

BREAKFAST SAMMIES

- VG SIGNATURE** provolone omelet, tomato, greens, sriracha - horseradish aioli (add bacon for \$2.25; sub gf toast for \$.75) **11.50**
- EGG & CHEESE BISCUIT** scrambled egg, choice of cheese on a bacon gruyere scone (add bacon or sausage patty for \$2) **8.50**

BRUNCH ALL DAY

NEIGHBOR'S CHOICE **11**

Your choice of two:

- two eggs
- bacon
- sausage
- loaded hashbrowns
- buttered toast w/ jam
- roasted seasonal veggies
- mixed greens w/ dressing

(add a third option for \$2; sub gf toast for \$.75)

OMELETS with choice of loaded hashbrowns or buttered toast with jam (sub gf toast for \$.75) **14**

HAM & CHEESE ham, sharp cheddar

VG VEGGIE roasted potato, butternut squash, & onions, feta cheese

VG GF VEGGIE HASH loaded quinoa-kale-cheddar hashbrowns, roasted potato, butternut squash, & onions, sharp cheddar (add eggs for \$2.25) **12**

VG BREAKFAST BURRITO scrambled eggs, loaded quinoa-kale-cheddar hashbrowns, roasted potato, butternut squash & onions, black beans, taco sauce, tomato tortilla. Served with lime crema on the side (add bacon or sausage crumbles for \$2.25). **13**

ROTATING QUICHE individually baked puff pastry, red pepper coulis, mixed greens w/ dressing **11.50**

VG AVOCADO TOAST seasoned avocado spread, feta cheese, pickled red onion, pumpkin seeds, red pepper coulis, sunny side up egg, sourdough **12**

BREAKFAST QUESADILLA scrambled eggs, cheddar, black beans, taco sauce, tomato tortilla. Served with lime crema on the side (add bacon or sausage crumbles for \$2.25). **11**

PLANT BASED

VEGAN BREAKFAST BURRITO chorizo spiced tofu, black beans, blend of roasted potato, butternut squash & onions, seasoned avocado spread, pickled red onions, tomato tortilla **12**

VEGAN AVOCADO TOAST seasoned avocado spread, blend of roasted potato, butternut squash & onions, pickled red onion, pumpkin seeds, red pepper coulis, sourdough **9.50**

TOFU SCRAMBLE chorizo spiced tofu, roasted potato, butternut squash & onions, spinach, pickled onions, avocado spread. Served with sourdough toast (sub gf bread for \$.75) **12**

GF PLANT-BASED GRAIN BOWL mixed greens, quinoa, wild rice, blend of roasted potato, butternut squash & onions, sunflower seeds, aged balsamic vinaigrette (add feta cheese for \$1; add turkey or ham for \$2.25) **12**

GF SOUP housemade tomato-basil soup, served with crackers. (add mixed greens w/ dressing or a bacon scone for \$3) **6.50**

LUNCH

VG GRILLED CHEESE gruyere, provolone, sharp cheddar, griddled tomato, multigrain (add turkey, ham or bacon for \$2.25) With choice of side. **11**

VG CAPRESE MELT creamy garlic basil sauce, sliced mozzarella, griddled tomato, balsamic glaze, sourdough (add turkey, ham or bacon for \$2.25) With choice of side. **12**

TURKEY CLUB turkey, bacon, provolone, tomato, greens, sriracha - horseradish aioli, multigrain. Served cold. With choice of side. **12.50**

VG GF APPLE-KALE-QUINOA SALAD kale, quinoa, green apple, red onion, dried cranberries, feta cheese, tossed in a mustard vinaigrette (add turkey or ham for \$2.25) **11**

SIDES

MIXED GREENS pumpkin buttermilk or aged balsamic vinaigrette **GF**

LOADED POTATO WEDGES cheddar, bacon, lime crema, green onions +\$3

KETTLE CHIPS **GF**

ROASTED POTATO WEDGES