



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)

TOFU SCRAMBLE

\$9

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

VEGAN BISCUITS & GRAVY

\$9

Savory mushroom gravy served over our house-made vegan biscuits (v). *add egg \$2

BREAKFAST BURRITO

\$10

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

BAJA BOWL

\$11

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

HARVEST SALAD

\$13

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 chips & salsa

\$11

House-made spinach & artichoke spread, sliced roma tomatoes and aged white cheddar, baked on a flatbread (gf + \$1)

VERDE CHICKEN w/ side salad, kale slaw, or chips & salsa

\$13

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

THE RACHEL w/ side salad, kale slaw, or chips & salsa

\$13

Bowman & Landes hickory smoked free range turkey, ruby kraut, Swiss, tangy sauce, baked on 16 Bricks rye (v option) (gf+ \$1)

VEGETARIAN CHEESESTEAK w/ side salad, slaw, or chips & salsa

\$12

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

FOR THE KIDS

1 egg scrambled with toast \$4
Cheese Melt w/ tortilla chips (gf + \$1) \$7

SIDES

Indiana Kitchen 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) \$5
Side of toast w/ butter and jam (v & gf option) \$2
Zesty superfood slaw (v) (gf) \$5

BREAKFAST COCKTAILS

Mimosa (OJ or Kombucha) \$8
Bloody Mary \$8

WINES by the bottle

White: Mayu, Pedro Ximenez, Chile (*crisp, tropical, citrus*) \$25
Red: Honoro Vera Monastrell, Organic 2016 (*cherry, violet*) \$25
Sparkling: Ca Furlan Cuvee Prosecco (*dry, white peach*) \$25

BEER draft, bottle or can... we got ya covered!

NON-ALCOHOLIC BEVERAGES

Organic Sumatra Coffee \$3
Organic Hot Teas \$3
Fresh Juices (Green Refresher, Morning Glow, Root Down). \$7
Green Dream or Blueberry Smoothie \$8
Pineapple Enzyme Smoothie \$9
Fab Ferments Kombucha on draft (local) \$5
Refreshing Springs Kombucha (local) \$5
Mexican Coke \$3
Pellegrino \$3

CAFÉ HOURS

Tuesday-Friday 11am-8pm
Sat 9am-8pm Sunday Brunch 10am-2pm