

Brunch Specials

served from 8am to 2pm

STRAWBERRY WHITE CHOCOLATE MOCHA 6/6.5

Espresso, 2% milk, White Chocolate Sauce, Strawberry Syrup,
topped with homemade strawberry whipped cream & dried strawberries

GRANOLA 13

House made granola with fresh blueberries, banana, and a dollop of vanilla yogurt

*BREAKFAST GRITS 16

Two caged-free eggs any style, red onions, red peppers, spinach, bacon, garlic, mushroom

*POTATO CAKE BENEDICT 18

Two caged-free eggs poached medium and avocado on two potato cakes, covered with hollandaise sauce; Served with fresh fruit

MAPLE DIJON BREAKFAST SANDWICH 20

One egg scramble, bacon, sausage links, white cheddar, maple Dijon, chives, on a croissant;
Served with seasoned potatoes

BEEF BRISKET SANDWICH 20

Beef brisket, red onions, red peppers, pepperoncini, jack cheese, on a French roll;
Served with fries or house made chips (upgrade to mixed greens +2.00)

MARTHA'S QUICHE 18

Smoked salmon, leeks, onions, delicata squash, pasillas peppers, red peppers, three cheese;
Served with fresh fruit or mixed greens

FRUIT WAFFLE 15

Belgian waffle topped with fresh blueberries, banana & homemade whipped cream;
Choice of maple or huckleberry syrup onside

Homemade pastries: Cinnamon Roll -4.5 Muffin -3.25 Cookies -3 Biscotti -2

*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