



BRUNCH MENU

Available 11:00am – 3:00pm Fridays, 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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