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

Banana Latte 6.25/6.75
Espresso, 2% milk, banana syrup,
Topped with whipped cream and cinnamon sugar sprinkles

Granola 13
House made granola with fresh fruit and a dollop of vanilla yogurt

Pumpkin Pancakes 14
Two fluffy pumpkin pancakes with a side of homemade whipped cream with cinnamon sprinkles.
Served with your choice of maple or huckleberry syrup

*Caprese Benedict 20
Two medium-poached cage-free eggs, fresh mozzarella, heirloom tomatoes, and spinach on an English muffin topped with hollandaise and drizzled balsamic glaze; Served with seasoned potatoes

Hummus Wrap 19
Marinated chicken breast, cucumbers, red onions, tomatoes, chickpea hummus, lettuce, and jack cheese wrapped in a flour tortilla; Served w/ fries or homemade chips (sub to mixed greens 2.50)

Fall Butternut Squash Salad 18.5
(ADD GRILLED CHICKEN FOR 6.50)
Tossed roasted butternut squash, red onions, baby arugula, dried cranberries,
candied pecans, goat cheese, dijon mustard vinaigrette

Marco's Duo 16.5
(NO SUBSTITUTIONS)
Half selected sandwich + your choice of soup *or* a mixed green salad
Sandwiches available in half size:
Tuna Melt | Chicken Salad | Grilled Cheese for Grown Ups | Betty's BLT| Egg Salad

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 6 or more / Maximum 3 cards per table