

Brunch Specials

served from 8am to 2pm

“SWIFTIE” FRENCH BLONDE 12

Brokers Gin, Grapefruit Juice, Lillet, Elderflower Liqueur, Lemon Juice

EGGNOG LATTE 6/6.5

Espresso, Eggnog, 2% milk, Cinnamon Nutmeg Sprinkles

GRANOLA 13

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

*BREAKFAST FRIED RICE 16

Egg fried rice, bacon, peas, carrots, green onions, avocado on top

GREEN CHEESY CHICKEN ENCHILADAS 20

Three chicken enchiladas topped with green salsa, jack cheese, drizzled sour cream, and avocado;
Served with a mixed green salad

*CORNED BEEF BENEDICT 20

Two caged-free eggs poached medium on fried yellow potatoes, shredded corned beef, red onions, peppers, cheddar cheese, covered with hollandaise

BLUEBERRY GRILLED CHEESE SANDWICH 18

Blueberries, mozzarella cheese, white cheddar on grilled sourdough;
Served with fries or chips (upgrade to mixed greens +2)

MARTHA’S QUICHE 18

Roasted butternut squash, zucchini, bell peppers, yams, quinoa, caramelized onions, & swiss cheese;
Served with fresh fruit or mixed greens

FRUIT WAFFLE 15

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

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