



SUNDAY BRUNCH MENU

2 EGGS YOUR WAY

\$9

Over-easy, over-medium, over-hard or scrambled served with 16 Bricks toast and roasted redskin potatoes (gf +\$1)

BREAKFAST BURRITO

\$9

Two over hard eggs with white cheddar, house-made black beans, salsa & redskin potatoes, wrapped in a chili tortilla (v option)

VEGAN BISCUITS & GRAVY

\$9

Savory mushroom gravy served over our house-made vegan biscuits (v)

TOFU SCRAMBLE

\$9

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

BAJA BOWL

\$11

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

HARVEST SALAD

\$12

Organic spring greens, smoked turkey, apples, avocado, toasted almonds and goat cheese, with herbed vinaigrette (v option) (gf)

ARTICHOKE MELT w/ side salad, kale slaw, or potatoes

\$11

An open faced "melt" with artichoke-spinach spread, sliced Roma tomatoes and white cheddar (gf option + 1)

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

\$12

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

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

\$12

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

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

\$11

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

FOR THE KIDS

1 egg scrambled with toast \$4

Grilled Cheese w/ tortilla chips (gf + \$1) \$6

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

Redskin potatoes w/ smoked ketchup (v) (gf) \$4

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

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

BREAKFAST COCKTAILS

Mimosa (OJ or Kombucha) \$8

Bloody Mary \$8

Cocktail of the Week! \$8

WINES by the bottle

White: Cotes Du Rhone, 2017 (stonefruit, honeysuckle) \$12

Red: Honoro Vera Monastrell, Organic 2016 (cherry, violet) \$12

Sparkling: Ca Furlan Cuvee Prosecco (dry, white peach) \$12

BEER by the bottle or pack (various prices)

NON- ALCOHOLIC BEVERAGES

Organic Café Cubano Coffee \$3

Organic Hot Teas \$3

Organic Honest Teas \$3

Organic Apple Juice \$3

Lemon Lavender Kombucha 12oz draft \$5

Skinny Piggy Kombucha 12oz bottle \$5

Mexican Coke \$3

Pellegrino 750ml \$3

TEMPORARY HOURS

Tuesday-Saturday 11am-8pm

Sunday Brunch 10am-2pm