

Weekend Brunch

EGG DISHES

GARDEN FRITTATA – Spanish inspired “open face” omelet broiled with fresh tomatoes, avocados, basil, scallions & cheddar cheese. Served with home fries.

WILD MUSHROOM & GOAT CHEESE OMELET (gf) - Egg omelet cooked to order and filled with sauté local oyster mushrooms, onions, garlic, spinach, and goat cheese. Served with home fries.

WRACK EM' SCRAMBLE - Fresh scramble eggs with cheddar cheese. Served with turkey” bacon”, home fries, and apple sauce .

MY FAVORITE OMELET - Three egg omelet cooked to order and filled with cheddar cheese, sautéed mushrooms & onions. Served with home fries.

CAPE CHARLES OMELET - Fresh back fin Crab meat and sea Scallops in a light bechamel sauce, with sauté Shrimp . Served with home fries.

FLORENTINE OMELET - Omelet filled with sautéed spinach, fresh tomatoes, basil and cream, cheddar, feta, and romano Cheeses, and served with home fries.

FROM THE GRIDDLE

PANCAKES – Scratch wheat cakes with choice of plain, fresh blueberries, strawberry jam, or chocolate chips.

FRENCH TOAST – Fresh challah bread soaked in a spiced egg custard and browned on the griddle to order.

BANANA WALNUT PANCAKES – Fresh sliced bananas, shredded coconut & toasted walnuts in our house wheat batter. Griddled and served with butter & syrup.

JUNIOR PANCAKES – Half size portion for the kids.

FRUIT WAFFLE – Thick Belgian waffles topped with fresh fruit and your choice of yogurt, whipped cream or vanilla ice cream.

CHEESE BLINTZES - Three crepes filled with an orange zest/ ricotta cheese & griddled. Topped with sour cream. Served with applesauce & home fries.

GLUTEN FREE WAFFLE - Rice flour, eggs, and soy milk batter. Cooked in a separate Belgian waffle iron. Served with fresh fruit and choice of yogurt, whipped cream, or vanilla ice cream.



ENTREES FOR CARNIVORES

SMOKED SALMON BAGEL SANDWICH – Fresh salmon smoked in-house with dill, salt, and lemon. Chilled, sliced served with an everything bagel, capers, and red onions, cream cheese, lettuce, tomato, and cream cheese. Served with home fries.

***GRILLED SALMON** – Farm raised salmon grilled to order. Served with crispy quinoa cake, sautéed spinach, and wild mushroom sherry cream sauce.

***SUNNY SIDE UP CHEESEBURGER** – Angus Beef burger grilled to order and served on brioche roll with caramelized onions, cheddar cheese, lettuce, tomato, and a *sunny side egg. Served with home fries.

***CRAB CAKE EGGS BENEDICT** - Fresh crab cake griddled and set on a toasted English muffin with poached eggs, and fresh* hollandaise sauce. Served with home fries.

***STEAK AND EGGS** - Grilled skirt steak sliced and served with eggs* over easy, and home fries.

SHRIMP & GRITS - Sauté shrimp served on a bowl of cheddar grits. Topped with sherry cream sauce, diced tomato, scallions, and parmesan cheese.

MORGAN STREET CHICKEN - Fresh chicken cutlet marinated in our lemon tahini dressing, coated with crushed cashews and panko crumbs and grilled. Topped with an herb compound butter along with a whole grain mustard sauce. Comes with potatoes and spinach.

ENTREES FOR HERBIVORES

TOFU REUBEN VG – Firm tofu marinated in a soy/molasses and smoked in-house. Served on grilled rye bread with sweet & sour braised red cabbage and vegan 1000 island dressing. Served with home fries.

BLACK BEAN QUINOA BURGER – Black beans, quinoa burger; served on homemade whole wheat bread with chipotle aioli, guacamole, & pico de gallo. Served with home fries.

VEGAN BREAKFAST BURRITO – Flour tortilla folded and filled with scrambled tofu, black beans, pico de gallo guacamole. Served with home fries.

***HUEVOS RANCHEROS** – Two * sunny side eggs served on crispy corn tortillas with black beans, cheddar cheese, Pico de Gallo & guacamole.

GARDEN TOFU SCRAMBLE VG – Soft tofu sauté with onions, bell peppers, spinach, diced tomatoes, avocado, asparagus, basil, nutritional yeast, & turmeric. Served with home fries.

All meals are served with house breakfast breads, fresh squeezed orange juice and your choice of coffee, ice tea, or milk (loose teas are extra).

Items marked with an asterisk * are cooked to order or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or under pasteurized milk may increase your risk of foodborne illness.



GREENS & MORE

CHOPPED CHEF'S SALAD - Chopped bounty of salad greens, mushrooms, carrots, cucumbers, red onions, feta cheese, kalamata olives, hard boiled egg. and sun flower seeds. Your choice of dressing.

QUINOA SALAD (VG + GF) – Quinoa, black beans, and diced sweet potatoes tossed in a light vinaigrette, served on a poblano pepper dressing, topped with fresh mango salsa and pumpkin seeds.

SPICY POTATO HASH GF – Fresh vegetables sauté with jalapeno peppers, and served over potatoes. Served with poached eggs, or scrambled tofu for a vegan option.

SMOKED BEEF BRISKET GF - House smoked beef brisket on potato hash. Served topped with two poached eggs and sweet & sour red cabbage.

SMOKED SALMON GF - Thick sliced house smoked salmon served on potato hash with two poached eggs and hollandaise sauce. Served with wilted spinach.

SALAD DRESSINGS:

Lemon Tahini – Shallot – Raspberry – Red Wine – Poblano – Ginger (all vegan + gf), Ranch – Goat Cheese – Blue Cheese – Balsamic (all gf but not vegan)

SALAD OPTIONS

Salmon- Shrimp - Steak* - Chicken - Seitan Cutlet - Avocado (all gf except Seitan cutlet)

BREAKFAST SIDES

FRESH FRUIT

HOME FRIES

CHEDDAR GRITS

VEGGIES

TURKEY "BACON" - Fresh turkey breast, lightly brined, and smoked in-house. Griddled to order. (no sulfites)

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