Brunch Specials

served from 8am to 2pm

Pumpkin Spice Latte 6.25/6.75
Espresso, 2% milk, homemade pumpkin sauce,
Topped with whipped cream & pumpkin spice sprinkle

Banana Latte 6.25/6.75
Espresso, 2% milk, banana syrup,
Topped with whipped cream and cinnamon sugar sprinkle

*Chicken N' Waffles 20
Three mini golden waffles with crispy fried chicken and a sunny-side-up egg, finished with savory sausage gravy

*Chorizo Grits bowl 18
Creamy grits topped with chorizo, two cage-free eggs any style, fresh avocado, crumbled cotija cheese, cilantro, and green onions

*Ultimate Avocado Toast 16
Toasted sourdough topped with creamy honey-whipped ricotta, fresh avocado, two medium-poached eggs, pickled red onions, and microgreens, finished with everything bagel seasoning

*Croissant Benedict 18
Two cage-free poached eggs, black forest ham, arugula, hollandaise sauce on a croissant; Served w/ seasoned potatoes (upgrade to fresh fruit or mixed greens +2.00)

Martha's Quiche Lorriane 18.50
Ham, bacon, scallions, caramelized onions, asiago, swiss cheese; served with fresh fruit or mixed green salad with your choice of dressing

Fruit Waffle 15
A Belgian waffle topped with pear and cranberry compote, and homemade whipped cream;
Served with your choice of maple or huckleberry syrup

Fall Granola 13
House made granola with fresh pears, and a dollop of vanilla yogurt

Homemade pastries: Cinnamon Roll –4.5 Muffin –3.25 Cookies –3 Biscotti -3 Scone -5

*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