

BRUNCH MENU

STEAK & EGGS 16

Seared grass-fed strip loin, soft-scrambled eggs, fresh chimichurri, house-made hollandaise

FALL HARVEST BOWL 14

Kale, roasted butternut squash, pomegranate, quinoa, crisp green apple, toasted pumpkin seeds, maple-apple vinaigrette

NUTTY NOURISH SMOOTHIE BOWL 12

Almond-cashew base, banana, cacao, topped with granola, hemp hearts, almond butter drizzle, and seasonal fruit

CLASSIC BENEDICT 14

English muffin, soft-poached eggs, hollandaise
Choice of: Smoked Salmon | Spinach Avocado | Bacon | Short Ribs

PANCAKE FLIGHT 14

Three stack sampler of:

- Matcha White Chocolate
- Dark Chocolate Espresso Cream
- Vanilla Bean Maple Butter

PALEO TOAST 12

Sweet Potato or Sourdough Base, slow cooked kale, soft poached egg, hollandaise

CHEF'S FEATURE - ASK YOUR SERVER

MENU HOURS
SAT/SUN 9 to 1

ADD-ONS

EGG	4
BACON/SAUSAGE	4
BREAKFAST POTATOES	4
FRESH SQUEEZED OJ	5
POMEGRANATE JUICE	5

DRINKS

CEREMONIAL MATCHA LATTE	7
MOCHA	6.5
HOUSE HOT CHOCOLATE	6.5
MIMOSA	9
ESPRESSO MARTINI	11
HOT SPICED CIDER	6.5
GOLDEN TURMERIC LATTE	6.5