



SUNDAY BRUNCH MENU

2 EGGS YOUR WAY

\$9

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

BAJA BREAKFAST BOWL

\$10

Two over-easy eggs with roasted sweet potatoes,
black beans, salsa, and avocado (gf) (v option)
*add smoked turkey \$3

VEGAN BISCUITS & GRAVY

\$9

Savory mushroom gravy served over our house-made
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 Ohio maple syrup

FOR THE KIDS

Tofu or egg scramble served with fruit \$6
1 French Toast with berries and maple syrup \$6
Grilled Cheese w/ tortilla chips \$5

SIDES and SWEETS

Indiana Farms hardwood smoked bacon \$3
1 Cage-free egg prepared any style \$2
Side of tofu scramble (v) (gf) \$5
House-made granola with fruit and yogurt \$5
Side of toast w/butter and jam (v & gf option) \$2
Roasted redskin potatoes w/ smoked ketchup (v) (gf) \$4
Mixed spring greens w/ carrots, cabbage, croutons (v) (gf) \$5
Zesty superfood slaw (v) (gf) \$4
House-made Cinnamon Roll (v) \$3
Seasonal cupcakes (v) \$3
Carmelita (v) (gf) \$5

APPLE BEET SALAD

\$10

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

HARVEST SALAD

\$12

Organic 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 Tahini (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!*