

BRUNCH

GF BANANA WAFFLE	17
hot fudge, whipped cream	
FRENCH TOAST	18
berry compote, cornflakes granola, maple syrup	
GF BREAKFAST BOWL	21
tofu scramble, avocado, kale, potatoes, mushrooms	
CRISPY MUSHROOM CAESAR WRAP	19
avocado, lettuce, chick'n fried mushrooms, mushroom bacon, red onion	
🥜 SPINACH ARTICHOKE QUESADILLA	19
cashew mozzarella, mushroom, caesar salad	

SIDES

GF BRUSSELS SPROUTS	10
sambal, mint, tempura bits	
GF TRUFFLE FRIES	9
nooch, chives	
GF BLACKENED BROCCOLI	9

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein)	9
GF CRISPY OR BLACKENED TOFU (12g protein)	5
GF AVOCADO (2g protein)	4
STEAK (12g protein)	9

GF gluten friendly 🥜 contains nuts

Service Charge: An 18% service charge will be added to parties of 6 or more guests.
Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen,
so cross-contact may occur. Please tell your server about allergies.