

BRUNCH MENU

Saturday & Sunday 11am - 3pm

Chips & Dip (gf) 9.5

curry seasoned sweet potato chips with house made smoked cheddar, pico de gallo

Kale Caesar Salad (gf) 11

kale, arugula, creamy lemon - ginger dressing, pickled cabbage, crispy lentils, curry oil

Pita Flatbread Toast 11.5

topped with butternut squash hummus, almond ricotta, scrambled tofu, crispy lentils, capers & red onions, shallot chilli oil, mixed herbs

French Toast 11.5

French bread soaked in mixed of chickpea flour, cinnamon & soy milk, granola, fresh fruit, coconut whipped cream, maple syrup

'IMPOSSIBLE' Sausage and Hashbrown 13

tomato chutney, red onion, capers, cabbage slaw

Scramble Tofu & Potato Hash (gf) 14.5

nut based chorizo, sour cream, picco de gallo, tomato chutney, mint pesto, cashew crema, tortillas

Savory Spring Crepe (gf) 14.5

turmeric-coconut crepe filled with roasted veggies, creamy coconut curry, pickled carrots & onions

Falafel Burger 15

house made lentil falafel patty, tomato chutney, mint pesto, arugula, pickled carrots, sweet potato chips

SWEET

Chocolate Sweet Potato Pudding (gf) 7.5

coconut whipped cream, chocolate pecan crunch

Cookies and Muffins (gf)

check display case for vegan and gluten free bake goods

by Sugar Plum Vegan Bakery

SIDES

hummus or ricotta toast, curry oil \$6.5

potato hash or scrambled tofu \$6

fried egg (NON-VEGAN) \$2.5

'Impossible' sausage patty \$6.5

BRUNCH BEVERAGE

Mimosa or Double Bubble - 1/2 carafe \$12

Seasonal Fruit & Mint Shrubs \$6

Thai Bloody Mary \$9.5

Bourbon Iced Coffee \$9.5

We appreciate your business, 4% of service tips are distributed to kitchen staff