



## WEEKEND BRUNCH MENU

Saturday and Sunday 11:00 – 3:00

Classic French Onion soup with a parmesan crisp. *GF, NF* **\$9.00**

Double chocolate buttermilk buckwheat waffle with sweet cinnamon butter, sunflower butter maple syrup and spicy cocoa glazed pecans *GF, SF* **\$14.00**

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

Sourdough French toast with vanilla bean sweet cream cheese, cherry coulis and maple syrup *GFA\**, *NF* **\$13.00**

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* **\$17.00**

Baked mac and cheese with parmesan and smoked ricotta. *GFA\**, *NF* **\$14.00**

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

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

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

Niçoise Salad with haricots verts, olives, baby potatoes, radish, red onions and fried quatre épices tofu with a lemon Dijon vinaigrette. *NF, GF, SFA* **\$15.00**

Potato au Gratin with “bacun” portabella mushrooms and bravas sauce *NF, GF* **\$12.00**

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.*