



# -VEGAN BRUNCH MENU-

## - Savory Options -

### **Avocado Toast**

- *Avocado toast with cilantro lime cashew cream, Newport sea salt, cracked pepper, and micro cilantro*
- *Avocado toast with heirloom cherry tomatoes, vegan “mozzarella”, basil, and balsamic glaze*
- *Avocado toast with pine nuts, fresh squeezed lemon, and alfalfa sprouts*
  - *Avocado toast street corn with grilled corn, cilantro, lime, evoo, and macadamia “queso fresco”*

### **Tofu Scrambled Eggs**

*Tofu “eggs” scrambled and seasoned with salt, pepper, and fresh herbs*

### **Vegan Quiches**

- *Sun dried tomato, mushroom, and scallion quiche*
- *Asparagus, mushroom, and fauxcotta quiche*
- *Spinach and tomato quiche with fresh herbs*

### **Skillet Fried Chickpeas**

*Chickpeas, garlic, fresh parsley, scallions, and red pepper pan fried in coconut oil*

### **Rice Paper “Bacon”**

*Thin and crispy rice paper bacon brushed with oil and smokey marinade*

### **Breakfast Potatoes**

*Skillet fried potatoes with scallions, rosemary, garlic, cracked pepper and olive oil*

## **Roasted Beet Quinoa**

*Red and white quinoa, roasted red and golden beets, kale, and toasted pine nuts*

*Dressed with fresh squeezed lemon and olive oil*

## **- Sweet Options -**

### **Muffins**

*Assorted house made muffins including*

- *Lemon poppy seed*
- *Double chocolate chunk*
- *Blueberry crumb cake*

### **French Toast**

*Classic French toast done the vegan way. Served with fresh fruit and maple syrup*

### **Doughnuts**

*House made doughnuts in a variety of flavors*

### **Fig and Walnut Breakfast Tartine**

*Artisan whole grain toast with vegan cream cheese, fresh fig, and toasted walnuts,*

*Drizzled with maple syrup*