

Brunch Menu



Appetizers & Shareables

GF **Artichoke Dip 16**
Artichokes, Spinach and Roasted Garlic Folded into a Parmesan Queso, Served with Tortilla Chips.

AGF **Baked Wedges Supreme 15**
Baked Potato Wedges Topped with Spicy Cheese Sauce, Chorizo Crumble, Sour Cream, Pico De Gallo and Green Onions.

AGF **Shiitake Escargot 14**
Shiitake Mushrooms, Garlic Butter, and Mozzarella Cheese, Served with Toast.

Antojitos 16
Flour Tortilla Stuffed with Chipotle Cream Cheese, Green Peppers, Red Onion, Cheddar and Mozzarella Cheese, Sliced and Baked, Served with Chipotle and Sour Cream Dipping Sauces.

Signature Salads

Add: Smoked Tofu or Crispy Breaded Tofu +4

AGF **Caesar Salad 15**
Romaine, Kale, Tempeh Bits, Parmesan, Garlic Croutons, Lemon Wedge, and Caesar Dressing.

GF **Maple Crunch 21**
Pomegranate Arils, Massaged Kale, Red Cabbage and Arugula with Candied Maple Pecans, Goat Cheese, Granny Smith Apple, Sweet Potato and Watermelon Radish with Spiced Maple Dressing.

GF **Cobb Salad 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.

GF **The Kitchen Sink 23**
Kale, Romaine and Arugula, Roasted Fingerling Potatoes, Cabbage, Watermelon Radish, Red Onion, Cherry Tomatoes, Artichokes, Sun-Dried Tomatoes, Kalamata Olives, Cucumber, Feta Cheese and Smoked Tofu, with Basil Oil and a Creamy Dill Dressing.

Signature Brunch Items

Heirloom Tomato Tart 19
Puff Pastry Tart Topped with Roasted Heirloom Tomatoes, Roasted Garlic, Arugula, Herbed Cream Cheese, Lemon Aioli and Balsamic Reduction, Served with Your Choice of Garden Salad, Caesar Salad or Potato Wedges.

AGF **The Full English 23**
Just Egg Scramble, Beyond Sausage, Seitan Bacon, Roasted Tomato, Button Mushrooms, Baked Beans, and Potato Wedges, Served with Your Choice of Multigrain or Rye Toast.

GF Gluten-free

AGF Available Gluten-free

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

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



Sunday Brunch Menu

Signature Brunch Items

Bacun Eggs Benedict 24

Seitan Bacun, Yo Egg Poached Egg, Topped with Hollandaise and Chive and Served on a Toasted English Muffin, Served with Your Choice of Garden Salad, Caesar Salad or Potato Wedges.

Belgian Waffles 21

House-Made Belgian Waffles Topped with Marshmallows, Oreo Cookie Crumble, Coconut Whipped Cream, Fresh Berries and Chocolate Ganache Drizzle.

Chorizo Eggs Benedict 24

Chorizo Sausage, Yo Egg Poached Egg, Topped with Hollandaise and Chive, Served on a Toasted English Muffin, with Your Choice of Garden Salad, Caesar Salad or Potato Wedges.

Breakfast Burrito 23

Black Beans, Basmati Rice, Corn Salsa, Chipotle Cream Cheese, Cheddar Cheese, Bell Peppers, Just Egg and Green Onion, Served with Pico De Gallo, Sour Cream, Avocado and a Side House Salad.

Sandwiches

Served with your choice of Caesar Salad, Garden Salad, or Potato Wedges

The Caprese 19

Buffalo Mozzarella, Roma Tomatoes, Pesto, Balsamic Reduction, Crispy Tofu With Lemon Aioli on a Toasted Sesame Seed Bun.

The Western 21

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

Brie & Apple Grilled Cheese 22

Granny Smith Apples, Fig Jam, Artisanal Brie, Roasted Garlic And Arugula on Marble Rye.

The Familiar 24

Impossible Patty, Special Sauce, Lettuce, Cheese, Pickles, Onions on a Sesame Seed Bun.

Mushroom Melt 23

Roasted Mushrooms With Onion, Garlic, Sage Aioli and Melted Provolone Cheese, Served on Toasted Marble Rye.

Buffalo Caesar Wrap 19

Crispy Breaded Tofu, Romaine, Tempeh Bits, Parmesan, Buffalo Hot Sauce and Caesar Dressing in a Flour Tortilla.



Gluten-free



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