

Plum Bistro Brunch Menu

10am - 3pm Sat & Sun

Starters

Sausage \$9

Handmade American style sausage patty.

Hashbrowns \$11

Grilled russet potatoes, sea salt and cracked pepper.

Cheesy Potato Cakes \$9

Mashed potato pancake with Daiya cheese.

Mac & Yease (NF) \$15

Our famous plant loving macaroni and cheese.
Make it gluten-free +\$2

Buffalo Cauliflower Bites (NF) \$10

Ranch dip, carrots & celery

Brunch

Veggie Slam \$20

Cheesy potato cakes, spinach, grilled asparagus, portobello mushroom, pesto, english muffin.
Make it gluten-free +\$2

Plum Slam \$19

Pancakes, whipped butter, tofu scramble, sausage, served with hashbrowns. *Make it gluten-free +\$2*

Peaches & Cream French Toast \$17

Grilled peaches, caramel sauce, whipped coconut cream, coconut cheesecake butter, maple syrup.
Make it gluten-free +\$3

Blueberry Citrus Pancakes with Lemon Curd Sweet Cream \$17

Vanilla bean pancakes, fresh blueberries, lemon curd sweet cream, coconut cheesecake butter and maple syrup.

Bacon & Egg Breakfast Tacos \$15

Smoked tofu bacon, scrambled JUST eggs, fresh coriander, parmesan cheese, picante sauce and avocado served in warm tortillas.

Chick'n & Waffles \$18

Chick'n fried seitan, country gravy, waffles, whipped butter, and maple syrup.

Mama Africa Salad \$19

baby greens, avocado, seasonal fruit, tempeh, seasoned quinoa and millet, almonds, housemade mustard aioli, housemade lemon vinaigrette.

Macho Burrito (NF) \$17

Our legendary burrito featuring soy chorizo, black beans, seasoned rice, mixed greens, cheese, orange pico de gallo, avocado, housemade chipotle & jalapeño aioli.

Sausage Egg & Potato Burrito \$14

Beyond sausage, JUST eggs, vegan cheese, crispy hash browns, pico de gallo. Served with fresh greens, balsamic, and picante sauce.

Plum Classic Reuben (NF) \$17

Tofu strami, cheese, pickled cabbage, thousand island, rye bread. Served with mixed greens & housemade lemon herb vinaigrette. *Make it gluten-free or make it a salad for +\$2.5*

Buffalo Portobello Burger \$20.50

Deep fried panko-coated portobello, buffalo hot sauce, housemade ranch, grilled onion, cucumber, mixed greens, served with fries. *Make it gluten-free +\$2*

Hungry Vegan Chili Bowl \$12

Housemade slightly spicy chili topped with cheese, avocado, fried corn tortilla strips, jalapeno crema, and fresh cilantro.

Brunch Beverages

Mimosa \$10

Sparkling wine with orange or grapefruit juice.

Bloody Mary \$10

Vodka, tomato juice, worcestershire sauce, tabasco, black pepper, smoked tofu, carrot juice, and lemon juice.

Caffe Umbria Coffee \$4

Bottomless Cup

Hot Tea \$3.5

Gunpowder, Chai, English Breakfast Chamomile, Peppermint, or Red Peach

San Pellegrino Water \$6

Timber City Ginger Beer \$6

Brew Dr. Kombucha \$7

Love or Uplift (caffeinated)

Juice \$5

Orange or Grapefruit

Allergen Info

(GF) Gluten Free **(SF)** Soy Free **(NF)** Nut Free

Made on shared equipment that processes wheat, nuts, and soy.

We can split checks a maximum of 4 ways.

A 5% service charge is included on each check.

100% of the service charge is retained by the restaurant and any tip left on top of the service charge goes to the employee that served you. This service charge helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. 111120

Thank you for dining with us.