



# BRUNCH MENU

Please enjoy a complimentary plate of fresh fruit. Then, choose one of the following delicious options.

## BRUCH

Corn Masa cakes with refried black beans, avocado and fresh mango salsa	*13
Yards beer battered seitan on coconut Belgian waffles with braised mustard greens	15
Spanish breakfast, curried polenta cakes, chorizo, scrambled tofu, and braised kale	14
Tofu Benedict with kale, oven-roasted tomatoes, with hollandaise over ham, toasted English muffins with red bliss and sweet potato home fries	*14
Indonesian breakfast, seitan-potatoes patties served with Palm sugar caramelized tofu, spiced chili fries and vegetable soup	*14
Veggie sausage and avocado on oven-fresh biscuits in mushroom gravy with red bliss sweet potato home fries and bronzed coconut king mushroom	14
Pumpkin pancakes served with Blueberry butter and veggie bacons	9
Smoked Portobello mushroom with braised mustard greens, roasted tomato, and home fries	*13
Mushrooms and vegetables baked in phyllo crust served over cashew nut-cream sauce, kale complement, and mashed potatoes	14

All menu items are Vegan

\* Can be made gluten-free

18% Gratuity for parties of 6 or more

## DIMSUM

Shu Mai	7
Soy protein, soybeans and vegetables	
Peking Seitan	9
Roasted seitan, cucumber, and cilantro	
Spicy Dumpling	7
In spicy chili sauce, filled with mushroom, cilantro, and soy protein with Bok Choy	
Bean Curd Skin Rolls	*8
Wrapped with mushrooms, taro, bamboo shoot and carrot	
Dan Dan Noodles	14
Shanghai noodles in spicy sesame-peanut with seitan and steamed vegetables	
Cantonese Rice	*13
Black Mushrooms, ginger, tofu, BBQ seitan, ground seitan, and steamed Bok Choy	

## SIDES

Marinated tofu	*3
Veggie bacon	3
Roasted Brussels sprout	*6
Home fries	*4
Sweet potato fries	*4
French toast	6
Coconut bronzed mushroom	3
Miso kale	5

## BEVERAGES

Coffee	3
Tea	3
Mimosa Mixer	
Glass	4
Pitcher	12
Sangria Mixer	
Glass	4
Pitcher	12