

Brunch Specials

served from 8am to 2pm

BREAKFAST BREAD PUDDING 16

With ham, asparagus, Swiss cheese, onion, pasilla peppers, corn, topped with hollandaise; Served with season potatoes

TANDOORI TOFU BOWL 18

Korean BBQ marinated tofu, trio bell peppers, carrots, quinoa, spinach, red onions, Korean BBQ sauce

CAPRESE CROISSANT SANDWICH 18

Two cage-free scramble eggs, roasted cherry tomatoes, fresh mozzarella cheese, arugula, basil pesto, balsamic glaze; Served with seasoned potatoes (upgrade to fresh fruit or mixed greens +2.00)

SANTA FE BURGER 18

Chicken Breast, green chillis, onions, peppers, jack cheese, lettuce, tomato, plain mayo; Served with fries or homemade chips

MARTHA'S QUICHE 16

Yam, red peppers, pasilla peppers, baby kale, mushroom, Monterey jack cheese; Served with your choice of fresh fruit or mixed greens

FRUIT WAFFLE 14

Belgian waffle topped with red kiwi, strawberry and homemade whipped cream; choice of maple or huckleberry syrup

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

20% Gratuity added to parties of six or more / Maximum 3 cards per table