
Origin Take Out Brunch

Starters

Paleo Hummus 13

squash, macadamia nuts, tahini, roasted garlic, lemon juice, served with avocado oil malanga chips and veggies

Brussel Sprout Artichoke Dip \$10

Mains

Warm Brussel Salad 13 – add avocado 2.75

brussels, walnuts, mustard poppy seed vinaigrette, garnished with black lava sea salt

- salmon 10 pasture raised chicken breast 6 grass fed - hanger steak 14 burger patty 8

The Regular 15.5 – avocado 2.75

spinach, pasture raised chicken breast*, brussels sprouts, caramelized onions, pecans, paleo green goddess, balsamic or mustard poppy vinaigrette

*substitute salmon 10

Chicken Avocado Salad 14

Mixed greens, honey roasted almonds, strawberries, avocado, almond garlic chutney

Grassfed Beef Burger 15 *sub gluten free bun 3

caramelized onion, greens, tomato, homemade aioli, veggie medley

– ½ avocado 2.75 one pasture raised egg your way 2 uncured bacon 3.5 pickles .5

Seasonal Hash Bowl 10

Two pasture raised eggs your way, sweet potato, apple, currants, sunflower seed, bacon

Brussel Sprout Bowl 12.5- or sub ½ hash, ½ brussels sprouts

Two pasture raised eggs your way, double order of roasted brussels sprouts

Steak and Eggs 18

Grassfed hanger steak, sweet potato hash, caramelized onion, two pasture raised eggs your way

The King 16-sub gluten free toast 2

French toast, rum caramel, seared banana, seasonal compote, Chantilly cream, bacon

Short Stack-buttermilk 10.5 or paleo 13

Three pancakes, seasonal compote, Chantilly cream or coconut milk chia seed fluff, real maple syrup

Gluten Free Chicken and Waffles 18 sub avocado oil 2.5

Honey glazed fried pasture raised chicken, paleo waffle, real maple syrup, fresh strawberries, powdered sugar

Wake Up Omelet 16

Pasture raised eggs, naturally raised pork chorizo, mozzarella, guacamole, picked jalapeno, side duck fat potatoes

Veggie Omelet 14

Pasture raised eggs, spinach bell pepper, mushrooms, pesto, veggie medley

Add Me

pasture raised – chicken breast or windy meadows chicken sausage – 7.5 two eggs your way - 4

grass fed - hanger steak 14 burger patty 8 ground beef 6 filet/tenderloin 22

naturally raised - uncured bacon (2 pieces) 3

from the sea - salmon 10

A La Carte / Sides / Extras

two pasture raised eggs your way 4 uncured bacon 5 ½ avocado 2.75 caramelized onions .5 spinach 3 pickles 1

goat cheese 2 windy meadows chicken sausage 7 avocado oil malanga chips & salsa 8 (regular 6)

roasted brussels sprouts 8

seasonal sweet potato hash 6.5

avocado oil fries 7 (regular 5) avocado oil sweet potato fries 6 (regular 8) paleo pancake 5 buttermilk pancake 3.5

real maple syrup 1,5 pickled jalapenos 1

Kid's Menu

Grilled Cheese 8 (sub gluten free 10)

Side of regular fries or sweet potato fries (add 2.00 for avocado oil)

Grain Free Chicken Tenders

Side of regular fries or sweet potato fries (add 2.00 for avocado oil)

Paleo Pancake 5 *sub buttermilk (3.5)

Served with choice of eggs or bacon and pure maple syrup