

## Plum Pastries

- Housemade Biscuits & Marmalade** (nf) \$12  
whipped lemon poppy butter or whipped coconut cheesecake butter
- Salted Caramel Bread Pudding** (nf) (sf) \$11  
Sugar Plum green apple ice cream
- Strawberry Rhubarb Beignets** (nf) (sf) \$9
- Chocolate Croissant** (nf) (sf) \$7

## Plant Milkshakes

- Strawberry Cheesecake** \$11  
Sugar Plum ice cream, plant-milk, strawberry compote, cheesecake bits, graham cracker, add vodka shot +\$6
- Salted Caramel** \$10  
Sugar Plum ice cream, plant-milk, caramel syrup, caramel sauce, flake salt, add whiskey shot +\$7

## French Toast & Pancakes

- Salted Caramel French Toast** (nf) \$17  
bruléed caramel, green apple, whipped coconut cheesecake butter, maple syrup, available gluten free +\$3
- Cinnamon Roll Pancakes** (nf) (gf) \$17  
orange rind, candied orange, chocolate bark, maple syrup, whipped coconut cheesecake butter
- Classic Stack Pancakes** (nf) (gf) \$16  
lemon poppy butter, maple syrup
- Kid Pancakes** (gf) \$9  
butter & maple syrup (12 and under, please)

## Shares & Sides

- Mac & Yease** (nf) \$12  
our famous plant loving macaroni and cheese available gluten free +\$2
- Handmade Sausage Patties** (nf) (gf) \$9
- Mushroom Bacon** (nf) (gf) \$9
- Russet Potato Hashbrowns** (nf) (gf) \$11
- Cheesy Potato Cakes** (nf) (sf) (gf) \$9

## Brunch Classics

- Cobb Salad** (gf) \$15  
spinach, avocado, egg, cherry tomato, toast, housemade bacon vinaigrette
- Kale Caesar** (nf) (sf) (gf) \$11  
kale, romaine, parmesan, fried chickpeas, cherry tomato, housemade caesar dressing
- Tofu Scramble** (nf) \$17  
bell peppers, onions, mushrooms, bacon, served with avocado toast and hashbrowns
- Just Egg Scramble** (nf) \$16  
plant-based sausage, sautéed spinach, served with toast
- Chick'n & Waffles** (nf) \$18  
chick'n fried seitan, waffles, maple syrup
- Veggie Slam** (sf) \$20  
cheesy potato cakes, spinach, grilled asparagus, portobello mushroom, pesto, english muffin
- Plum Slam** (nf) (gf) \$19  
pancakes, whipped butter, tofu scramble, sausage, served with hashbrowns
- Sausage & Apple Hash** (nf) \$17  
butternut squash, kale, housemade biscuit, whipped coconut cheesecake butter
- Skillet Tofu Sandwich** (nf) \$17  
grilled ciabatta, housemade horseradish aioli, mushroom bacon, arugula, served with a salad or hashbrowns, available gluten free +\$3
- Bistro Breakfast Sandwich** (nf) \$15  
sausage, apple, spinach, housemade dijon aioli, english muffin, served with side salad or hashbrown
- Veggie Monster Pizza** (sf) \$18  
marinara, pesto, peppers, mushroom, onion, cheese, broccoli, fresh basil, parsley, ribboned kale available gluten free +\$3

- Soup of the Day** \$9

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Please inform our staff of any serious food allergies. (gf) gluten free

All food is prepared on shared equipment that processes wheat, nuts, and soy. (sf) soy free

(nf) nut free

We can split checks a maximum of 4 ways. A 20% service charge is included on each check. None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. Thank you for dining with us. 04102019