weekend → brunch ↔ saturdays & sundays · 10am - 2pm

bananas foster french toast n

whole wheat toast, flambéed bananas, butter, maple syrup, dates, almond crunch, strawberries & mint **9** *nut-free upon request*

blueberry quinoa pancakes gf

quinoa, blueberry compote, butter, strawberries & mint **9** *dairy-free upon request*

breakfast tacos gf

organic tortillas, scrambled eggs, green onions, cheddar cheese, roasted potatoes, cholula, chipotle aioli & salsa verde **8.5** *dairy-free upon request*

the chancellor

whole wheat toast, fried eggs, cheddar cheese, bacon, avocado smash, sliced tomato & balsamic **9** served with choice of baked sweet potato fries or organic arugula salad *dairy-free upon request*

frittata primavera gf

three-egg open-faced omelette, grilled asparagus, sautéed zucchini, yellow squash, tomato & feta **10** served with organic arugula salad dairy-free upon request

brunch scramble

three eggs scrambled with green onions, cheddar cheese, bacon, roasted potatoes & whole wheat toast **9** *dairy-free upon request*

sunny side skillet

ground turkey hash sautéed with roasted potatoes, yams, spinach, cheddar cheese, topped with two eggs over easy, chipotle aioli & whole wheat toast **10** *dairy-free or gluten-free upon request*

morning veggie wrap v

scrambled tofu, edamame hummus, zucchini, yellow squash, arugula, tomato, portobello, avocado, whole wheat tortilla, smoky pepper aioli & salsa verde **9** served with choice of roasted potatoes or organic arugula salad

breakfast burrito

scrambled eggs, cheddar cheese, arugula, tomato, avocado, whole wheat tortilla, smoky pepper aioli & salsa verde **9** served with choice of roasted potatoes or organic arugula salad

substitute organic tofu in any egg dish for vegan options

– sides –

seasonal soup gf cup 3.5 · bowl 5

eggs your way 2 each fresh berries, almond crunch & greek yogurt 4 n two bacon strips 2 roasted potatoes, yams & spinach 3

two slices of whole wheat toast 2 roasted asparagus 4

muffin 3 n



– house faves –

margherita flatbread gf mozzarella, tomato, basil & pomodoro sauce 7 with chicken 9 • with shrimp 10

quinoa crunch bowl gf v

quinoa, cucumber, snap peas, broccoli, tomato, avocado, organic arugula, edamame hummus, chipotle vinaigrette & fireman's hot sauce 8

seasonal market salad gf n

organic romaine, spinach, arugula, roasted brussels, butternut squash, dried cranberry, feta, almond nut crunch, pomegranate vinaigrette **8**

sweet chile chicken tacos gf

avocado smash, chayote slaw, black bean relish, chipotle aioli 11 served with choice of chips & salsa verde or organic arugula salad

chicken + avocado sandwich

sun-dried tomato hummus, avocado smash, bibb lettuce, red onion, basil aioli, ciabatta **10** served with choice of baked sweet potato fries or organic arugula salad

farmhouse burger

100% grass-fed beef, bacon, egg over easy, cheddar cheese & dijonnaise on ciabatta **13** *without bacon or egg* **12** served with choice of baked sweet potato fries or organic arugula salad

turkey burger + egg over easy

bacon, cheddar cheese, pickled carrots & avocado smash topped with an egg over easy on ciabatta **12** served with choice of baked sweet potato fries or organic arugula salad

crispy chicken + brussels "

roasted brussels + butternut squash, dried cranberry, corn purée & dijon vinaigrette **12**

herb roasted salmon gf

seasonal vegetables, quinoa, chayote slaw & basil aioli $\,{\bf 16}$

- cocktails –

mimosa 5 bloody mary bar 6 red, hot & blue signature bloody mary with

blue cheese stuffed olives 8

add shrimp or bacon to your bloody mary 1

– little lyfers

silver dollar blueberry pancakes 5 gf dairy-free upon request 1/2 order french toast n plain or bananas foster 5 nut-free upon request

