



# Brunch Menu

Sunday 03/03/2024

## STARTERS

Soup of the Day ~ \$3

Small Salad ~ \$3 (GF&VG)

Yogurt Parfait ~ \$3 (GF&V)

Fresh Fruit Cup ~ \$3 (GF&VG)

## ALWAYS AVAILABLE

Bagel & Lox Platter ~ \$11 (GF available)

Served with cream cheese, onions, cucumber, tomato & capers.

Scrambled Egg Plate ~ \$11

Scrambled eggs served with a sausage links, hash brown patty & toast.

## ENTREES

Corned Beef Hash ~ \$14

*Two fried eggs, white toast, served with home fries.*

Cream Cheese Stuffed French Toast with Strawberry Sauce ~ \$13 (V)

*Served with a sausage links.*

Vegan South of the Border Scramble ~ \$12 (VG)

*Vegan chorizo, chopped onions & chopped tomatoes. Served with Salsa, Avocado & your choice of toast.*

Roasted Beet Salad ~ \$10 (GF&V), (DF) available

*Goat cheese, pecans & marinated red onion over mixed greens. Served with a beet vinaigrette.*

*\*Optional Choice of: Chicken, Salmon, Shrimp or Tofu – Add \$4*

## DESSERT

Ice Cream ~ \$2.50

Please ask your server about our sugar free or dairy free options.

Flourless Chocolate Torte ~ \$3

Mixed Berry Apple Crisp ~ \$3

GF – Gluten Free V – Vegetarian

VG – Vegan DF – Dairy Free

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.