



Brunch

SOUPS

Potato Leek \$7/\$10

Garnished with nutmeg and chives

Pea Soup \$7/\$10

Garnished with candied bacon & garlic croutons

SALADS

House Salad \$8

Seasonal greens, grated carrot, cucumber, grape tomatoes, house-made croutons & choice of dressing

Fall Salad \$10

Kale and artisan greens, sweet pickled radish, roasted seasonal squash, toasted almonds, blue cheese crumbles, served with toasted fennel vinaigrette

Signature Triple Salad \$12

Super greens blend, roasted corn and poblano peppers, brown rice and quinoa, served with basil vinaigrette

Toppings

Steak: \$8 Shrimp: \$6 Chicken: \$6 Salmon: \$7 Crispy Tofu: \$6

ENTREES

All entrees are served with a small side of hash.

Eggs Benedict \$16

Poached egg served over a toasted English muffin and fried ham, finished with a classic hollandaise sauce and green onions

French Toast Waffles \$16

Served with fresh peach compote, homemade syrup and whipped cream

Avocado Toast \$13

Fresh avocado whip, feta, candied bacon and roasted tomato aioli served on french toast

Seasonal Quiche \$13

Featuring seasonal Charm Farm vegetables, a crispy potato crust and a sweet garlic aioli

Classic Breakfast Plate \$14

Choice of bacon or sausage, scrambled eggs, potato hash, toast

SIDES

Bacon: \$4 Sausage: \$5 Potato Hash: \$4 Toast: \$3 Eggs to order: 1 for \$3, 2 for \$4