

Brunch

SOUPS

Gazpacho \$8/\$11

Served cold with sour cream and fresh basil

Pea Soup \$7/\$10

Garnished with candied bacon & garlic croutons

SALADS

House Salad \$8

Seasonal greens, grated carrots, cucumber, grape tomatoes, house-made croutons & choice of dressing

Summer Salad \$10

Seasonal greens, roasted chickpeas, feta, sliced strawberries, basil vinaigrette

Signature Triple Salad \$12

Super greens blend, roasted corn and poblano peppers, brown rice and quinoa, served with basil vinaigrette

Toppings

Steak: \$8 Shrimp: \$6 Chicken: \$6 Salmon: \$7 Crispy Tofu: \$6 Chicken Salad: \$4

ENTREES

All entrees are served with a small side of fruit salad

Eggs Benedict \$16

Poached egg served over a toasted English muffin and fried ham, finished with a classic hollandaise sauce and green onions

French Toast Waffles \$16

Served with fresh peach compote, homemade syrup and whipped cream

Avocado Toast \$13

Fresh avocado whip, feta, candied bacon and roasted tomato aioli served on french toast

Summer Quiche \$13

Grilled with Chef Wyatt's signature candied bacon and barbecue demi-glaze

Classic Breakfast Plate \$14

Choice of bacon or sausage, scrambled eggs, potato hash, toast

SIDES

Bacon: \$3 Sausage: \$4 Potato Hash: \$3 Toast: \$2 Eggs to order: 1 for \$2, 2 for \$3

