

Brunch: Sunday, 11 am - 2 pm

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ENTREES		CHEF'S SPECIALS	
French Toast (D)	6	Loco Moco (D)	9
Two slices of brioche French toast, maple syrup, butter, and mixed berry fruit cup.		Hamburger patty, onion and mushroom gravy, jasmine rice, and one sunny-side up egg. Asparagus and Mushroom Strata	7
Croissant Breakfast Sandwich (D)	7	Bread, eggs, cheese, mushrooms, and	,
Toasted croissant, fried egg, cheddar cheese, and thinly sliced ham.	7	asparagus.	
Egg Breakfast		SIDES	
Two eggs cooked to order, choice of protein, starch, and bread.		SIDES	
Chicken Fried Steak (D)	9	Steamed Vegetable Medley 1 Egg Cooked to Order 2	
Chicken fried steak, country sausage gravy, two eggs cooked to order, choice of starch, and bread.		Caesar Salad (D) 3 Garden Salad 3 Two Pancakes 4	
Biscuits and Gravy (D)	4/6	Triangle Hashbrowns 1	
Country sausage gravy, split biscuit, and two eggs cooked to order.		Potatoes O' Brien 1 Bacon (2) 3	
Tempeh Hash (GF/DF/VE)	7	Sausage Link 3 Vegan Sausage Patty 3	
Tempeh, potatoes, peppers, onions, asparagus, and choice of bread.		BREAD	
Quiche of the Day (D)	8	1 Credit per slice	
Butter pastry crust, eggs, cheddar cheese, bacon, green onions, and mixed greens salad.		Buttermilk, Sourdough, Nine-Grain, Rye, English Muffin, Biscuit, Gluten-Free Bread, and Gluten-Free English Muffin	
Yogurt and Granola Parfait (GF/D)	6	Bread, and Gidlen-Free English Mullin	
Greek yogurt, house-made gluten-free granola, mixed berries, and seasonal fruit.		DESSERTS Key Lime Pie 3 Fruit of the Day 2	
		BEVERAGES	
		Bloody Mary 7 Mimosa 7	