

Brunch Specials

SPECIAL DRINK

MARCO'S IRISH COFFEE – 10

Jameson whiskey, bailey's, coffee & whipped cream

served from 8am to 2pm

GRANOLA 13

House made granola with fresh bananas, strawberries & a dollop of vanilla yogurt

SMOKED ITALIAN SAUSAGE OMELET 18

Three cage-free eggs with tomatoes, smoked sausage, red onions, corn & cheddar cheese; Served with seasoned potatoes & your choice of toast or one pancake

SOUTHWEST AVOCADO TOAST 15

Two cage-free eggs any style over avocado spread with onions, roasted corn, black beans, cherry tomatoes and cilantro; topped with cotija cheese on sourdough toast. (no substitutions available, spread is pre-made)

REUBEN HASH 17

Two cage-free eggs any style with seasoned potatoes, red peppers, onions, sauerkraut; horseradish atop
Served with your choice of toast or one pancake

MARTHA'S SAUSAGE QUICHE 17.50

Smoked pineapple sausage, kielbasa sausage, andouille sausage, red onions, zucchini, asparagus, arugula, pasilla peppers & provolone cheese; Served with fresh fruit or mixed green salad with your choice dressing

FRUIT WAFFLE 14

Belgian waffle topped with a house made mango peach compote, raspberry sauce & a dollop of homemade whip cream; Served with maple syrup

BBQ PORK BELLY SANDWICH 18

Pork belly, house bbq, coleslaw & pickles on a brioche bun; Served with your choice of house fries or chips

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