

PLUM BISTRO BRUNCH

OUR MENU ITEMS ARE PROUDLY MADE WITH ORGANIC VEGAN INGREDIENTS

Saturday & Sunday 10am-3pm

SHARING PLATES

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* 10 *g/f option* 11
BISCUITS AND GRAVY 12

PANCAKES, FRENCH TOAST, & WAFFLES

All served with whipped cinnamon butter and warm maple syrup g/f option add 2.5

BANANA HOTCAKES 14
BLUEBERRY STACK 14
CITRUS BLUEBERRY FRENCH TOAST *served with whipped sweet cream* 14
CANDIED APPLE 'BACON' WAFFLES 14

TOAST & SCRAMBLES

g/f option add 2.5
BUTTERNUT & FENNEL SCRAMBLE *apple sage sausage, toast* 14
PORTOBELLO & ROASTED ANAHEIM PEPPERS *charred roma tomatoes, toast* 14

BRUNCH SPECIALS

PLUM BREAKFAST SLAM *pancakes with cinnamon butter, tofu scramble, apple sage sausage, breakfast potatoes* 18
SOUTHERN SLAM *panko-cruste seitan, biscuits & gravy, grits, southern collard greens* 18
VEGGIE SLAM *cheesy potato cakes, roasted portobello mushrooms, sautéed spinach, grilled asparagus, pesto, english muffin* 18
TOFU BENEDICT *grilled seitan & tofu, tomatoes, mixed greens, handmade chips, avocado hollandaise* 16

THE LUNCH OF BRUNCH

SPINACH & YAM CREPE *sautéed kale, smoked tofu, spanish almonds, balsamic dressing G/F* 14
VEGGIE MONSTER PIZZA *marinara, pesto, sweet peppers, onions, broccolini, mushrooms, vegan cheese, fresh basil, parsley, ribboned kale* 18 *(g/f option add 3)*
MAMA AFRICA SALAD *baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa & millet, almonds, lemon vinaigrette & side mustard aioli G/F* 15

SOUP OF THE DAY

Ask your server for today's option 8

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* 5
Remedy hot teas *variety* 3.5
Juices
orange, grapefruit, lemonade 5

BREAKFAST COCKTAILS

Mimosa *orange or grapefruit* 8
Faire la Fête Rosé 10
Bloody Mary *with Crater Lake pepper vodka* 12
Purple Reign *Creme de Violette, lemon, lavender bitters, sparkling wine* 13

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

Please inform our staff of any serious food allergies so that we may serve you better

If you have Celiac Disease we ask that you consider all of our food is prepared on shared equipment before consumption

Plum Bistro has elected to include a 20% service charge to each bill, 100% of which will be used to achieve equity in pay amongst our staff.