

## Brunch Specials

### GREEN OMELETTE <sup>V</sup> 15.95

Baby zucchini, spinach, scallions, asparagus, avocado, goat cheese, arugula pesto, cilantro, breakfast potatoes

>> sub egg whites 2.00

### STEAK & EGGS 21.95

7 oz flat iron, two eggs any style, mustard-bacon hollandaise, herb salad, breakfast potatoes

### THE LOCAL 13.95

Two farm eggs any style, breakfast potatoes, toasted country levain, cherrywood smoked bacon or grilled andouille sausage

### CORNED BEEF HASH 18.95

Red bliss potatoes, caramelized onions, roasted bell peppers, mustard-bacon hollandaise, poached eggs, cilantro

### SKILLET CORNBREAD BENEDICT 15.95

Grilled andouille, poached eggs, roasted okra  
mustard-bacon hollandaise

### CHICKEN & WAFFLE 16.95

Bacon, cheddar & scallion cornbread waffle, buttermilk fried chicken, sunny farm egg, Sriracha maple glaze



Vegetarian <sup>V</sup> Vegan <sup>Ⓟ</sup> Gluten Free <sup>ⓧ</sup>

Other menu items can also be modified to be gluten free.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.