

Brunch Specials

served from 8am to 2pm

***ZUCCHINI CAKE BENEDICT 18**

Two cage-free poached medium eggs, zucchini cakes, covered with hollandaise sauce; Served with seasoned potatoes (upgrade to fruit or mixed greens +2.00)

***FARMERS BREAKFAST BOWL 20**

Two cage-free eggs scramble on top of yellow potatoes, Italian sausage, bell peppers, red onions, cheddar cheese and chives

POBLANO SCRAMBLE 17

Two cage-free eggs scramble with roasted poblano peppers, onions, corn, Oaxaca cheese and sour cream; Served with seasoned potatoes and a choice of toast or 1 pancake

*** CAPRESE AVOCADO TOAST 15**

Two cage free eggs any style with fresh mozzarella, cherry tomatoes, smashed avocado, fresh basil, balsamic glaze on sourdough

MARTHA'S QUICHE 18

Andouille sausage, trio peppers, spinach, Swiss cheese, asparagus; Served with fresh fruit or mixed greens

FRUIT WAFFLE 15

Belgian waffle topped with fresh blackberries, strawberries 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