



Brunch It Up:

Eggs Bennie • \$11

Biscuit, crispy local bacon, poached eggs, arugula, hollandaise. served with home fries. Make it vegetarian with eggplant facun.

Chicken & Waffle • \$12

Boneless chicken thigh atop a belgian waffle, maple syrup. hot sauce & a fried egg.

Grain Bowl • \$10

Quinoa, beets, kale, chickpea, roasted zucchini, poached eggs, radish, Invoke vinaigrette.

Krab Cakes • \$9

White beans, artichokes, corn salsa, micro greens smoked aioli.

Sides:

Hash • \$4

Sautéed peppers, onions, crispy new potatoes.

Chilled Corn Salad • \$4

Sweet corn, lima beans, tomatoes, herbs.

Sammies:

Car Dawg • \$7

Applewood smoked carrot sausage, lettuce, pickled onion, romesco.

B.L.T. • \$7.50

Crispy local bacon, Lettuce tomato, creamy mayo. Make it vegan with eggplant facun.

Zucchini Basil Sammie • \$8.50

Basil mayo, roasted zucchini, sun dried tomatoes, arugula, eggplant facun.

Sweets:

Chococlate Chip Cookie • \$2

House-made semi sweet, chocolate cookie.

Passion Fruit Cheez Cake • \$6

Creamy cashews, ground nut date crust, passion fruit top layer.