



Brunch: Sunday, 11 am - 2 pm

ENTREES

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

CHEF’S SPECIALS

Breakfast Enchiladas (D) Tortillas, chorizo, bell peppers, onions, eggs, sauce, and cheese.	9
Corned Beef Hash (GF/DF) Corned beef, red potatoes, onions, peppers, two poached eggs.	9

SIDES

Vegetable of the Day (GF/DF/OF/VE)	1
One 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