

Brunch Specials

served from 8am to 2pm

PUMPKIN SPICE LATTE 6.25/6.75

Espresso, 2% milk, homemade pumpkin sauce,
Topped with whipped cream & pumpkin spice sprinkles

GRANOLA 13

House made granola with blackberries, bananas, and a dollop of vanilla yogurt

***CAJUN EGGS BENEDICT 20**

Two caged-free eggs poached medium, andouille sausage, sundried tomatoes, red onions, arugula,
on an English muffin topped with Cajun hollandaise; Served with seasoned potatoes

BISCUIT SLIDERS 18

Two biscuits sliders with scrambled eggs, Italian sausage patty, and cheddar cheese;
Served with seasoned potatoes

***CROQUE MADAME WAFFLE 20**

Belgian waffle topped with prosciutto, gruyere cheese sauce, one poached medium egg and chives

STRAWBERRY PANCAKES 14

Two pancakes with homemade strawberry compote and side of homemade whipped cream;
Served with your choice of maple or huckleberry syrup

MARTHA'S QUICHE 18.5

Zucchini, red peppers, asparagus, sundried tomatoes, mushroom, spinach, swiss cheese;
Served with fresh fruit or mixed green salad with your choice of dressing

FRUIT WAFFLE 15

A Belgian waffle topped with fresh blackberries, bananas, and homemade whipped cream;
Served with your choice of maple or huckleberry syrup

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