



Brunch Menu

The brunch menu is only served on weekends from 10am to 2pm.

The Basics: 2 eggs (your way), roasted potatoes, bacon, or chicken apple maple sausage and toast. **\$9**

The Vegan Basic Breakfast: Tofu scramble w/ vegan pesto, tomato, kale, home fries, vegan breakfast patties, and toast **\$11**

Breakfast Burrito: Potatoes, roasted chili's, scrambled eggs, cheddar, avocado, sriracha aioli, protein options: chorizo, bacon, sausage, tofu *Vegan option **\$10**

Eggs Santa Fe Migas: Corn tortilla strips, scrambled eggs, black beans, jack cheese, fried avocado, fried plantains, chorizo, roasted pepper cream, and salsa. *Vegan and vegetarian options **\$11*GF**

Waffle: Blueberries, whipped cream, pure maple syrup **\$10**

Santa Fe Huevos Rancheros: Black beans, 2 eggs (your way), corn tortilla, jack cheese, potatoes, green chili sauce, and cilantro cream **\$11**

House-Cured Lox Platter: House made cured salmon, cream cheese, red onion, capers, tomatoes on Rock 'n Dave's toasted bagel **\$12.95**

EGG SPECIALTIES

CHOICES: House made applesauce, roasted potatoes, fried avocado w/cilantro cream

Grilled Portobello Mushroom Scramble: Portobello (marinated in garlic, olive oil, balsamic vinegar), scrambled eggs, fresh sautéed spinach and asiago cheese **\$12**

Stuffed Frittata: Open-faced omelet with bacon, cheddar cheese, potatoes, sour cream and green onions **\$11.00**

Greek Frittata: Open-faced omelet with fresh spinach and tomatoes, garlic, feta cheese and Kalamata olives **\$12.00**

Croque Madame Crepes: Smoked ham, gruyere cheese, 2 fried eggs **\$12**

Benedict's

CHOICES: House made applesauce, roasted potatoes, fried avocado w/cilantro cream

The Classic: 2 poached eggs, smoked ham on an English muffin with hollandaise sauce **\$13**

Thai Coconut Curry: 2 poached eggs, Portobello mushrooms, scallions, spinach on an English muffin topped with Thai coconut yellow curry sauce, cilantro and shredded fried yams **\$13** *Vegan option: sweet chili tamari tofu

Mediterranean Benedict: 2 poached eggs, fried eggplant, seared spinach, roasted peppers, pesto, free-range chicken on an English muffin with hollandaise **\$13**

House Cured French Salmon Benedict: 2 poached eggs, seared wild salmon, capers, tomato, spinach on folded crepes with hollandaise sauce **\$15**

Sides:

One Egg \$2, Two Eggs \$3

Ham \$5, Chicken Apple Sausage \$4, Honey-Cured Bacon \$4,

Toast \$1.50, Toasted Bagel \$2, Roasted Potatoes \$3 House Made Salsa \$2

Fried Avocados with Cilantro Cream \$4

Big Bowls of Heaven *Choice of seasoned organic tofu, shredded pork, free-range organic chicken, or salmon \$4 extra

Thai Coconut Curry Noodle Bowl with rice noodles, seasonal vegetables, bean sprouts, crushed peanuts, cilantro, fried petite julienned yams, and creamy coconut curry sauce **\$12 *V & GF**

Our Fusion Korean bi bim bob Bowl with rice topped w/ spinach, cremini mushrooms, kimchi, carrots, fried egg, bean sprouts, Gochujann sauce **\$12 *GF, V option**

Santa Fe Black Bean Bowl black beans, rice, roasted tomato salsa, jack cheese, roasted pepper cream, fried plantains, fried avocado **\$ 12 *GF, V option**

Crispy Tuscan Eggplant Stack house made marinara layered with seared spinach, fresh mozzarella, pesto, roasted peppers, and zucchini. Topped with parmesan **\$14 *GF, V option**

Salads *Choice of seasoned organic tofu, shredded pork, free-range organic chicken, or salmon \$4 extra

French Seared Salmon Salad with house greens, pickled onions, artichokes, capers, warm roasted potatoes, roasted peppers, free-range boiled egg, tossed in a creamy lemon basil dressing **Sm \$ 10 Lg \$16 *GF**

Thai Coconut Curry Salad with house greens, tossed in a lime coconut curry dressing with cucumber, carrots, pickled onions, bean sprouts, crushed peanuts, cilantro, and fried julienne yams **Sm \$ 9 Lg \$13 *V & GF**

Santa Fe Black Bean & Fried Avocado Salad with house greens, warm black beans, jack cheese, roasted tomato salsa, fried avocado, fried plantains, pickled onions, roasted pepper cream **Sm \$9 Lg \$13 *GF, V option**

Warm India Fried Cauliflower Salad with fried kale and spinach, brown rice, raisins, crunchy curried chickpeas, tomato, parmesan, cucumbers tossed in a sherry shallot agave vinaigrette **Sm \$9 Lg \$13 *GF, V option**

Japanese Nori Spinach Salad with fresh avocado, cabbage, rice, carrots, cucumbers, wasabi, ginger teriyaki, tobiko, nori, your choice of hoisin glazed protein **Sm \$10 Lg \$15 *V & GF option**

House Salad with house greens, cucumbers, tomato, carrots, pickled onions, sunflower seeds. Dressing choices of sherry agave vinaigrette, lime coconut curry, ginger teriyaki, creamy lemon basil, ranch, blue cheese **Sm \$6 Lg \$10 *Add protein \$4**

Strictly Organic Coffee \$3	Assorted teas \$3	Fresh Squeezed Orange juice \$5
Fresh Squeezed Grapefruit Juice \$5	Organic Milk \$4	

COCKTAILS

Our Famous Bloody Mary Hot pepper vodka with our secret bloody concoction \$8.00

Bloody Maria same as a Mary, but with tequila \$8.00

Screwdriver fresh-squeezed orange juice with vodka \$7.50

Greyhound fresh-squeezed grapefruit juice with vodka \$7.50

Hot Chili Peppers Humm Mango Passionfruit Kombucha, Hot Pepper Vodka, Muddled Mango & Orange \$8

Coffee and Irish Cream or Whiskey \$7.50

Hot Chai Toddy Chai, Lemon Wedges, Honey, Whiskey \$8.00

Mimosa sparkling wine & fresh-squeezed orange juice with a dash of strawberry puree \$7.00

Manmosa same as above, super-sized, in a pint \$12.00

