

# 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  
DUKE FARMS POACHED EGG, GRILLED KALE, PICKLED RED ONION

AVOCADO TOAST \$11.95  
DUKE FARMS POACHED EGG, 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\**