

PLUM BISTRO BRUNCH

OUR MENU ITEMS ARE PROUDLY MADE WITH ORGANIC VEGAN INGREDIENTS

Brunch Saturday & Sunday 10am-3pm

SHARING PLATES

BISCUITS AND GRAVY 11

GRITS & GREENS parmesan cheese, roasted mushrooms, olive oil 11

HOMESTYLE SKILLET POTATOES yams, onions, rosemary, roasted garlic 9

SPICY CAJUN MAC & YEASE our signature mac 'n' cheese 9 (g/f 10)

PANCAKES, FRENCH TOAST, & WAFFLES

All served with whipped cinnamon butter and warm maple syrup

(g/f add 2)

BANANA HOTCAKES 14

BLUEBERRY STACK 14

CITRUS BLUEBERRY FRENCH TOAST

served with whipped sweet cream 14

CANDIED APPLE 'BACON' WAFFLES 14

TOAST & SCRAMBLES

BUTTERNUT & FENNEL SCRAMBLE apple sage sausage, toast 13

PORTOBELLO & ROASTED ANAHEIM PEPPERS charred roma tomatoes, toast 13

(g/f 15)

BRUNCH SPECIALS

PLUM BREAKFAST SLAM pancakes with cinnamon butter, tofu scramble,
apple sage sausage, breakfast potatoes 16

SOUTHERN SLAM panko-cruste seitan, biscuits & gravy, grits,
southern collard greens 16

VEGGIE SLAM cheesy potato cakes, roasted portobello mushrooms, sautéed spinach,
grilled asparagus, pesto, english muffin 16

TOFU BENEDICT grilled seitan & tofu, tomatoes, mixed greens, handmade chips,
avocado hollandaise 14

THE LUNCH OF BRUNCH

SPINACH & YAM CREPE sautéed kale, smoked tofu, spanish almonds,
balsamic dressing G/F 12

VEGGIE MONSTER PIZZA marinara, pesto, sweet peppers, onions, broccolini,
mushrooms, vegan cheese, fresh basil, parsley, ribboned kale 17 (g/f 19)

MAMA AFRICA SALAD baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa
& millet, almonds, lemon vinaigrette & side mustard aioli G/F 14

SOUP OF THE DAY 7

Please ask your server for today's option

SIDES: Toast 3, Potatoes 7, Kids pancakes (only for the wee ones) 7, Sausage 7

BEVERAGES

Stumptown Coffee
bottomless cup 4

Iced Harmony Chai
with soy milk
regular or decaf 4

Remedy hot teas
variety 2.75

Juices
orange, grapefruit, lemonade 4

BREAKFAST COCKTAILS

Mimosa
orange or grapefruit 8

Domaine Ste. Michelle Brut 10

Bloody Mary
with Crater Lake pepper vodka 12

**S/F=soy free, *G/F=gluten free, g/f option=please ask your server for details*

***Please inform us of any serious allergies so that we may serve you better. It is not advisable to eat food prepared on equipment shared with gluten if you have Celiac Disease.*

****Parties of 6 or larger will be charged a service charge of 18%*

We are happy to split checks a maximum of 3 ways