

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

Red Lentil Soup (NF) (SF) (GF) \$14

The Sweetness of Brunch

Salted Caramel Apple French Toast \$19

Brûlée'd green apples, salted caramel sauce, whipped coconut cheesecake butter, and maple syrup.

Make it gluten-free +\$3

Blackberry Citrus Pancakes with Lemon Curd

Sweet Cream \$19

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

Chick'n & Waffles \$21

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

Breakfast Plates

Lets hash it out \$21

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

Saturday morning vibes \$19

Sausage and Egg with pancakes, 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, and 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 \$21

Pineapple Spiced Marinated Steak Bites in warm tortillas with chopped onion, spicy sauce and cilantro, 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.

Brunch in Hand

Sausage Egg & Potato Burrito \$19

Beyond sausage, JUST eggs, vegan cheese, crispy hash browns, pico de gallo. Served with 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, served with fresh cut fries

Plum Classic Reuben (NF) \$19

Tofustrami, cheese, pickled cabbage, thousand island, rye bread. Served with fresh cut fries. Make it gluten-free or make it a salad for +\$2.5

Allergen Info

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

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

DISCLAIMER: For any guest with CELIAC or any other GIUTEN sensitivity disorder. WHILE WE OFFER GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN-FREE KITCHEN. CROSS CONTAMINATION COULD OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS. PATRONS ARE ENCOURAGED TO CONSIDER THIS INFORMATION IN LIGHT OF THEIR INDIVIDUAL REQUIREMENTS AND NEEDS

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.

Thank you for dining with us.