

Brunch: Sunday, 11 am - 2 pm

ENTREES		CHEF'S SPECIALS	
Pancake Breakfast (D) Two lemon poppyseed pancakes, two eggs cooked to order, and choice of protein.	6	Huevos Rancheros (GF/D/VG) Corn tortillas, pinto beans, avocado salsa, red chili sauce, eggs, and cotija cheese.	7
Croissant Breakfast Sandwich (D) Toasted croissant, fried egg, cheddar cheese, and thinly sliced ham. Egg Breakfast	7	Oatmeal Bake (GF/D/VG/Nuts) Walnuts, oats, cinnamon, nutmeg, butter, egg maple syrup, and apples.	7
Two eggs cooked to order, choice of protein, starch, and bread.		SIDES	
Chicken Fried Steak (D) Chicken fried steak, country sausage gravy, two eggs cooked to order, choice of starch, and bread.	9	Vegetable of the Day (GF/DF/OF/VE) 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	
Biscuits and Gravy (D) Country sausage gravy, split biscuit, and two eggs cooked to order. Tempeh Hash (GF/DF/VE) Tempeh, potatoes, peppers, onions, assorted vegetables, and choice of bread.	4/6 7		
Quiche of the Day (D) Butter pastry crust, eggs, american, smoked cheddar, gruyere cheese, leek, red onion and mixed greens salad. Yogurt and Granola Parfait (GF/D) Greek yogurt, house-made gluten-free granola, mixed berries, and seasonal fruit.	8	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	