

We are a from-scratch kitchen that serves up delicious plant-based comfort food that's locally sourced & fresh.



# Brunch Menu

## Mains

**(AGF) Pain Perdu 17**

French Baguette, Fresh Strawberries, Coconut Whipped Cream and Maple Syrup. *Dine-In Only.*

**Oreo S'mores Pancakes 19**

Marshmallow Oreo Crumble, Dark Chocolate Ganache and Coconut Whipped Cream. *Dine-In Only.*

**(AGF) The Full English 23**

JUST Egg Scramble, Seitan Bacon, Sausage, Roasted Tomato, Button Mushrooms Baked Beans, Roasted Potatoes. *Served with your choice of Multigrain Or Rye Toast with Butter. Gluten-Free Bread +2*

**(GF) Cheese Omelette 22**

Broccoli, Cheddar, Mozzarella and Smoked Provolone Cheese served with Roasted Potatoes.

**(GF) Wild Mushroom Omelette 22**

Wild Mushrooms, Chives, Parmesan Cheese, served with Roasted Potatoes.

## Sandwiches

*Comes with your choice of Caesar Salad, Garden Salad, or Roasted Potatoes*

**(AGF) Smashburger 24**

Beer Cheese, Smoked Bell Pepper Relish, Crispy Onions and Chipotle Aioli on a Toasted Sesame Seed Bun. *Gluten-Free Bun +2*

**(AGF) Triple Threat Grilled Cheese 19**

Smoked Cheddar, Mozzarella and Chipotle Cream Cheese with Roasted Tomato Jam and Herbed Aioli, on Multigrain Bread.

**Western Sandwich 19**

JUST Egg, Green Peppers, Onions, Seitan Ham, Cheddar Cheese and Thousand Island Sauce on toasted Multigrain Bread.

**Croque Monsieur 19**

Seitan Ham, Provolone and Mustard Aioli dredged in Bechamel JUST Egg Wash on Marble Rye, served with House-Made Pickles. *Dine-In Only.*

