

# Brunch Specials

served from 8am to 2pm

## STRAWBERRY LIMONCELLO MIMOSA 12

Strawberry syrup, Limoncello, house bubbles

## GRANOLA 13

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

## \*CARNITAS BENEDICT 20

Two caged-free eggs poached medium, pork carnitas, on mini waffles covered with hollandaise;  
Served with seasoned potatoes (upgrade to fresh fruit 2.5)

## \*STUFFED HASHBROWN 18

Stuffed hashbrown with green onions, sour cream, red peppers, andouille sausage, & cheddar cheese;  
Served with two cage-free eggs any style and your choice of toast

## \*TURKISH EGG TOAST 16

Two cage-free poached eggs, layer of garlic dill yogurt, drizzle spicy butter, dill garnish on a sourdough;  
Served with seasoned potatoes

## BREAKFAST BAGEL 18

With scramble eggs, prosciutto, grilled onions, arugula, chipotle aioli, and pepper jack on a bagel;  
Served with fresh fruit

## MARTHA'S QUICHE LORRAINE 18.5

Ham, bacon, caramelized onions, swiss and asiago cheese;  
Served with fresh fruit or mixed greens

## FRUIT WAFFLE 14

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

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