

Plum Bistro Brunch Menu

10am - 3pm Sat & Sun

Lets Get It Started

Sausage \$10

Handmade American-style sausage patty.

Hashbrowns \$11

Grilled russet potatoes, sea salt, and cracked pepper.

Cheesy Potato Cakes \$12

Mashed potato pancake with Daiya cheese.

Mac & Yease (NF) \$18

Our famous plant loving macaroni and cheese.

Make it gluten-free +\$2

Roasted Cauliflower & Yam Soup (NF) (SF) \$14

Local microgreens and artisan crackers.

The Sweetness of Brunch

Pumpkin spice French toast \$19

With maple caramel apples, cheesecake butter, and maple syrup Make it

gluten-free +\$2

Maple spiced pecan pear Pancakes \$18

with cheesecake butter and maple syrup Make it gluten-free +\$2

Banana bread maple walnut waffles \$19

With whipped coconut butter, maple syrup, walnuts and sliced grilled banana.

Make it gluten-free +\$2

Breakfast Plates

Lets hash it out \$21

Skillet mushrooms, fried onions, tofu bacon, chopped potatoes, topped with fried eggs and served with avocado toast. Make it gluten-free +\$2

Saturday morning vibes \$19

Sausage and Egg with flap jacks, cheesecake butter and maple syrup. Make it gluten-free +\$2

Give me my veggies please! \$21

spinach and egg scramble Cheesy potato cakes,, grilled asparagus, portobello mushroom, pesto,

Plum's vegan breakfast classic \$20

Pancakes, whipped butter, tofu scramble, sausage, served with hashbrowns.

Make it gluten-free +\$2

Bacon & Egg Breakfast Tacos (GF) \$19

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

Spicy Carne asada Tacos (GF) \$21

Pineapple Spiced Marinated Steak Bites In Warm Tortillas With Chopped Onion And Spicy Sauce, Served With Pinto Beans, Parmesan Cheese & Steamed Rice

Mama Africa Salad (GF) \$21

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

Roasted Cauliflower & Yam Soup (NF) (SF) \$14

Local Micro Greens And Artisan Crackers.

Brunch in Hand

Sausage Egg & Potato Burrito \$19

Beyond sausage, JUST eggs, vegan cheese, crispy hash browns, pico degallo. Served with fresh greens, balsamic, and picante sauce And fresh cut fries.

Macho Burrito (NF) \$20

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

Chickpea bacon tuna sandwich(NF) \$16

Vegan bacon tuna sammie, chickpea tuna, smoked tofu tomatoes, green leaf lettuce. Sliced bread. With fresh cut fries Make it gluten-free +\$2

Plum Classic Reuben (NF) \$19

Tofustrami, 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 served with fresh cut fries.

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 20% 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.