

# Brunch Specials

served from 8am to 2pm

## **Raspberry White Mocha 5.5/6**

Steamed milk with espresso, white chocolate, raspberry syrup,  
topped with whip cream and raspberry powder

## **Winter Mimosa 11**

Cranberry juice, orange juice, with house bubbles

## **\*SMASHED POTATO BENEDICT 18**

Two cage-free medium poached eggs, chives, cotija cheese, chorizo, avocado on smashed potatoes with corn hollandaise; Served with fresh fruit

## **\*CROQUE MADAME 18**

Made with gruyere cheese, ham, French toast bread, one eggs sunny side up; Served with seasoned potatoes

## **KOREAN BBQ 18**

Brown rice, red peppers, red onions, spinach, grilled chicken, Korean BBQ

## **BRUSSELS SPROUT SALAD 17**

Candied pecans, shredded brussels sprouts, dried cranberries, spinach, red onions, apples, carrots, feta cheese with a honey mustard vinaigrette

## **MARTHA'S QUICHE 16**

Andouille sausage, onions, mushroom, butternut squash, baby kale, Swiss cheese; Served with fresh fruit or mixed greens

## **FRUIT WAFFLE 14**

Belgian waffle topped with strawberry, blueberry, huckleberry sauce, and homemade whipped cream; Choice of maple or huckleberry syrup

Homemade pastries: Cinnamon Roll – 4.5 Muffin – 3.25 Cookies – 3 Biscotti -2

\*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