

Brunch Specials

served from 8am to 2pm

Purple Unicorn 10

Empress Gin, lemonade, lavender water, rainbow candy

GRANOLA 13

House made granola with fresh raspberries, bananas, & a dollop of vanilla yogurt

***VEGGIE SAUSAGE BENEDICT 18**

Two cage-free eggs poached medium, avocado, veggie sausage patty on English muffin. Covered in house-made hollandaise sauce; Served with seasoned potatoes (upgrade to fresh fruit or mixed greens +2.00)

MEAT-LOVER OMELET 18

Kielbasa, German linguica smoked sausage, & cheddar cheese folded into a three-egg omelet; Served with seasoned potatoes and choice of toast or one pancake

FRENCH TOAST SANDWICH 17

Grilled french toast, ham, bacon, cheddar cheese, fried hard egg; served w/ seasoned potatoes

CHICKEN WRAP 17

Grilled chicken breast, lettuce, red onions, tomato, avocado, corn, jack cheese, ranch all wrapped in a chipotle flour tortilla; served with french fries or homemade chips

MARTHA'S VEGGIE QUICHE 16

Yams, spinach, peppers, pasilla peppers, onions, eggplant, mozzarella cheese; served with fresh fruit or mixed green salad with your choice of dressing

MARCO'S DUO 16

Half grilled turkey reuben: turkey, apple cabbage compote, thousand island, swiss cheese, sourdough; Served with your choice of soup or a mixed green salad

Homemade pastries: Cinnamon Roll – 4.5 Muffin – 3.25 Cookies – 3

*Due to special preparations, substitutions are not available on some specials. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

20% Gratuity added to parties of six or more / Maximum 3 cards per table