



# SUNDAY BRUNCH MENU

## 2 EGGS YOUR WAY \$9

Over-easy, over-medium, over-hard or scrambled  
Served with toast and redskin potatoes (gf +\$1)

## SWEET POTATO AND TURKEY HASH \$11

Two over-easy eggs with roasted sweet potatoes, caramelized onions, red peppers and Amish smoked turkey (gf) (v option)

## VEGAN BISCUITS & GRAVY \$9

Savory mushroom gravy with crumbled vegan goetta, over vegan biscuits

## TOFU SCRAMBLE \$9

Lightly scrambled seasoned tofu with spinach and zucchini, served with toast and redskin potatoes (gf option + \$1)

## FRENCH TOAST \$9

Baked cinnamon-sugar challah French toast topped with seasonal berries and organic maple syrup

## FOR THE KIDS

Tofu or egg scramble served with fruit or toast \$6

French toast with berries and maple syrup \$6

Grilled cheese w/tortilla chips \$5

## SIDES and SWEETS

Indiana Farms hardwood smoked bacon \$3

1 egg (over-easy, over-medium, over-hard, scrambled) \$2

Side of tofu scramble \$5

Side of toast w/butter and jam (gf option) \$2

Roasted redskin potatoes w/ curried ketchup \$4

Mixed spring greens w/ carrots & cucumbers \$5

Zesty superfood slaw (v) (gf) \$4

House-made cinnamon roll (v) \$3

Seasonal cupcakes (v) \$3

Carmelita (v) (gf) \$5

Salty blonde \$5

## APPLE BEET SALAD \$10

Mixed spring greens, beets, apples, lime, dill, walnuts, goat cheese, w/ balsamic vinaigrette (Add roasted chicken or baked tofu + \$3)

## HARVEST SALAD \$12

Mixed spring greens, smoked turkey, apples, avocado, toasted almonds and goat cheese, tossed in an herbed vinaigrette (v option)

## THE VERDE \$12

Roasted chicken, pepita basil pesto, artichoke, zucchini, sun-dried tomato, and provolone, baked on a flatbread, with balsamic drizzle and arugula (v option) (gf+ \$1)

## THE RACHEL \$12

Amish smoked turkey, ruby kraut, Swiss, tangy sauce, baked on 16 Bricks rye (v option) (gf+ \$1)

## VEGETARIAN CHEESESTEAK \$11

House-made seitan, grilled peppers and onions and provolone, baked on Sixteen Bricks whole wheat hoagie (v option)

*\*All sandwiches are served with your choice of roasted redskins, superfood slaw, or mixed greens with house-made dressing.*

*Balsamic (v, gf), Lime Cilantro (v, gf), Vegan Ranch (v, gf), Ginger Hoisin (v), Herbed Vinaigrette (v, gf), Miso Caesar (v, gf)*

## COCKTAILS

Mimosa \$8 glass/\$25 pitcher

Bloody Mary \$8 glass/\$25 pitcher

*Ask your server about our wine, craft beer, and seasonal cocktails!*