



## WEEKEND BRUNCH

AVAILABLE SATURDAY & SUNDAY: 10:30AM - 3:00PM

### PRIX - FIX

THREE COURSE - 29 FOUR COURSE - 35

#### FIRST

(choose one for 3 course, both for 4 course)

(A LA CART - 12.5)

**CAJUN FRIED GREEN TOMATO** (gf)(sf)(nf)  
with tomato chutney and remoulade sauce

**CAESAR SALAD** (gf) (sf)  
hearts of romaine lettuce, house caesar dressing, baked garlic  
croutons, cashew parmesan, onions & capers, pickled carrots

#### MAIN

(A LA CART - 16)

**MONTE CRISTO** (sf) (nf)  
toasted French baguette with 'Beyond' sausage, caramelized onions,  
provolone cheese, breaded with 'Just' egg, berry jam

**BREAKFAST BURRITO** (sf) (nf)  
with potato hash, onions & pepper, nutty chorizo, cheese, topped with  
house creamy curry, sweet chilli, sour cream and Pico de Gallo.

#### BREAKFAST SAMMIE

with 'Impossible' sausage, scramble 'Just' egg,  
house smoked cheddar, tomato.

**FRIED OYSTER CHICK'N MUSHROOM AND WAFFLES** (gf) (nf)  
curry maple syrup, sour cream, candied jalapeño

#### SAVORY CREPE

 (gf) (sf) (nf)

House favorite crepe made with chickpea flour and coconut milk,  
filled with roasted veggies and creamy curry sauce, pickled veggies

#### BANANA AND PEACH FRENCH TOAST

with mixed berry maple syrup, macerated peaches,  
candied pecans, coconut whipped cream

#### DESSERT

(A LA CART - 8)

**TERAMISU CHEESECAKE** (gf) (sf)

**BREAD PUDDING & GELATO**

**KEYLIME - CREME BRÛLÉ** (gf) (sf) (nf)

#### SIDES

**AVOCADO TOAST:** seasalt, roasted chilli oil, crispy lentils (sf) - 8.5

**ALMOND RICOTTA TOAST:** poached green almond - 8.5

**BANANA PEACH TOAST:** berries maple jam and pistachio (sf) - 8.5

(gf) - gluten free, (sf) - soy free, (nf) - nut free, (of) - oil free

6% surcharge is added for all dine-in to cover expenses on COVID regulations