

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



Brunch Menu

Oreo S'Mores Pancakes 19

Three Fluffy Pancakes with Marshmallow Oreo Crumble, Dark Chocolate Ganache, Coconut Whipped Cream and Fresh Strawberries.

The Full English 23

JUST Egg Scramble, Seitan Bacon, Sausage, Roasted Tomato, Button Mushrooms, Baked Beans, PMK Hash, Served with Your Choice of Multigrain or Rye Toast with Butter.

The Cobb 23

Romaine, Smoked Cheddar, JUST Egg, Tempeh Bits, Red Cabbage, Tomato, Cucumber, Green Onion, Avocado, Corn Salsa and House-Smoked Tofu, Served with Ranch Dressing.

Ham and Cheese Pockets 19

Seitan Ham, Cheddar Cheese, Chives and JUST Egg in Puff Pastry Baked Golden Brown with Garlic Aioli. Comes with Your Choice of Caesar Salad, Garden Salad, PMK Hash, or Fries.

Wild Mushroom Omelette 23

JUST Egg, Wild Mushrooms, Arugula, Truffle Aioli, Chives and Parmesan Cheese. Comes with Your Choice of Caesar Salad, Garden Salad, PMK Hash or Fries, Served with Your Choice of Multigrain or Rye Toast with Butter.

Sandwiches

Served with your choice of Caesar Salad, Garden Salad, Roasted Potatoes or Fries

The Big Smoke 24

Grilled Impossible Burger with Smoked Cheddar, BBQ Sauce, Chipotle Aioli, Tomatoes, Red Onion and Pickles, Served on a Toasted Sesame Bun.

Grilled Cheese 21

Granny Smith Apples, Fig Jam, Cashew Brie, Roasted Garlic and Arugula on Marble Rye.

Western 21

JUST Egg, Green Peppers, Onions, Seitan Ham, Cheddar Cheese and 1000 Island Dressing, Served on Toasted Multigrain Bread.

Croque Monsieur 19

Seitan Ham, Three Cheeses and Herbed Aioli Dipped in JUST Egg on Grilled Marble Rye, Served with a Side of House-Made Pickles.

Breakfast Sandwich 19

Spinach and Cheddar Omelette, Sausage, Avocado, Red Onion, Tomato and Sprouts on a Toasted English Muffin with a Creamy Adobo Goat Cheese Spread.



Gluten-free



Available Gluten-free

An 18% gratuity will be applied to tables of six or more.