Mother's Day Brunch Menu

Starters

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 -

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

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.*