



## WEEKEND BRUNCH MENU 11:00 – 2:30

Soup of the day **\$8.00**

Cheese plate with Vtopian Port cheddar, fruit compote, fresh fruit, spiced pecans and crostini  
*GFA, SF* **\$15.00**

Pumpkin buckwheat waffle with coconut whipped cream, maple syrup and chai spiced pepitas.  
*GF, SF, NF* **\$15.00**

Biscuits and sage sausage gravy. *NF* **\$16.00**

Sourdough French toast with vanilla bean sweet cream cheese, cherry coulis and maple syrup  
*GFA\**, *NF* **\$18.00**

Harvest benedict with tofu eggs, mushroom bacon, sauteed kale and onions on a kohlrabi, leek and carrot fritter and hollandaise served with country potatoes. *NF, GFA\** **\$18.00**

Baked mac and cheese with parmesan and smoked ricotta. *GFA\**, *NF* **\$18.00**

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

Add bacon and fried onions (contains gluten and soy) **\$1.00**

Cajun spiced tofu scramble with mozzarella, spinach, peppers, wild mushrooms and hollandaise served with country potatoes. *GF, NF* **\$15.00**

Cheesy grits bowl with soyrizo, fried tofu, sauteed kale and onion. *GF, NF* **\$16.00**

Forager salad with apples, celery, shaved fennel, spiced pecans and green goddess dressing. *GF*  
**\$17.00**

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

Scone of the week **\$6.00**

Side of cheesy grits **\$5.00** Side of 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.*