



SUNDAY BRUNCH MENU

TWO EGG BREAKFAST

\$10

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

TOFU SCRAMBLE BREAKFAST

\$10

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

VEGAN BISCUITS & GRAVY

\$10

Savory mushroom gravy served over our house-made vegan biscuits (v) *add egg \$2.5

BREAKFAST BURRITO

\$11

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

BAJA BOWL

\$12

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 FLATBREAD

\$12

House-made spinach & artichoke spread, sliced roma tomatoes and aged white cheddar, baked on a flatbread (gf + \$1.5)

VERDE MELT FLATBREAD

\$13

Choice of roasted chicken, seitan or baked tofu, artichokes, zucchini, sun-dried tomatoes, basil pepita pesto, provolone, arugula, with balsamic drizzle (v option) (gf+ \$1.5)

THE RACHEL

\$13.5

Bowman & Landes hickory smoked free range turkey, ruby kraut, Swiss, tangy sauce, baked on 16 Bricks rye (v option) (gf+ \$1.5)

VEGETARIAN CHEESESTEAK

\$12.5

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

FOR THE KIDS

- 1 Egg Scrambled with toast, butter & jam \$4
- 3 Cheese Melt w/ tortilla chips (gf + \$1.5) \$8

SIDES

- Redskin potatoes w/ smoked ketchup (v) (gf) \$6
- Indiana Kitchen hardwood smoked bacon (gf) \$3
- 1 cage-free egg any style (gf) \$2.5
- Side of tofu scramble (v) (gf) \$5
- Side of toast w/ butter and jam (v & gf option) \$3
- Zesty superfood slaw (v) (gf) \$5

BRUNCH COCKTAILS

- Mimosa (OJ, Kombucha, Cypress) \$9/\$30
- Bloody Mary \$9/\$30

WINE

- White:** Mayu, Pedro Ximinez, Chile (*crisp, tropical, citrus*) \$30
- Red:** Honoro Vera Grenacha, Organic 2016 (*cherry, violet*) \$28
- Rose:** Reserve de la Saurine, France (*dry, floral*) \$25
- Sparkling:** Col Dorato Prosecco (*dry, white peach*) \$9/\$30

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

NON-ALCOHOLIC BEVERAGES

- Sidewinder Coffee (local, Northside) \$3
- Organic Hot Teas \$3
- Fresh Juices (Green Refresher, Morning Glow, Root Down) \$7
- Blueberry Protein Smoothie \$9
- Green Dream Smoothie \$8
- Pineapple Enzyme Smoothie \$9
- Kombucha on draft (local) \$6
- LITT Kombucha (local) \$5

CAFÉ HOURS

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