

BRUNCH MENU

SERVED SAT & SUN 'TIL 2

BRUNCH FAVORITES

CLASSIC FRENCH TOAST 10.00

Topped with powdered sugar, real Vermont maple syrup, and butter (*half order available for kids*)

FRENCH TOAST SPECIAL 11.00

Ask your server for details (*half order available for kids*)

BISCUITS & GRAVY 10.00

House-made cheese and onion biscuits, country gravy, local sausage, with tots

BREAKFAST PLATTER 11.00

Two eggs made to order*, bacon, tater tots, fruit, and house-made cheese onion biscuit. *Vegetarian / gf avail.*

BREAKFAST BLT 11.00

Bacon, lettuce, tomato, topped with local fried egg* and cheddar, on Breadworks' sourdough, side of tots
Add Avocado \$1.50 / Sub gf Orange Dot bread \$1.50

BRUNCH BURRITO 10.00

Local scrambled eggs*, cheddar, onion, peppers, corn, quinoa, and wild rice, wrapped in a huge flour tortilla.
Vegan: sub avocado for eggs/cheddar. GF wrap available.

TOAD IN A HOLE 11.00

Two slices local Breadworks' sourdough, with fried eggs* in the holes, sides of bacon and fruit

HOUSE MADE COCONUT GRANOLA 8.00

Served with your choice of Greek yogurt, milk, or organic almond milk. Topped with blueberries.

AVOCADO TOAST 9.00

Two slices Breadworks' sourdough with smashed avocado, arugula, and balsamic drizzle, with side of fruit. Vegan.
Substitute gf Orange Dot rosemary bread \$1.50

CARROT LOX TOAST 11.00

Vegan cream cheese and house-made carrot lox on two slices Breadworks' sourdough, topped with red onion and capers, with side of fruit.
Sub regular cream cheese and lox \$3.00

SMOOTHIE 7.00

House special! 16oz smoothie made with organic blueberries, bananas, kale, organic peanut butter, organic almond milk, shredded coconut. *Sub almond butter \$1.00*

BRUNCH ADD-ONS

ADD-AN EGG 1.50

Add a local fried or scrambled egg* to any of our burgers, sandwiches, salads, or just as a side

CHEESE ONION BISCUIT 2.00

BACON (2 SLICES) 1.50

AVOCADO 1.50

CHEESE 1.00

SOURDOUGH TOAST .50

UDI'S GLUTEN-FREE BUN 1.00

GLUTEN-FREE ROSEMARY BREAD 1.50

From our neighbors at *Orange Dot Baking Company!*

FRUIT CUP 4.00

Most of our items can be made gluten-free or vegan, just ask

We use GMO-free Sustain sunflower fryer oil / Please notify your server of any food allergies

We are happy to split checks evenly / 20% gratuity will be added to parties of 10 or more and to all missing receipts

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

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STARTERS

TATER TOTCHOS 10.00

Like nachos, but with tots! Taters topped with pico de gallo, black beans, avocado, and sour cream.

Vegan cashew cheese sauce + \$1

KOREAN BBQ WINGS 10.00

Our famous Korean-style wings come topped with sesame seeds and garnished with celery and house herb ranch

CHILI CHEESE TOTS 8.00

Tater tots topped with chili and house cheese sauce.

Substitute vegan cashew cheese sauce + \$1

SWEET POTATO FRIES 9.00

Big plate of sweet potato fries with side of local honey for dipping

CHIPS & SALSA 6.00

Tortilla chips with house salsa fresca

SOUP 4/6

Cup or bowl of rotating soup special. See chalkboard.

Vegan chili always available

KIDS MENU

CLASSIC FRENCH TOAST 5.00

FRENCH TOAST SPECIAL 5.50

GRILLED CHEESE No side; +\$2.50 for tots 4.50

MINI CHEESEBURGER & TOTS 7.00

MINI CHICKEN TENDERS & TOTS 7.00

SANDWICHES & SALAD

All sandwiches come with side of tots during brunch

FIREFLY CHEESEBURGER 13.00

Local grass-fed beef burger*, topped with greens, tomato, sriracha aioli, cheddar. *Add fried egg \$1.50*

PHILLY CHEESESTEAK 13.00

Peppers, onions, and provolone over thin-shaved beef on a hoagie roll.

NO BULL BURGER 13.00

Local No Bull sundried tomato and lentil burger, greens, tomato, and house-made pesto.

WILD ALASKAN SALMON BURGER 13.00

With greens, tomato, and tartar sauce.

BEYOND SAUSAGE HOAGIE 12.00

Hot Italian vegan sausage hoagie with peppers and onions and veganaise. *Add cashew cheese sauce + \$1*

GARDEN SALAD 9.00

Romaine, tomato, cucumber, kalamata olives, red onion, tossed in lemon herb vinaigrette.

Add avocado \$1.50 / Add chicken +\$4

BRUNCH BEVERAGES

TRAGER BROS ORGANIC COFFEE 3.00

regular or decaf

JUICES 3.00

OJ, Grapefruit, Cranberry, Mango

BLOODY MARY (add bacon +1) 7.00

MIMOSA 6.00

CIDERMOSA 6.00

Local cider topped with OJ

POINSETTIA 6.00

Brut topped with cranberry juice

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