

FEATURED VEGAN SEADAY BRUNCH MENU

- FRESH PRESSED JUICE -

\$6

100% VEGAN

1

Carrot
Orange
Lime
Cayenne

2

Pineapple
Ginger
Lime
Dates
Turmeric

3

Romaine
Lettuce
Kale
Apple
Lemon

4

Pineapple
Apple
Beets
Ginger

5

Apple
Kale
Spinach
Parsley

20% service charge will automatically be added to your order

FRESH FROM OUR BAKERY

THE CROISSANT
JELLYBEANS

CINNAMON ROLL - *Thick frosting*

SWEET POTATO MUFFINS - *Chocolate chunks*

TOAST - *White or wheat bread*

CEREALS & MORE

CEREALS

Cheerios | Cinnamon Toast Crunch | Corn Flakes |
Froot Loops | Frosted Flakes

AÇAÍ BOWL - *Banana, dates, granola, coconut, pineapple*

STRAWBERRY, OATMEAL PARFAIT

*Plant-based cream, wild berries, chia seeds, maple syrup,
almonds, walnut, mint*

GRITS | OATMEAL

BRUNCH CLASSIC

HAM AND EGGS BENEDICT

Muffin, plant-based ham, egg and creamy hollandaise, hash brown

OMELET - *Plant-based egg with choice*

Plant-based Cheese | Plant-based Ham & Cheese

Vegetable (*bell pepper, onion, tomato*)

Served with choice of sides

Additional sides available upon request

Hash brown, plant-based sliced bacon, plant-based sliced ham

CHEF FAVORITES

FLAMIN' TOMATO SOUP

Poblano peppers, scallions

CHICKEN TACO

*Plant-based chicken, eggs and cheese, tortillas, peppers,
onion, cilantro, avocado, pico de gallo, hash brown*

CLASSIC COBB PROTEIN BOWL

*Plant-based chicken and cheese, peas, corn, apple,
avocado, kale, quinoa, tomato*

CLASSIC BRUNCH BURGER

*Plant-based beef patties and cheese, caramelized onion,
tomato, lettuce, tomato, fries*

BACON + HAM MAC N' CHEESE

Plant-base bacon, ham and cheese, provençal crumbs

CAESAR SALAD

*Romaine lettuce, tomato confit, pickled grapes,
plant-based house Caesar dressing and Parmesan
choice of plant-based grilled chicken or shrimp*

DESSERT

DARK CHOCOLATE CHERRY DECADENCE

Whipped plant-based cream

ASSORTED COOKIES

Chocolate chip, sugar

FRUIT PLATE

Assorted seasonal fruit

Please inform your server if you have any food allergies