

Brunch Specials

served from 8am to 2pm

Pumpkin Spice Latte 5.5/6.25

House made pumpkin spice syrup, espresso, steamed milk, whipped cream

ASPARAGUS BENEDICT 16

Two cage-free poached eggs, asparagus, arugula, and cherry tomatoes on an English muffin smothered with house-made hollandaise; served with seasoned potatoes (upgrade to fresh fruit or mixed greens +2.00)

PUMPKIN PANCAKES 13

Two pumpkin pancakes with house-made pumpkin whipped cream and your choice of maple or huckleberry syrup

CHICKEN BASIL SAUSAGE SCRAMBLE 18

Two cage-free eggs, smoked basil chicken sausage, tomatoes, mushrooms, chives, and feta cheese; served with seasoned potatoes & your choice of toast or a pancake.

GREEN BURRITO 15

Shredded pork, white rice, black beans, and three cheeses in a spinach tortilla topped with sour cream and chives.

MARTHA'S QUICHE 16

Delicata squash, onions, goat cheese, spinach, portobello mushrooms, roasted pasilla peppers; Served with fresh fruit or mixed green salad

CRISPY CHICKEN BLT SANDWICH 18

Crispy chicken, bacon, tomatoes, lettuce, swiss cheese, and chipotle aioli on a burger bun; served with fries or chips

MARCO'S DUO 16

Half selected sandwich + your choice of soup or a mixed green salad

Sandwiches available in half size:

Tuna Melt | Chicken Salad | Grilled Cheese for Grown Ups | Betty's BLT

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