



BRUNCH MENU

Available 11:00am – 3:00pm Saturdays and Sundays

TOASTS

Avocado Toast **VEG** \$13

Avocado spread, slices of avocado, hollandaise sauce, pickled carrots, salt, red pepper flakes, olive oil, poached egg, served on multigrain bread

Peanut Butter Banana Toast **v** \$12

Creamy homemade peanut butter, banana slices, honey drizzle, chia seeds, multigrain bread

SWEETS

Croissant French Toast **v** \$13

Almond slivers, hazelnut chocolate sauce, honey

Lemon Poppy Seed Pancake **v** \$13

Vanilla poppy seed pancake, topped with lemon glaze, blueberries, whip cream

Pumpkin Latte Pancake **v** \$15

Pumpkin and espresso pancake, pumpkin seeds, white chocolate sauce, caramel, whip cream, pumpkin sauce

Very Berry Waffle **v** \$15

Strawberries, raspberries, blueberries, banana, black berry compote, whip cream

Death by Chocolate **v** \$15

Chocolate waffle, hazelnut chocolate drizzle, dark chocolate mascarpone, chocolate curls, whip cream

Funfetti **v** \$12

Funfetti cake waffle, pink chocolate sauce, lemon glaze, whip cream, colorful sprinkles

V Vegan | **VEG** Vegetarian | **GF** Gluten Friendly |

**While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies. **These items may be served raw or undercooked. ** Consuming raw or undercooked meats, seafood, eggs or unpasteurized milk may increase your risk of food borne illness.*

No person with a fever or symptoms of COVID-19 is permitted in the restaurant. We appreciate your understanding and thank you for dining with us during our reopening!



SAVORY

Eggs Your Way VEG \$12

Served with english muffin, white, wheat, or rye toast

Add protein: Chicken \$3 / Steak \$4 / Shrimp \$5

Pear and Brie Omelet V | GF \$13

3 eggs, brie, pear, prosciutto, topped with arugula served with english muffin, white, wheat, or rye toast

Add protein: Chicken \$3 / Steak \$4 / Shrimp \$5

Southwest Omelet GF \$13

3 eggs, steak, avocado, corn, black bean, tomato, ancho cream served with english muffin, white, wheat, or rye toast

Add protein: Chicken \$3 / Steak \$4 / Shrimp \$5

Veggie Omelet V | GF \$12

3 eggs, seasonal veggies, spinach, tomato, mushrooms, hollandaise, served with english muffin, white, wheat, or rye toast

Add protein: Chicken \$3 / Steak \$4 / Shrimp \$5

Breakfast Tacos V | GF \$12

3 blue corn tortillas, scrambled eggs with chorizo, pico, ancho crema, avocado, chihuahua cheese, micro cilantro

Avocado Benedict V \$13

Avocado, tomato, pickled onion, hollandaise, tajin, poached eggs, english muffin served with breakfast potatoes

Steak and Eggs GF \$17

10oz skirt steak, eggs your way, potato medley, mixed greens served with english muffin, white, wheat, or rye toast

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