



Brunch: Sunday, 11 am - 2 pm

ENTREES

<b>Pancake Breakfast (D)</b>	6
Two buttermilk blueberry pancakes, two eggs cooked to order, and choice of protein.	
<b>Croissant Breakfast Sandwich (D)</b>	7
Toasted croissant, fried egg, cheddar cheese, and thinly sliced ham.	
<b>Egg Breakfast</b>	7
Two eggs cooked to order, choice of protein, starch, and bread.	
<b>Chicken Fried Steak (D)</b>	9
Chicken fried steak, country sausage gravy, two eggs cooked to order, choice of starch, and bread.	
<b>Biscuits and Gravy (D)</b>	4/6
Country sausage gravy, split biscuit, and two eggs cooked to order.	
<b>Tempeh Hash (GF/DF/VE)</b>	7
Tempeh, potatoes, peppers, onions, seasonal vegetables, and choice of bread.	
<b>Quiche of the Day (D)</b>	8
Butter pastry crust, eggs, cheese, and mixed greens salad.	
<b>Yogurt and Granola Parfait (GF/D)</b>	6
Greek yogurt, house-made gluten-free granola, mixed berries, and seasonal fruit.	

CHEF’S SPECIALS

<b>Ricotta Crepes with Fruit Compote (D)</b>	7
Ricotta, eggs, flour, sugar, vanilla, and fruit.	
<b>Blackberry Oatmeal Bake (GF/D/VG/Nuts)</b>	7
Pecans, oats, cinnamon, nutmeg, butter, eggs, maple syrup, and blackberries.	

SIDES

Steamed Vegetable Medley	1
Egg Cooked to Order	2
Caesar Salad (D)	3
Garden Salad	3
Two Pancakes	4
Triangle Hashbrowns	1
Potatoes O’ Brien	1
Bacon (2)	3
Sausage Link	3
Vegan Sausage Patty	3

BREAD

1 Credit per slice	
Buttermilk, Sourdough, Nine-Grain, Rye, English Muffin, Biscuit, Gluten-Free Bread, and Gluten-Free English Muffin	

DESSERTS

Chef’s Choice	3
Fruit of the Day	2

BEVERAGES

Bloody Mary	7
Mimosa	7