WINTER WEEKEND BRUNCH MENU 2024

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		NU SUBSTITUTIONS	
BRUNCH		LUNCH sub gf bread on any sammie for \$.75	
VG AVOCADO TOAST seasoned avocado spread, cotija cheese, pickled red onion, pumpkin seeds, red pepper coulis, sunny side up egg, sourdough	12	VG GRILLED CHEESE gruyere, provolone, sharp cheddar, griddled tomato (add turkey, ham or bacon for \$2.25) With choice of side.	11
VG VEGGIE HASH loaded quinoa-kale- cheddar hashbrowns, seasonal roasted veggies, sharp cheddar (add eggs for \$2.25)	12	HAM & GRUYERE MELT griddled ham, gruyere, caramelized onions. With choice of side.	13.75
BISCUITS AND GRAVY rosemary bacon gruyere biscuit, southern-style sausage gravy, bacon, green onions (add eggs for \$2.25)	13	VG CAPRESE MELT creamy garlic basil sauce, sliced mozzarella, griddled tomato, balsamic glaze, sourdough (add turkey, ham or bacon for \$2.25)	12
VG BREAKFAST BURRITO scrambled eggs, loaded quinoa-kale-cheddar hashbrowns, roasted seasonal veggies, black beans, taco sauce, tomato tortilla (add bacon or sausage crumbles for \$2.25)	13	With choice of side. TURKEY CLUB turkey, bacon, provolone, tomato, greens, sriracha - horseradish aioli. Served cold. With choice of side.	12.50
ROTATING QUICHE individually baked puff pastry, red pepper coulis, mixed greens, orange slices	11.50	TARRAGON CHICKEN SALAD WRAP diced chicken, dried cranberries, pumpkin seeds, celery, carrot, tarragon, mayo, greens, tomato tortilla. Served	12
	9.25	cold. With choice of side	
VG CLASSIC maple syrup, butter, orange slices ROTATING flavor rotates weekly, ask your server!	11.25	CHICKEN POT PIE individually baked puff pastry, chicken, carrot, onion and spinach in a savory sauce, mixed greens	11
BREAKFAST SAMMIES		ROTATING SOUP flavor rotates, ask your server!	8
VG SIGNATURE provolone omelet, tomato, greens, sriracha - horseradish aioli (add bacon for \$2.25; sub gf toast for \$.75)	11.50	Served with crackers. Add a side for \$2.25	0
HAM BACON GRUYERE gruyere and	12	PLANT BASED	
bacon omelet, ham, tomato, greens, spicy apple butter (add bacon for \$2.25; sub gf toast for \$.75)		BANANA BREAD FRENCH TOAST pan-fried banana bread, banana slices, toasted pecans, chocolate ganache	13.25
EGG & CHEESE BISCUITscrambled8.50egg, choice of cheese on a bacon gruyere scone(add bacon or sausage patty for \$2)		VEGAN AVOCADO TOAST seasoned avocado spread, griddled fall veggies, pickled red onion, pumpkin seeds, red pepper coulis, sourdough	9.50
SIDES		💋 PLANT-BASED GRAIN BOWL	12
ROASTED SWEET POTATOES LOADED SWEET P tossed with garlic-paprika spice cheddar, bacon, lim blend crema, green onion GF GF HASHBROWNS quinoa, kale, cheddar pumpkin buttermille balsamic vinaigrette GF	e s +\$3 aple balsamic, s, or aged	GF mixed greens, quinoa, wild rice, roasted seasonal veggies, sunflower seeds, aged balsamic dressing, olive oil (add cotija cheese for \$1; add turkey or ham for \$2.25)	
GF		💋 VEGAN VG VEGETERIAN GF GLUTEN	FREE