

# Brunch Specials

served from 8am to 2pm

## KISS FROM A ROSE 14

McQueen and the ultraviolet fog gin, lemon juice,  
strawberry syrup, Pizzolato Brut Rose

## 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 blackberries, strawberries, and a dollop of vanilla yogurt

## \*CROQUE MADAME 18

Gruyere cheese, ham, french toast bread, one egg sunny side up; Served with seasoned potatoes

## SOUTHWEST BREAKFAST BOWL 18

Link Sausage, black beans, roasted sweet potatoes, avocado, spinach, two scrambled eggs, and cotija cheese

## \*CAJUN BENEDICT 20

Two caged-free eggs poached medium, andouille sausage, and chives, on a homemade biscuit, covered with Cajun hollandaise sauce; Served with seasoned potatoes

## \*GREEK AVOCADO TOAST 15

Tossed avocado with kalamata olives, tomatoes, red onions, spinach, on sourdough toast, topped with feta cheese and shallot vinaigrette dressing; Served with two caged-free eggs any style

## MARTHA'S QUICHE 18

Chicken Basil Sausage, Mixed Peppers, onions, zucchini, and swiss cheese;  
Served with fresh fruit or mixed greens

## FRUIT WAFFLE 15

Belgian waffle topped with fresh blackberries, strawberries, & 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