



SUNDAY BRUNCH MENU

2 EGGS YOUR WAY

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

\$9

BAJA BOWL

Two over-easy eggs with roasted sweet potatoes, black beans, salsa, and avocado (gf) (v option)
*add smoked turkey \$2

\$11

VEGAN BISCUITS & GRAVY

Savory mushroom gravy served over our house-made vegan biscuits

\$9

TOFU SCRAMBLE

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

\$9

FRENCH TOAST

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

\$9

APPLE BEET SALAD

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

\$10

HARVEST SALAD

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

\$12

VERDE CHICKEN w/ side salad, kale slaw, or potatoes

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

\$12

THE RACHEL w/ side salad, kale slaw, or potatoes

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

\$12

VEGETARIAN CHEESESTEAK w/ side salad, kale slaw, or potatoes

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

\$11

FOR THE KIDS

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

SIDES

Indians Farms hardwood smoked bacon (gf) \$3
Old Dutch Farm Pasture raised egg any style (gf) \$2
Side of tofu scramble (v) (gf) \$5
House-made granola with fruit and yogurt (gf) \$6
Redskin potatoes w/ smoked ketchup (v) (gf) \$4
Biscuit with butter & house-made jam (v option) \$4
Side of toast w/ butter and jam (v & gf option) \$2
Zesty superfood slaw (v) (gf) \$4
House-made Cinnamon Roll (v) \$3

BREAKFAST COCKTAILS

Mimosa (OJ or Kombucha) \$8 glass/\$25 pitcher
Bloody Mary \$8 glass/\$25 pitcher

WINE

White: Cotes Du Rhone, 2017 (*stonefruit, honeysuckle*) \$9/\$32
Red: Honoro Vera Monastrell, 2016 (*cherry, violet*) \$8/\$28
Sparkling: Ca Furlan Cuvee Prosecco (*dry, white peach*) \$8/\$28

BEVERAGES

Cluxton Alley Coffee \$3
Organic Hot teas \$3
Organic Guayaki Teas \$4
Lemon Lavender Kombucha 12oz draft \$5
Skinny Piggy Ginger Kombucha 12oz bottle \$5
Earl Grey Iced Tea \$3
House-made Lemonade \$4
Fountain Head Natural Sodas \$3
Cola, Ginger Ale, Lemon Lime, Root Beer, Cola 0

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