



SUNDAY BRUNCH MENU

PICK THREE FOR \$11

Mix and match three options from this column for a full entree, or order three of the same item for a full sized portion of a single entree

HOT BROWN

Bias-cut rye bread layered with fresh guacamole, turkey, tomatoes, and greens, baked and smothered in our béchamel sauce

SALMON DELUXE MELT

Bias-cut rye bread layered with smoked salmon or carrot lox, and baked with our artichoke-spinach spread, and white cheddar

SWEET POTATO HASH

Seasoned and roasted sweet potatoes with kale, onions, and peppers

FRENCH TOAST

Baked cinnamon-sugar french toast topped with a seasonal fruit compote or maple syrup

VEGAN BISCUITS & GRAVY

Savory, thick, mushroom-based gravy with crumbled vegan sausage, ladled over fresh-baked vegan biscuits

Tofu scramble or scrambled eggs

Bacon

Vegan goetta

Roasted redskin potatoes with curried ketchup

Fresh fruit salad with granola

FOR THE KIDS \$6

French toast

Tofu scramble

Egg scramble

(all served with roasted redskin potatoes and fruit)

SWEETS \$3

Pineapple upside-down cupcake

Chocolate cupcake with maple butter cream (vegan)

Lemon cupcake with chai tea butter cream (vegan)

Chocolate cupcake with Oreo butter cream (vegan)

COCKTAILS

Mimosa \$8 glass/\$20 pitcher

Bloody Mary \$8 glass/\$20 pitcher

House-made vegan Irish cream \$4

House-made vegan Kahlúa \$4

Ask your server about our wine, craft beer, and seasonal cocktails!