilla or Chocolate

HOT COCOA MILK SHAKE *

Hot cocoa and marshmallows blended with vanilla ice cream

PEANUT BUTTER MADNESS *

Peanut butter blended with your choice of Vanilla or Chocolate ice cream

BACON MILKSHAKE *

Maple syrup and bacon crumbles blended with your choice of Vanilla or Chocolate ice cream

CARAMEL & SEA SALT MILKSHAKE *

ESPRESSO MILKSHAKE *

Espresso blended with your choice of Vanilla or Chocolate ice cream

KAPTAIN KRUNCH MILKSHAKE *

Vanilla ice cream blended with Kaptain Krunch puree

CHUNKY MONKEY MILKSHAKE *

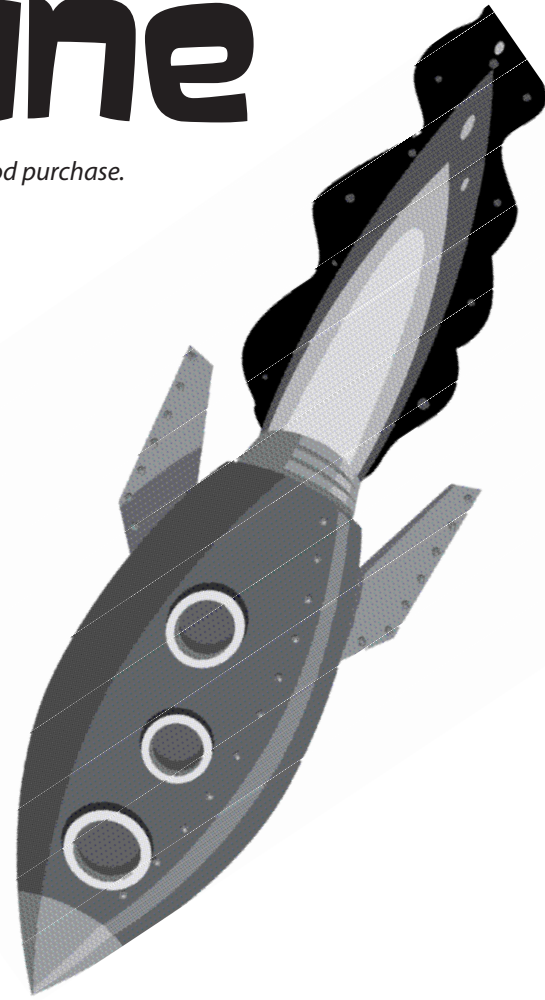
Vanilla ice cream blended with espresso, chocolate syrup, and banana

AVOCADO MILKSHAKE *

Vanilla ice cream blended with fresh, ripe avocado, lime juice, and a pinch of sea salt

BLUEBERRY MILKSHAKE *

MATCHA MILKSHAKE *



* Gluten-free Updated 2.9.24
(V) Vegan

eye OPENERS

THREE EGGS, HOME FRIES, AND TOAST *

\$15.95

add breakfast meat...\$3 extra

POTATO CAKE & ASPARAGUS TOWER

\$17.95

Crispy potato cakes layered with grilled asparagus and two over medium eggs. Drizzled with hollandaise sauce.

BIG DIPPER

\$16

Two pieces of brioche French toast with an over medium egg in the center, sprinkled with powdered sugar and served with warm syrup and home fries. (Served as is, can not be deconstructed)

BENEDICT

\$16.95

Two poached eggs on top of an English muffin with hollandaise sauce and your choice of ham, tomato, spinach, or avocado. Served with home fries.

with seasoned crab meat...\$19 extra

ALFREDO SCRAMBLE

\$16.95

With baby spinach and romano cheese served on top of toasted brioche.

EGGS A LA LUCY FURR *

\$17.95

Eggs scrambled with diced tomato, spinach, ham, and mushroom topped with melted shredded cheddar & jack cheese. Served with home fries and your choice of toast.

PANCAKE STACKER

\$17.50

Two pieces of pancakes spread with orange marmalade, grilled ham, melted havarti cheese, and an over medium egg.

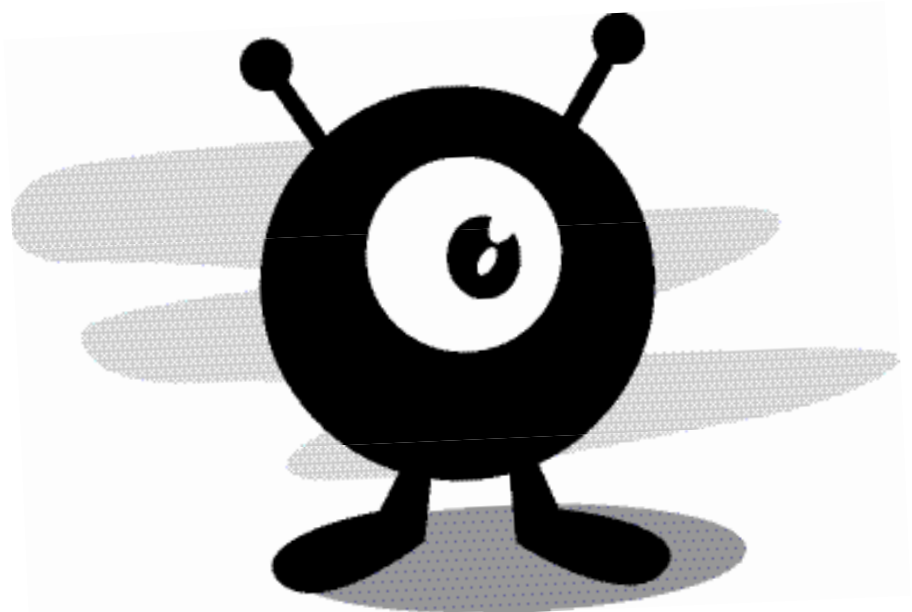
TOASTS

white
rye
multigrain

Available for \$2 extra:
English muffin

CHEESES

american	goat
smoked gouda	Havarti
fresh mozzarella	bleu
sharp cheddar	





BREAKFAST STUFF

Add home fries...\$3 extra

THE EGGWICH

\$14.95

Eggs any style with your choice of meat (bacon, sausage, ham, or turkey bacon), your choice of cheese, between two pieces of your choice of toast.

AVOCADO TOAST (V)

\$15.95

One piece of multigrain toast spread with fresh avocado, sprinkled with salt, and drizzled with olive oil, with choice of 2 eggs or spring mix.

MONTÉ EGG BREAKFAST SANDWICH

\$16.95

Over-medium egg, havarti, and your choice of meat between two slices of French toast, sprinkled with powdered sugar and served with warm syrup.

TOFU SCRAMBLE *(V)

\$15.95

Crumbled tofu with sauteed mushrooms and spinach, seasoned with lemon herb and served with a spring mix salad and your choice of toast.

PIGS IN A BLANKET

\$16.95

Two sausage links wrapped in fluffy pancakes, sprinkled with powdered sugar, and served with warm syrup.

TURKEY BACON EGGWICH

\$16.50

Turkey bacon, avocado, spring mix, fresh basil, tomato, and 2 over-medium eggs on toasted multigrain bread spread with chutney.

SAUSAGE GRAVY & BRIOCHE

\$16.95

House made sausage gravy on top of toasted brioche and topped with two over medium eggs.

SHRIMP & GRITS WITH TASSO-HAM SAUCE

\$19.95

Our creamy grits served with shrimp and topped with our house made tasso HAM sauce. (Contains Pork)

BREAKFAST QUESADILLA

\$16.95

Scrambled eggs, onions, diced tomato, crispy bacon, and shredded cheddar & jack cheese, served with salsa and sour cream.

Add portabella...\$4.00 extra

Add chicken.....\$4.00 extra

SPRING EGG

\$17.95

Crispy potato cake and prociutto with baby spinach tossed in olive oil and served with two over-medium eggs on top drizzled with hollandaise sauce.

MORNING GLORY

\$17.95

Grilled house made meatloaf served on a bed of spring mix on top of a crispy potato cake, and topped with an over-medium egg.

*Gluten-free without toast

a la carte

\$4.25	1 egg any style *	\$7	Thick honey smoked ham, sausage links *
\$6.50	Homefries*	\$5	1 Pancake
\$4	English muffin or Brioche	\$5.50	1 French Toast
\$3	Toast	\$5.95	1 fresh blueberry pancake
\$7	Thick apple smoked bacon	\$5.50	1 chocolate chip pancake
\$8	Turkey Bacon*	\$7	Creamy grits with red peppers, sweet corn, cheddar jack cheese, and onions Can't be modified) *



TOAST and CAKES



FLUFFY BUTTERMILK PANCAKES

Served with warm syrup.

\$15.50

FLUFFY CHOCOLATE CHIP PANCAKES

Served with warm syrup.

\$16



BACON & CHEDDAR PANCAKES

Buttermilk pancakes with crispy bacon and melted cheddar jack cheese cooked within. Served with warm syrup.

\$17.25

FRESH BLUEBERRY PANCAKES

Buttermilk pancakes grilled with fresh blueberries and served with warm syrup.

\$17.95

BRIOCHE FRENCH TOAST

Sprinkled with powdered sugar & cinnamon. Served with warm syrup.

\$17



VANILLA CUSTARD FRENCH TOAST

Our classic French toast served with drizzled housemade vanilla custard, garnished with blueberry syrup and fresh blueberries.

\$17.95

BANANA FOSTER FRENCH TOAST

Our classic French toast spread with creamy banana foster, garnished with fresh sliced bananas. Served with warm syrup.

\$17.50



FRENCH GOATS

Our classic French toast spread with creamy goat cheese and orange marmalade, garnished with whipped cream & powdered sugar. Served with warm syrup.

\$17



Add banana or blueberries to any of the above...\$4 extra

* Gluten-free Updated 2.9.24
(V) Vegan

OMeLETTEs

All served with your choice of home fries or spring mix, and choice of toast.
Egg white omelettes available for \$2 **extra**

**SPINACH, PORTABELLA
AND SMOKED GOUDA *** \$16.95

**FRESH MOZZARELLA, BASIL,
AND TOMATO *** \$15.95

SMARTY OMeLETTE * \$17
Spinach, caramelized onions, mushrooms, roasted red peppers, and goat cheese.

KEVIN'S OMeLETTE * \$16.95
Goat cheese, caramelized onions and roasted portabella.

**CRISPY BACON, AVOCADO,
AND HAVARTI *** \$17

SOUTHWESTERN OMeLETTE * \$16.95
Corn salsa, avocado and melted shredded cheddar & jack cheese

**SAGE SAUSAGE, MUSHROOM,
AND SMOKED GOUDA *** \$16.95

STEAK OMeLETTE * \$17
Grilled thinly sliced steak with mushrooms, caramelized onions, and melted havarti.

THE HAM, DEN * \$15.95
Caramelized onions, ham and smoked gouda.

THE UPTOWN * \$17
Sautéed mushrooms, fresh spinach, crispy bacon and goat cheese.

**CRAB & SPINACH W/ SMOKED
GOUDA OMeLETTE *** \$28
Jumbo lump crab meat & fresh baby spinach, w/ Gouda cheese

SHRIMP OMeLETTE* \$23
Sautéed shrimp, mushrooms, tomatoes, fresh basil, melted havarti cheese, and drizzled with hollandaise sauce.

OMURICE OMeLETTE * \$17
Mushrooms, baby spinach, shredded carrots and sushi rice, sautéed with spicy poke` seasoning. Garnished with ketchup.
Add grilled chicken...\$4 extra
Add sausage...\$4 extra
Add shrimp... \$6 extra



MUNCHIES

FRENCH FRIES

\$7.50

Add housemade mushroom gravy...\$3extra

MOZZARELLA STICKS

\$9.75

Served with marinara sauce.

SWEET POTATO FRIES

\$7.75

MAX'S CHICKEN TENDERS

\$15.95

Served with a side of BBQ sauce and honey mustard.
Add french fries...\$3 extra

FRIED GREEN BEANS

\$10

Served with a side of hoisin sauce.

ONION RINGS

\$7.95

THE HANGOVER

\$16.95

Crispy French fries drizzled with mushroom gravy served with two over medium eggs and sprinkled with Romano cheese.

ZUCCHINI STICKS

\$9

Served with marinara sauce.

THE LANDSLIDE

\$18

Crispy French fries topped with espresso BBQ pork and sprinkled with cheddar & jack cheese.

CHARLOTTE'S WEB

\$17.95

Crispy French fries drizzled with sausage gravy served with two over medium eggs and sprinkled with Romano cheese.

GARLIC MASHED POTATOES

\$7

TRIPLE PLAY

\$16.95

A mixed platter of chicken tenders, mozzarella sticks, and zucchini sticks, served with marinara, honey mustard and BBQ sauces.

POTATO CAKES

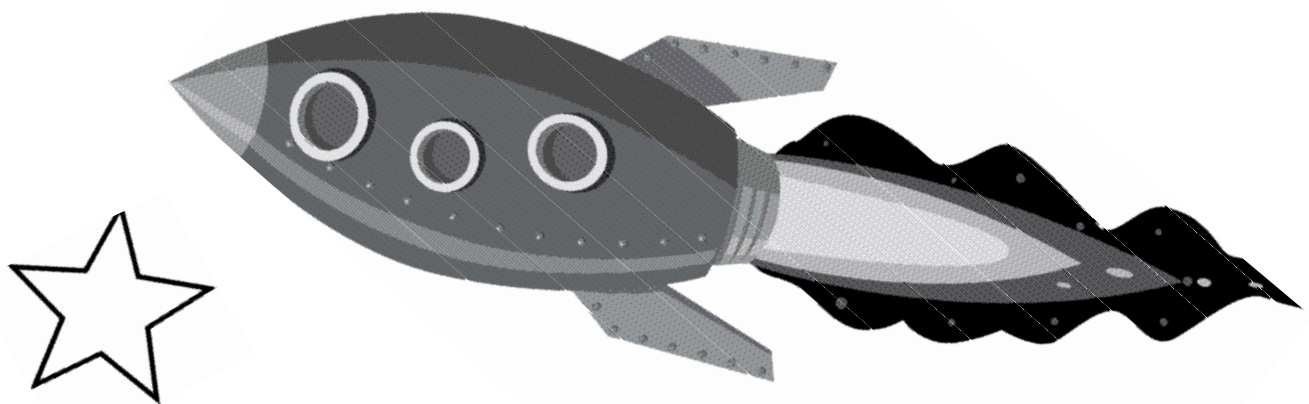
\$10

2 crispy potato cakes served with sour cream

TWO STREET TACOS

\$8

Pulled pork, cabbage slaw, avocado, and corn salsa served in grilled soft taco shells.



GOOD AND FAST

SANDWICHES

To add French fries, sweet potato fries, garlic mashed potatoes, or onion rings...\$3

<p>SOUTHERN TURKEY B.L.T. \$16.95</p> <p>Roasted smoke house turkey breast, bacon, spring mix, tomato, and one over-medium egg served on multigrain toast with lemon-olive aioli.</p> <p>Or substitute chicken</p>	<p>PROSCIUTTO CAPRESE \$16.95</p> <p>Prosciutto, fresh mozzarella, tomato, spring mix, red onions, and basil drizzled with house vinaigrette and pesto sauce served on a toasted ciabatta roll.</p> <p>Or without prosciutto for \$14.50</p>
<p>TURKEY POWERHOUSE \$16.75</p> <p>Sliced smoke-house turkey breast, spring mix, tomato, avocado, pea shoots, and smoked gouda served on multigrain bread spread with honey mustard.</p>	<p>VEGGIE DELIGHT \$16</p> <p>Toasted ciabatta roll spread with honey mustard, spring mix, tomato, cucumber, carrots, sweet pea shoots, & avocado.</p>
<p>GRILLED CHICKEN BREAST WITH PESTO SAUCE \$16.95</p> <p>Grilled chicken breast, tomato, spring mix, and melted fresh mozzarella drizzled with pesto sauce served on toasted ciabatta.</p>	<p>HELLA PORTABELLA SANDWICH \$16.95</p> <p>Grilled marinated portabellas with fresh mozzarella, baby spinach, tomatoes, and lemon olive aioli served on a toasted ciabatta.</p>

FRESH WRAPS

To add French fries, sweet potato fries, garlic mashed potatoes, or onion rings...\$3 extra.

<p>CRISPY CHICKEN WRAP \$16.50</p> <p>Chicken tenders, tomato, red onions, spinach, shredded cheddar & jack, & ranch wrapped in a warm tortilla</p>	<p>CHICKEN CAESAR WRAP \$16.75</p> <p>Chicken, iceberg lettuce, & Romano w/ Caesar dressing. Wrapped in a warm tortilla</p>
<p>Beefy WRAP \$16.95</p> <p>Grilled thinly sliced steak with sautéed mushrooms, caramelized onions, spring mix, tomatoes, and melted havarti. Wrapped in a warm tortilla.</p>	<p>SHRIMP WRAP \$21</p> <p>Sauteed shrimp, roasted red peppers, avocado, spring mix, corn salsa, shredded cheddar & jack with espresso BBQ sauce. Wrapped in a warm tortilla.</p>
<p>HOISIN TOFU WRAP (V) \$16</p> <p>Sautéed tofu, onions, mushrooms, spinach, shredded carrots, and hoisin sauce. Wrapped in a warm tortilla.</p>	<p>SPICY HONEY CHILI TOFU WRAP \$16.50</p> <p>Sautéed tofu, onions, corn salsa, roasted red peppers, honey chili sauce, spring mix, diced tomatoes, and avocado. Wrapped in a warm tortilla.</p>
<p>JERK CHICKEN WRAP \$16.50</p> <p>Jerk chicken, avocado, shredded cheddar, corn salsa, spring mix, and tomato. Wrapped in a warm tortilla.</p>	<p>GRILLED PORTABELLA WRAP \$16.95</p> <p>Grilled portabella mushroom, caramelized onions, baby spinach, avocado, smoked gouda & havarti cheese wrapped in a warm tortilla.</p>
<p>BBQ CHICKEN WRAP \$16</p> <p>Chicken sautéed in espresso BBQ sauce with caramelized onions, spring mix, tomato, and shredded cheddar. Wrapped in a warm tortilla.</p>	



SALADS



GREEN SALAD *(V)

sm \$6.95 / lg \$8.95

Iceberg lettuce, tomato, onion, cucumber, carrot,, and pea shoots.

CAESAR SALAD *

sm \$8.50 / lg \$11.50

Add portabella... \$4 extra

Add grilled chicken...\$4 extra

Add grilled salmon... \$9 extra

*Gluten-free without the croutons

PESTO CHICKEN SALAD

\$18

Large green salad and chicken tossed in pesto, and sprinkled with Romano cheese.

GRILLED SALMON SALAD

\$22.95

Grilled Salmon, spring mix, spinach, tomatoes, & red onion, topped with pesto, and served with your choice of dressing.

CARIBBEAN CHICKEN SALAD *

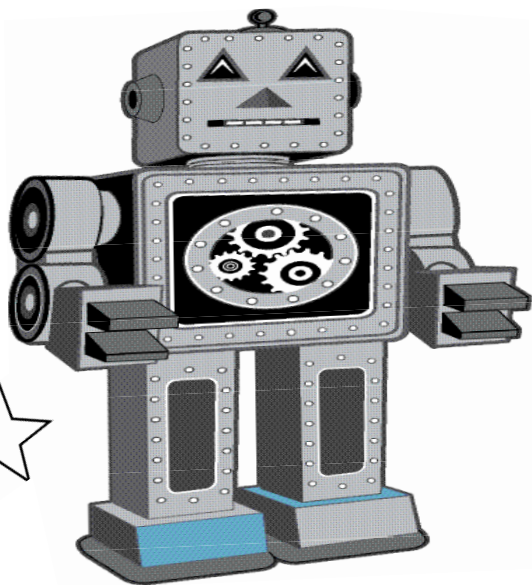
\$19.75

Iceberg lettuce, corn salsa, tomatoes, julienned jerk chicken, avocado, and shredded cheddar & jack. Served with raspberry vinaigrette.

COBB SALAD *

\$19.50

Chopped iceberg lettuce, tomato, onion, crispy bacon, bleu cheese crumbles, avocado, hard boiled eggs, and grilled chicken. Served with your choice of dressing.



DRESSINGS

honey mustard
house vinaigrette
raspberry vinaigrette
oil and vinegar
bleu cheese
ranch
caesar

QUESADILLAS

All served with sour cream and salsa.

CHEESE QUESADILLA

\$13.95

Add portabella... \$4 extra
Add chicken... \$4 extra

MOO MOO QUESADILLA

\$17.50

Grilled thinly sliced steak, caramelized onions and melted sharp cheddar in a grilled tortilla shell.

JERK CHICKEN QUESADILLA

\$17

Grilled jerk chicken and roasted red peppers with mango chutney and shredded cheddar & jack cheese in a grilled tortilla shell.

CALIFORNIA DREAM

\$17.75

Avocado, fresh basil, tomatoes, melted fresh mozzarella and havarti in a grilled tortilla shell.

OINK OINK QUESADILLA

\$18

Espresso BBQ pulled pork, caramelized onions, bacon, and sharp cheddar in a grilled tortilla shell.

BANGIN' BURGER QUESADILLA

\$17.95

Chopped Angus burger, caramelized onions, iceberg lettuce, spicy honey chili sauce, and shredded cheddar & jack cheese in a grilled tortilla shell.

BBQ SHRIMP QUESADILLA

\$20

Shrimp, corn salsa, caramelized onions, with our espresso BBQ sauce and shredded cheddar & jack cheese in a grilled tortilla shell.

CRAW, SPINACH, & GOUDA QUESADILLA

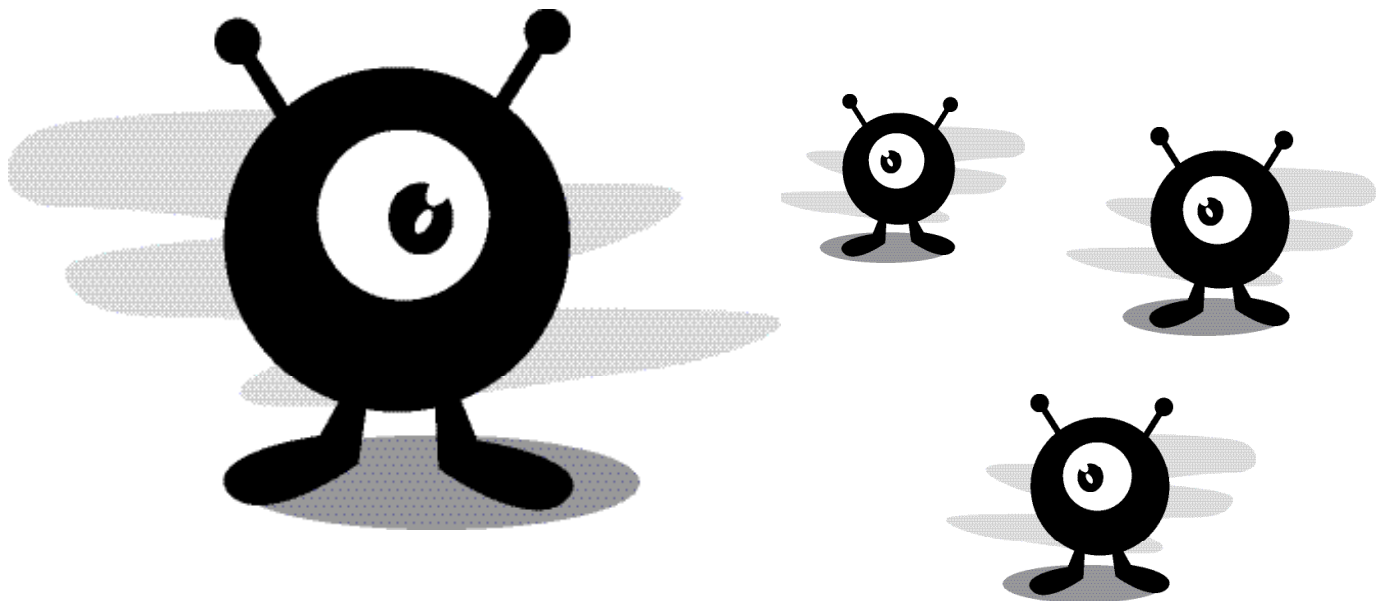
\$29

Jumbo lump crab meat, Smoked Gouda cheese, and spinach in a grilled tortilla shell.

SHROOM QUESADILLA

\$20

Grilled portabella, sautee'd mushrooms, cararmelized onion, smoked gouda & goat cheese in a grilled tortillia shell.



HOT STUFF

To add French fries, sweet potato fries, garlic mashed potatoes, or onion rings...\$3 extra.

THE CHEESE STEAK

\$16.95

Grilled thinly sliced steak, iceberg lettuce, tomato, caramelized onions, and melted sharp Havarti cheese. Served on a toasted ciabatta roll.

BIRD'S NEST

\$16.75

Warm sliced smoke house turkey breast, melted havarti, spring mix, avocado, caramelized onions and pea shoots with honey mustard. Served on a toasted ciabatta roll.

GRILLED CHICKEN AVOCADO

\$16.95

Grilled chicken breast, bacon, tomato, pea shoots, avocado, melted havarti cheese and lemon-olive aioli. Served on a toasted ciabatta roll.

PULLED PORK BBQ

\$17.95

Tender, slow-roasted pork shoulder simmered in espresso barbeque sauce with spring mix, served on a toasted brioche roll. Served with French fries.

MEATLOAF SANDWICH

\$18

Grilled meatloaf, melted cheddar, marinated roasted red peppers, spring mix, lemon-olive aioli, and mango chutney on a toasted ciabatta roll. Served with sweet potato fries.

GRILLED CHEESE WITH MANGO CHUTNEY

\$16.50

Grilled multigrain bread, melted havarti, mango chutney, caramelized onions, and fresh baby spinach. Served with French fries.

CRANBERRY MELT

\$16.75

Warm sliced smoke house turkey breast, cranberry sauce, and melted havarti served on grilled white bread.

GRILLED SALMON CLUB

\$24.75

Grilled salmon with spring mix, tomato, onion, bacon, melted havarti and lemon-olive aioli served on a toasted ciabatta roll. Served with French fries

GRILLED HAVARTI & PORT

\$17.50

Grilled multigrain bread with melted havarti, fresh tomatoes, Portabella mushrooms and basil. Served with French fries.

THE MONTE CRISTO

\$17.50

Grilled ham, smoke house turkey and melted havarti between two pieces of French toast. Served with powdered sugar and warm syrup.

CRAB MELT

\$29.50

Crab cake, melted havarti cheese, caramelized onions, and spring mix served on grilled multigrain bread. Served with French fries.

HONEY CRISP CHICKEN

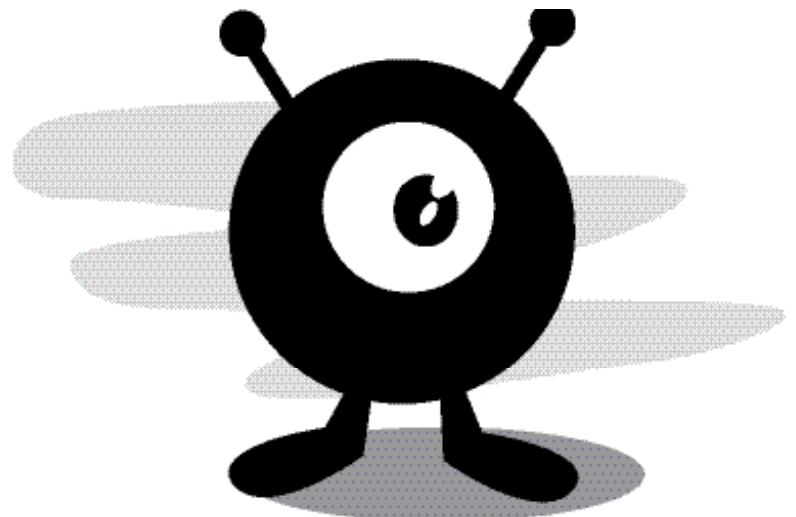
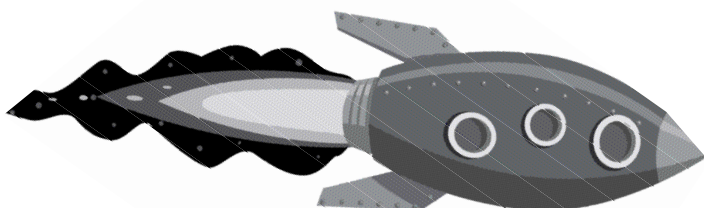
\$17

Crispy chicken tenders tossed in spicy honey garlic sauce served on a toasted ciabatta roll spread with avocado, spring mix, tomato, and sharp cheddar cheese.

INSIDE OUT GRILLED CHEESE

\$17.50

Two pieces of multigrain bread covered with melted sharp cheddar cheese and sprinkled inside with crispy chopped bacon, honey mustard, and caramelized onion. Served with french fries.



MOON DANCER

All burgers are cooked medium-rare to well and served on a grilled Brioche roll with spring mix, tomato, onion, French fries.

Add cheese...\$2 extra, add bacon...\$3 extra

Add avocado...\$3 extra

Substitute sweet fries, garlic mashed potatoes or onion rings...\$3 extra

Beyond BURGER

Beyond burger with caramelized onion, spring mix, tomato, pea shoots and avocado and lemon-olive aioli.

\$15.95

PESTO BURGER

\$16.95

8 oz. Angus beef burger with pesto sauce, caramelized onions, melted fresh mozzarella, crispy prosciutto, tomato and spring mix

MOON BURGER

8 oz. Angus beef burger.

\$15.75

SMARTY PANTS BURGER

\$16.75

Beyond burger with melted smoked gouda, avocado, spring mix, tomato, and caramelized onions. Served with sweet potato fries.

FRENCH ONION BURGER

8 oz. Angus beef burger with french onion seasoning, caramelized onion, and melted gruyere cheese served on toasted brioche spread with honey mustard. (no spring mix or tomato).

\$16

FANCY PANTS BURGER

\$16.95

8 oz. Angus beef burger with caramelized onions and goat cheese. Served with sweet potato fries.

TURKEY BURGER

6 oz. ground dark meat turkey burger with sauteed mushrooms, melted havarti cheese, and lemon olive aioli.

\$16.50

WHOLE-LOTTA BURGER

\$17.50

8 oz. Angus beef burger, caramelized onions, sauteed mushrooms, smothered in our housemade espresso barbeque sauce and melted sharp cheddar.

PATTI MELT

8 oz. Angus beef burger on grilled rye with cheddar cheese and caramelized onion. (no spring mix or tomato).

\$16.75

BLUE CHEESE BACON ANGUS BURGER

\$17

8 oz Angus burger with melted bleu cheese and crispy bacon.

BURGER CLUB

8 oz. Angus burger, spring mix, tomato, crispy bacon, American cheese and an over medium egg on sliced multigrain toast.

\$17

CRABBY PATTI

\$29.50

Grilled crab cake, lemon-olive aioli, spring mix, & tomato

SOUTHERN LOVE BURGER

8 oz. Angus beef burger smothered in our savory housemade pulled pork BBQ, cheddar, & crispy bacon

\$17.95

THE PASTABILITIES... ARE ENDLESS!

All pastas are served with a small green or Caesar salad and garlic bread.

PASTA SUPREME

\$21

Penne pasta, sautéed spinach, fresh mozzarella, and diced tomatoes tossed in our housemade creamy tomato sauce and sprinkled with Romano cheese.

CHICKEN ALFREDO

\$21.95

Penne pasta, spinach and grilled chicken tossed in our housemade creamy alfredo sauce and sprinkled with Romano cheese.

PASTA PESTO

\$21

Penne pasta tossed in alfredo pesto sauce, mushrooms, tomato, and garlic sprinkled with Romano cheese.

Shrimp instead of chicken... \$6 extra

Want both chicken and shrimp?...\$12 extra

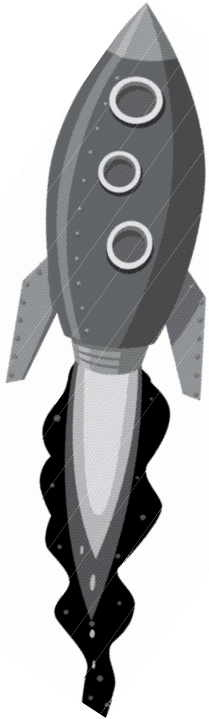
PASTA BOLOGNESE

\$20

Penne pasta tossed with sausage bolognese sauce, topped with an over medium egg, sprinkled with fresh Romano cheese.



TV DINNERS



MOM'S MEATLOAF

Served with a small garden or Caesar salad, grilled asparagus and garlic mashed potatoes.

\$25.95

CRABBI PLATTER

Two house made lump crab cakes, grilled asparagus and garlic mashed potatoes.. Served with a small garden or Caesar salad.

\$37

SALMON DINNER

Grilled Salmon Filet, grilled asparagus and garlic mashed potatoes. Served with a small garden or Caesar salad,

\$27

NUCLEAR KISS

BREAD PUDDING

Served with caramel sauce and whipped cream.

Add ice cream...\$3 extra

\$8

ICE CREAM *

Two scoops: vanilla or chocolate

\$7

HOT DEEP DISH APPLE PIE

Add ice cream...\$3 extra

\$8

HOUSEMADE BROWNIE SUNDAE

Served with a scoop of vanilla ice cream, whipped cream, and drizzled with chocolate syrup.

\$8





FIRST TIME MOON VISITORS



We would like to take this opportunity to explain how we work here. The server who greets and seats you may or may not be the server who takes your drink order. The server who takes your drink order may or may not be the server who takes your food order. The server who takes... you get the drift?

We all work together and share in the tips, so don't be shy, ask any staff member if you need something. We all share, so thanks for sharing with us.

Thank you for choosing us and enjoy!!!

