



WEEKEND BRUNCH MENU

SATURDAY AND SUNDAY 11:00 – 3:00

Double chocolate buttermilk buckwheat waffle with sweet cinnamon butter, sunflower butter maple syrup and spicy cocoa glazed pecans *GF, SF* **\$15.00**

Biscuits and sage sausage gravy. *NF* **\$14.00**

Sourdough French toast with vanilla bean sweet cream cheese, cherry coulis and maple syrup *GFA**, *NF* **\$16.00**

Southern style benedict with tofu eggs, bbq pulled mushrooms, roasted red pepper, spinach and a pimento hollandaise on a biscuit served with country potatoes. *NF, GFA** **\$18.00**

Baked mac and cheese with parmesan and smoked ricotta. *GFA**, *NF* **\$16.00**

Add harrisa and jalapenos. **\$1.00**

Cajun spiced tofu scramble with mozzarella, spinach, peppers, wild mushrooms and hollandaise served with country potatoes. *GF, NF* **\$14.00**

Cheesy grits breakfast bowl with soyrito, leeks, sweet corn and fried tofu. *GF, NF* **\$16.00**

Forager salad with strawberries, blueberries, marinated mushrooms, roasted fennel, sunflower seeds and green goddess dressing. *GF, NF* **\$17.00**

Two scoops ice cream (chocolate, vanilla or coconut) with cherry coulis and coconut whip. *NF, GF, SF* **\$8.00**

Strawberry shortcake with coconut whip and chocolate balsamic *NF, SF* **\$9.00**

Side of cheesy grits **\$5.00**

Side country potato **\$3.00**

GF = Gluten Free, GFA = Gluten Free Available at extra charge, SF = Soy Free, NF = Nut Free*

Allergens such as Gluten, Soy, Coconut and Tree Nuts are common ingredients used in Vegan recipes.

Please discuss any known allergies and menu options with your server.