

MOTHER'S DAY BRUNCH MENU



STARTERS

VEGAN SEASONAL VEGAN SOUP | BEEF CHILI | MAC & CHEESE
- CUP \$4.50 - BOWL \$5.50 -

BRUNCH SPECIALS

ASPARAGUS & BRIE PUFF PASTRY \$9.95
DUKE FARMS ASPARAGUS, LOCAL HONEY, THYME

BUTTERMILK PANCAKES \$7.95
RASPBERRIES, DUKE FARMS MAPLE SYRUP

BANANA FRENCH TOAST BREAD PUDDING \$7.95
DUKE FARMS MAPLE SYRUP, WHIPPED CREAM

ROOT VEGETABLE HASH \$9.95
POACHED EGG, GRILLED KALE, PICKLED RED ONION

AVOCADO TOAST \$11.95
POACHED EGGS, TOMATO SALSA, MICRO GREENS

SALADS

- ADD GRILLED CHICKEN \$2 -

VEGAN AVOCADO SPRING SALAD \$8.95
HARICOT VERT, PICKLED RED ONION, MIXED GREENS, DIJON VINAIGRETTE

BEET & GOAT CHEESE \$8.95
PUMPKIN SEEDS, ARUGULA, BALSAMIC VINAIGRETTE, LOCAL HONEY

STRAWBERRY FETA SALAD \$8.95
TOASTED ALMOND, STRAWBERRY, FETA, ARUGULA, BALSAMIC VINAIGRETTE

PEAR & WALNUT \$8.95
BLUE CHEESE, WALNUT, MIXED GREENS, BALSAMIC VINAIGRETTE

SANDWICHES

VEGAN KALE HUMMUS \$8.95
AVOCADO, TOASTED MULTIGRAIN

TOASTED TURKEY & BRIE \$8.95
SLICED PEAR, ARUGULA, BALSAMIC GLAZE, MULTI GRAIN BREAD

CRANBERRY CHICKEN SALAD WRAP \$9.95
MIXED GREENS, WHOLE WHEAT WRAP

GRILLED CHEESE \$6.95
AGED CHEDDAR - ADD BACON OR TOMATO - \$1 EACH

We cannot guarantee that menu items have not come into contact with peanuts, tree nuts or other allergens