

# BRUNCH SPECIALS

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## COFFEE BAR

*featuring Katz Coffee*

ICED MATCHA LATTE *with oat milk*

ICED UBE-MATCHA LATTE *with oat milk*

HONEY ICED COFFEE *with oat milk*

ICED CHAI LATTE

NITRO COLD BREW

LATTE, ESPRESSO, CAPPUCCINO,

AND AMERICANO

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4.5 CUP / 8 BOWL / 12 QUART

### SOUP SPECIAL!

#### Spring Squash & Quinoa Soup

a vegan broth based soup with mirepoix, potatoes, spring squash, coconut milk, quinoa and curry spices - garnished with spring peas and mint

### SIDES SPECIAL!

#### Apple Beet Salad Side

Red Beets, Granny Smith Apples, Jicama, Farro, Chili Flakes, Honey, Mint

*gluten*

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19

#### Chicken Gravy Benedict

housemade focaccia bread, house-fried chicken, eggs over easy, sausage gravy, green onions served with brunch potatoes

*dairy, wheat*

20

#### Seafood Gumbo

shrimp & crab salad, brown rice, kidney beans, local peppers, scallions

*wheat, shellfish*

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16

#### Vegetarian Chilaquiles

two eggs over easy, corn tortillas, with housemade bechamel, parmesan, feta, pico de gallo, green onions

*dairy*

19

#### Parmesan Crusted Chicken Caesar Wrap

romaine & kale, tomato pesto, toasted capers, jalapeno crisps, parmesan, caesar dressing - served with 2 sides or a cup of soup

*dairy, fish, wheat*

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### BUILD YOUR OWN BRUNCH! PICK 4 SIDES FOR \$18

3 EGGS YOUR WAY • THICK CUT BACON • SPICY SAUSAGE • FRENCH TOAST • CRISPY POTATOES • CHEESE GRITS • FRUIT CUP

*Brunch Sides A La Carte (\$5 each)*