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

*Crispy Chicken Benedict 20
Two medium-poached cage-free eggs, crispy chicken tender served over brioche bread, topped with hollandaise, garnished with parsley; Served with seasoned potatoes (sub to fresh fruit $2.5)

Breakfast Tostadas 14
Two crispy fried corn tortillas layered with refried beans, cubed potatoes, and scrambled eggs.
Topped with Cotija cheese, fresh salsa, and tangy pickled onions

*Polenta Shakshuka 16
Two medium-poached cage-free eggs nestled over creamy Parmesan polenta, finished with a rich, savory shakshuka sauce and freshly grated Parmesan cheese

Breakfast biscuit sandwich 18
Scramble eggs, savory ham, american cheese on a warm biscuit, topped with country gravy and chives; Served with seasoned potatoes

Martha's Quiche 18.50
Spinach, onions, yams, red peppers, Pasillas peppers, fresh mozzarella cheese;
Served with fresh fruit OR mixed green salad with your choice of dressing

Fruit Waffle 15
A Belgian waffle topped with fresh pears, blueberries, and homemade whipped cream;
Served with your choice of maple or huckleberry syrup.

Fall Granola 13
House made granola with blueberries, 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