

**MEET OUR  
SINGLES!**

Get 'em while they're  
still unattached.



## **DISHES WE LOVE**

THE MOST DELICIOUS ISSUE OF THE YEAR

**SPRING SPORTS**  
Searching out snow in the late season.

**{ UP TO DATE }**  
Already found your someone special?  
These five dates are worthy of Mr. Right.

**THE FRACK DOWN**  
The debate over fracking comes to Erie.

# Breakfast

## GREEN EGGS & HAM BENEDICT

● Tangerine > Boulder

So many places try to improve upon the traditional eggs Benedict. Some go too far, with weird ingredients that don't play well together; others don't go far enough, resulting in a dish that's more mediocre than meteoric. Tangerine has hit on the perfect update with a Benedict stacked with Prosciutto di Parma, a bright, sunny walnut pesto sauce and heavenly melted brie with two perfectly poached eggs and tasty home fried potatoes. We do so love it, Sam I-Am; we do so love green eggs and ham. *2777 Iris Ave.*



## Pancake Flight

● Snooze > Boulder

It's a dilemma made even more difficult by the hour of the morning (or perhaps the strength of your hangover): what to order for breakfast? Snooze AM Eatery has made the decision a tiny bit simpler by offering a pancake flight. Any three pancakes from their creative list, including pineapple upside down pancakes, sweet potato pancakes, red-eye velvet pancakes and Ichabod Crane's pancakes—not to mention their pancake of the day. Order a flight for the table in addition to whatever else you might like to try and experience the best of all possible breakfasts. *1617 Pearl St.*

## Espresso

● The Cup > Boulder

Saunter into The Cup while wandering down Pearl Street, and you'll realize fairly quickly that this isn't your typical grab-and-go coffee joint. Laminated pages lying around educate you on every aspect of the coffee you're about to drink, but you don't need any fancy terminology to know this is one fine brew. Conscious Coffee supplies the beans, and they were named North American Roaster of the Year in 2011. Order an espresso in a real ceramic cup and enjoy it sip by sip, not gulp by gulp. *1521 Pearl St., # B*

## Mushrooms Omelet

● 503 Café > Lafayette

When breakfast goes gourmet without blowing the ol' budget, it happens in the form of a heavenly mushroom omelet. This truffle-oil drizzled, parmesan-stuffed beauty lays tantalizing over a bed of to-die-for breakfast potatoes just waiting to be devoured. It's the basil pesto folded up in this bad boy that takes it from delicious to divine in bites that beg to be devoured. Skip the salt, pepper and Ketchup abominations Americans are so fond of: Eat this omelet unadulterated and let its sexiness speak for itself. *103.5 North Public Rd.*

## Hangtown Fry

● Two Dog Diner > Prospect

It's a very special breakfast when oysters are served. At Two Dog Diner, where diner classics take a modern turn, the Hangtown Fry makes an appearance only occasionally. Originally created as a luxury dish, Two Dog's Hangtown Fry is a scramble of eggs, spinach, onion and bacon topped with crispy-fried oysters and served with potatoes on the side. With a touch of Tabasco, the dish comes together with supreme balance. But don't be fooled by thoughts of bacon and eggs, the oysters steal this show. *645 Tenacity Dr. #A*

