

Orange

SWEET

Pumpkin, Pecan & Ginger Cakes

Roasted pumpkin buttermilk cakes with maple-pecan paste, topped with candied-ginger infused whipped cream. \$9.99

Banana Multi-Grain Pancakes

Multi-grain cakes, caramelized bananas, maple-pecan paste and a side of butter. \$9.99

Orange-Rosemary French Toast

Rosemary and orange-zest battered brioche, baked and topped with toasted almonds, served with a sweet cream reduction and a fresh orange garnish. \$8.99

Chai Tea French Toast

Ricotta stuffed brioche, dipped in chai tea batter, baked and topped with caramelized apples and honey, served with a chai tea reduction. \$8.99

Contemporary brunch with a peel!

Weekly Specials March 17th–23rd

SAVORY

Omelet #5

Gluten-free all natural, locally made Apple-Chicken-Chardonnay sausage with caramelized onions, sautéed spinach and white cheddar, topped with spiced-pecan sour cream. \$9.99

Omelet #6

Asparagus, forest mushrooms, sauteed garlic and marjoram (wild oregano), aged jack, topped with toasted almonds & balsamic reduction. \$9.99

Vegetarian Breakfast Burrito

Scrambled eggs, locally made vegetarian chorizo, fresh chopped cilantro, pico de gallo, aged white cheddar and chipotle sour cream wrapped in a spinach tortilla. Served with mixed greens and our homemade balsamic dressing. \$9.99

Huevos Rancheros (two eggs served your way)

Homemade corn tortilla chips, northern white bean puree, salsa verde, white cheddar, served with house potatoes, no toast. \$8.99

Add meat or veggie choriz \$1.59

All Savory items: Egg whites, no charge

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PUMPKIN, PECAN & GINGER CAKES

Roasted pumpkin buttermilk cakes with maple-pecan paste, topped with candied-ginger infused whipped cream. \$9.99

BANANA MULTI-GRAIN PANCAKES

Multi-grain cakes, caramelized bananas, maple-pecan paste and a side of butter. \$9.99 (pictured below)

CHAI TEA FRENCH TOAST

Ricotta stuffed brioche, dipped in chai tea batter, baked and topped with caramelized apples and honey, served with a chai tea reduction. \$8.99

ORANGE-ROSEMARY FRENCH TOAST

Rosemary and orange-zest battered brioche, baked and topped with toasted almonds, served with a sweet cream reduction and a fresh orange garnish. \$8.99 (pictured below)



SAVORY

egg whites, no charge

OMELET #5

Gluten-free all natural, locally made Apple-Chicken-Chardonnay sausage with caramelized onions, sauteed spinach and white cheddar, topped with spiced-pecan sour cream. \$9.99 (pictured above)

OMELET #6

Asparagus, forest mushrooms, sauteed garlic and marjoram (wild oregano), aged jack, topped with toasted almonds & balsamic reduction. \$9.99

VEGETARIAN BREAKFAST BURRITO

Scrambled eggs, locally made vegetarian chorizo, fresh chopped cilantro, pico de gallo, aged white cheddar and chipotle sour cream wrapped in a spinach tortilla. Served with mixed greens and our homemade balsamic dressing. \$9.99 (pictured above)

HUEVOS RANCHEROS (TWO EGGS SERVED YOUR WAY)

Homemade corn tortilla chips, northern white bean puree, salsa verde, white cheddar, served with house potatoes, no toast. \$8.99

Add meat or veggie choriz \$1.59

Contemporary brunch with a peel!

Weekly Specials March 17th—23rd

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Weekly Specials March 17th—23nd

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Chai Tea French Toast

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Savory (egg whites, no charge)

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Omelet #6

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