

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:* KEELY VANDERFORD

GARDEN FLORA

11

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

MIMOSA

9

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

FORBIDDEN FRUIT

11

rothman & winter cherry liqueur, st. germaine, cava

PASSIONFRUIT MANGO NOG

7

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

ALKALIZING VITAMIN C KOMBUCHA TONIC

8

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

PINEAPPLE CUCUMBER MINT JUICE

4/shot
8/glass

cold pressed pineapple, coconut, jalepeno, cucumbers, & mint



BRIOCHE RICOTTA TOAST

6

columbia city bakery brioche toast, house made brown butter ricotta, chai spiced carrot jam, pistachios SF

CINNAMON ROLL

5.75

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

LEMON POPPYSEED MUFFINS

5

vanilla glaze V, GF, SF

- from the griddle**
- RHUBARB WAFFLE** 12
cornmeal waffle, roasted rhubarb, rhubarb rose jam, sweet tahini butter, cardamom walnut crumble **GF, V, SF**
 - MILK & HONEY PANCAKES** 8/12
buttermilk oat pancakes, grapefruit curd, pistachio granola, honey yogurt whipped cream, mint
 - RADISH AVOCADO TOAST** 10
multigrain sunflower toast, mashed avocado & spring peas, watermelon radish, sesame salt, pea shoots, mint parsley gremolata **V, SF**
\$4 to add two cage-free eggs



- sides**
- eggs or seasoned tofu* 4
 - cheesy grits or roasted potatoes* 4
 - smoky collard greens or garlicky greens* 5
 - columbia city multi-grain sunflower toast with housemade jam* 2.5
 - fresh fruit bowl* 6
 - house salad / caesar salad* 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**
- BISCUITS & GRAVY** 6/12
housemade rosemary biscuits, vegan country gravy **V**
 - HUEVOS CUBANOS** 15
blue corn tortillas, black beans, avocado-pepita pistou, fried sweet plantains, pickled red onion, cotija, micro cilantro, over medium eggs or seasoned tofu **GF, V*, SF***
 - SOUTHERN PLATTER** 14
eggs or seasoned tofu, smoky collard greens & a housemade rosemary biscuit with vegan country gravy **V***
 - BREAKFAST PLATTER** 13
eggs or seasoned tofu, roasted potatoes or cheesy grits, garlicky greens & fresh fruit **GF, V***

- BREAKFAST QUESADILLA** 14
roasted yams, poblano peppers, corn, & pepper jack cheese inside an egg wrapped flour tortilla, topped with snappy sauce & tomatillo salsa, served with mixed greens
\$2 to add avocado slices and lime creme fraiche
- CAJUN MUSHROOMS 'N' GRITS** 14
cajun-grilled oyster mushrooms, cheesy grits, redeye gravy, fresh sorrel & tomato relish, chives **GF, SF**

scrambles

- scrambles are served with a choice of cheesy grits or roasted potatoes**
\$2 to substitute fruit or greens as a side
- SPRING ASPARAGUS SCRAMBLE** 13
eggs or seasoned tofu, roasted asparagus, spring onions, lemon ricotta, fresh chervil **GF, V***
- RANCHO COLORADO SCRAMBLE** 13
eggs or seasoned tofu, slow cooked rancho beans, tomatillos, fresh chilis & sweet corn, queso fresco, blue corn tortilla chips **GF, V***

** consuming raw or undercooked eggs may increase your risk of food borne illness*