

ORGANIC LOOSE LEAF TEAS *individual pot of tea* 5

ORGANIC BLACK TEA *(full caffeine)*

english breakfast

*rich, full-bodied blend of malty assam and ceylon*

assam

*full body and malty sweet tasting tea from India*

earl la crème

*classic earl grey with hints of vanilla*

ORGANIC GREEN TEA *(medium caffeine)*

jasmine blueberry

*organic blueberries are mingled with jasmine green tea*

spring green

*unique buttery flavor and light sweet taste*

brown rice green

*matcha green tea blended with toasted brown rice*

yerba mate

*this pure yerba mate from Brazil is not aged for a fresher greener taste*

*that is bursting with minerals, vitamins and full of energy*

ORGANIC HERBAL TEA *(caffeine free)*

chamomile

*calming organic Egyptian chamomile*

peppermint

*soothing and refreshing, peppermint is known as a digestive tonic*

wonder woman

*nettles, raspberry leaf, peppermint, chamomile, ginger,*

*dandelion leaf, oatstraw, horsetail, stevia & rose petals*

coconut lavender

*coconut, lavender, rooibos*

aphroditea

*damiana, kava kava, cinnamon, ginger, clove, licorice, cardamom,*

*anise, rose petals*

*executive chef:* JANINE DORAN    *sous chef:* EVAN PACHOLSKI

GARDEN FLORA

*cucumber jalapeño infused vodka with house blend of tomato juice, spices & pickled vegetables*

11

MIMOSA

*cava with choice of orange juice, grapefruit juice, rosemary lemonade, or cranberry ginger cider*

9

FLOWER CHILD

*thatcher's blood orange liqueur, grand poppy liqueur, cava float*

11

EARL GREY FRENCH 75

*remedy teas earl grey infused gin, lemon, gluten-free ipa syrup, scrappy's black lemon bitters, cava float*

11

PASSIONFRUIT MANGO NOG

*passionfruit, mango, coconut milk, hempseed, lime, & agave*

7

ALKALIZING VITAMIN C KOMBUCHA TONIC

*kombucha infused with fresh grapefruit & lime, mint, cardamom, cayenne, agave, sea salt, and camu powder to jumpstart digestion*

8

CRANBERRY CARROT PEAR GINGER JUICE

*cold-pressed cranberries, pears, carrots and ginger root*

4/shot  
8/glass



CINNAMON ROLL

*caramelized sugar, maple toasted pecans, and vanilla icing* V, SF\*

5.75

BEIGNETS

*deep fried yeast pastries, berry mint coulis, vanilla creme anglaise*

6/8

SPICED BANANA MUFFINS

*topped with walnut streusel* V, GF, SF

5

**from the griddle**

<b>BLUEBERRY THYME WAFFLE</b> <i>cornmeal waffle, farm fresh blueberries, candied sunflower seeds, lime-ginger "mascarpone", blueberry thyme compote</i> <b>GF, V</b>	12
<b>PEAR FRENCH TOAST</b> <i>brioche french toast, pear compote, almonds, berry-mint coulis, vanilla creme anglaise</i> <b>SF</b>	12
<b>PUMPKIN PANCAKES</b> <i>spiced pumpkin pancakes, cinnamon whipped cream, candied pepitas</i> <b>SF</b>	8/12
<b>BLUEBERRY CARDAMOM PORRIDGE</b> <i>almond milk &amp; cardamom brown rice porridge, coconut, chia seeds, almonds, mulberries, pepitas, &amp; blueberries</i> <b>GF, V, SF</b>	9



**sides**

<i>eggs or seasoned tofu</i>	4
<i>cheesy grits or roasted potatoes</i>	4
<i>smoky collard greens or garlicky greens</i>	5
<i>columbia city multi-grain sunflower toast with housemade jam</i>	2.5
<i>fresh fruit bowl</i>	6
<i>house salad / caesar salad</i>	7/11

*please inform your server of food allergies or dietary restrictions*

**GF** = gluten free / \* available gluten free  
**V** = vegan / \* available vegan  
**SF** = soy free / \* available soy free

**brunch specialties**

<b>BISCUITS &amp; GRAVY</b> <i>housemade rosemary biscuits, vegan country gravy</i> <b>V</b>	6/12
<b>HUEVOS RANCHEROS</b> <i>blue corn tortillas, black beans, pico de gallo, tomatillo verde, lime crema, avocado, micro greens, over easy eggs or seasoned tofu</i> <b>GF, V*, SF*</b>	15
<b>SOUTHERN PLATTER</b> <i>eggs or seasoned tofu, smoky collard greens &amp; a housemade rosemary biscuit with vegan country gravy</i> <b>V*</b>	14
<b>BREAKFAST PLATTER</b> <i>eggs or seasoned tofu, roasted potatoes or cheesy grits, garlicky greens &amp; fresh fruit</i> <b>GF, V*</b>	13
<b>BREAKFAST QUESADILLA</b> <i>roasted yams, poblano peppers, corn, &amp; pepper jack cheese inside an egg wrapped flour tortilla, topped with snappy sauce &amp; tomatillo salsa, served with mixed greens</i> \$2 to add avocado slices and lime creme fraiche	14
<b>HOPPIN' JOHN FRITTERS</b> <i>black-eyed pea cakes, cayenne aioli, watermelon relish, smoky collard greens, cheesy grits</i> <b>GF, V*</b>	14
<b>scrambles are served with a choice of cheesy grits or roasted potatoes \$2 to substitute fruit or greens as a side</b>	
<b>PORTOBELLO &amp; KALE SCRAMBLE</b> <i>eggs or seasoned tofu, lacinato kale, portobello mushrooms, sauteed leeks, lemon parsley pesto, &amp; pecorino</i> <b>GF, V*, SF*</b>	13
<b>SUMMER SQUASH &amp; SPINACH SCRAMBLE</b> <i>eggs or seasoned tofu, roasted summer squash, spinach, walla walla onions, &amp; goat cheese</i> <b>GF, V*, SF</b>	13
<b>RANCHO COLORADO SCRAMBLE</b> <i>eggs or seasoned tofu, slow cooked rancho beans, tomatillos, fresh chilis &amp; sweet corn, queso fresco, blue corn tortilla chips</i> <b>GF, V*</b>	13

**scrambles**