

SUMMER 2022 BRUNCH AND WEEKEND MENU

served Saturdays and Sundays, 7am-7pm

BRUNCH

BREAKFAST POUTINE |

Roasted potato wedges, southern-style sausage gravy, cheese curds (add bacon for \$2; eggs for \$2). 11.50

VEGGIE HASH | *vegetarian, gf*

Hash browns, red quinoa, kale, seasonal roasted veggies, sharp cheddar (add two eggs for \$2). 10.25

BISCUITS & GRAVY |

Rosemary bacon gruyere biscuit, southern-style sausage gravy, bacon (add two eggs for \$2). 11

BANANA BREAD FRENCH TOAST | *vegan*

Pan-fried banana bread, banana slices, berries, toasted pecans, chocolate ganache. 11

GRIDDLED CORN CAKES | *vegan by choice*

Two griddled corn cakes. Choose from:

- **CLASSIC SWEET:** Rotating fruit compote, powdered sugar, maple syrup (*vegan*). 8.50
- **VEGAN SAVORY:** Seasonal roasted veggies, red pepper coulis (*vegan*). 10
- **BACON & EGGS:** Bacon, fried egg, red pepper coulis. 11

BREAKFAST SANDWICHES | *vegetarian by choice, gf by choice*

- **SIGNATURE:** provolone omelet, tomato, greens, sriracha-horseradish aioli, toast (add bacon for \$2; sub gf toast for \$1). 9.75
- **TURKEY PESTO:** mozzarella omelet, pesto, turkey, tomato, greens, red pepper coulis (add bacon for \$2; sub gf toast for \$1). 10.50
- **HAM, BACON & GRUYERE:** gruyere and bacon omelet, ham, tomato, greens, spicy apple butter (add extra bacon for \$2; sub gf toast for \$1). 10.50

BREAKFAST BURRITO | *vegetarian by choice*

Scrambled eggs, loaded hashbrowns, roasted veggies, black beans, taco sauce, tomato tortilla (add bacon or sausage crumbles for \$2). 10.50

ROTATING QUICHE

Individually-baked deep dish puff pastry, with roasted red pepper coulis, mixed greens, and orange slices. 10.65

HOUSE GRANOLA & YOGURT | *vegetarian, *contains tree nuts*

With Greek yogurt, fresh berries, honey. 10.50

PLANT-BASED ENTREES

KIMCHI BRAT | *vegan*

Pretzel bun, kimchi, gochujang mayo. With choice of side. 14

CHICKPEA SALAD WRAP | *vegan*

Smashed chickpeas, apple, carrot, pecans, greens, tahini dressing. Served cold. With choice of side. 10

PLANT-BASED GRAIN BOWL | *gf, vegan by choice*

Mixed greens, quinoa, wild rice salad, roasted veggies, sunflower seeds, aged balsamic, olive oil. (add goat cheese for \$1; add ham for \$2). 10.75

SANDWICHES & SALADS

CORN AND TOMATO SALAD | *gf, vegetarian*

Mixed greens, elote salad, black beans, tomato, crushed tortilla chips, cilantro-lime dressing (add goat cheese for \$1; add ham for \$2). 10.75

HARISSA JACKFRUIT SANDWICH | *vegetarian*

Harissa spiced jackfruit, cucumbers, tzatziki sauce. With choice of side. 14

GRILLED CHEESE | *vegetarian, gf by request*

Gruyere, provolone, sharp cheddar, griddled tomato (add bacon for \$2; add ham for \$2; add pesto for \$1; on gf toast for \$1). With choice of side. 9.25

VEGGIE BURGERS | *vegetarian*

House-made with black beans, quinoa, and veggies. With choice of side.

- **CLASSIC:** Tomato, greens, aioli, choice of cheese. 13.50
- **LOADED:** Crimini mushrooms, caramelized onions, tomato, greens, pesto, choice of cheese. 15

BEEF BURGERS | *gf by request*

With choice of side.

- **CLASSIC:** Tomato, greens, aioli, choice of cheese. 14
- **LOADED:** Crimini mushrooms, caramelized onions, tomato, greens, pesto, choice of cheese. 15
- **BREAKFAST:** Hard egg, hashbrowns, sriracha-horseradish aioli, choice of cheese. (add bacon for \$2) 15

TURKEY CLUB

Turkey, bacon, provolone, tomato, greens, sriracha-horseradish aioli. Served cold. With choice of side. 10.50

SIDES

LOADED HASHBROWNS | *gf, vegetarian*

Red quinoa, kale, white cheddar.

ROASTED POTATOES | *gf, vegan*

LOADED POTATO WEDGES | *gf*

Cheddar, bacon, lime crema, green onions. +\$3

WILD RICE SALAD | *gf, vegan, *contains tree nuts*

Dried cranberries, toasted pecans, citrus, onion.

MIXED GREENS | *gf, vegan by choice*

Choice of ponzu-garlic vinaigrette, cilantro-lime dressing or aged balsamic and olive oil.

ELOTE SALAD | *gf, vegetarian*

Charred corn, cotija cheese, jalapeño, cilantro, lime.

TORTILLA CHIPS | *gf, vegan*

Served with red salsa.

gf = gluten free friendly

We work hard to not cross-contaminate, but we do have gluten, tree nuts, and other allergens in our kitchen. Please check with your server about any dietary concerns.

GROUNDSWELL | *bakery, cafe, coffee, beer & wine*

1340 Thomas Ave, St Paul, MN 55104

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