

**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*

**relief**

*this blend of lemongrass, rosehips, ginger, licorice root, sage,*

*peppermint, & cloves helps provide a blast of deep mentholated relief*

*for colds and allergies*

*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

**NORTHWEST BLUSH**

*broVo pink vermouth, campari, communitea kombucha, bittermen's burlesque bitters*

11

**SOUTHERN SWEET TART**

*modern steep earl grey infused gin, broVo curacao, rosemary lemonade, lemon*

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

**BEET PINEAPPLE GINGER JUICE**

*cold-pressed beets, pineapple 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, triple berry mint coulis, vanilla creme anglaise*

6/8

**SPICED BANANA MUFFINS**

*topped with walnut streusel* V, GF, SF

5

**from the griddle**

<b>CRANBERRY APPLE WAFFLE</b> <i>cornmeal waffle, spiced apple compote, dried cranberries, lemon "mascarpone", candied pepitas</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>PEAR CARDAMOM PORRIDGE</b> <i>almond milk &amp; cardamom brown rice porridge, coconut, chia seeds, almonds, mulberries, pepitas, &amp; pears</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>BRUSSELS SPROUT SCRAMBLE</b> <i>eggs or seasoned tofu, roasted brussels sprouts, leeks, lacinato kale, lemon parsley pesto, &amp; pecorino</i> <b>GF, V*, SF*</b>	13
<b>FORAGER SCRAMBLE</b> <i>eggs or seasoned tofu, roasted delicata squash, chanterelle mushrooms, sage, &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**