



SATURDAY & SUNDAY BRUNCH

★ SIGNATURE DISHES ♥ SMART CHOICE

■ Beginnings

- ★ **Popover** House-made popover with strawberry butter 2.00
- ★ **Currant Scone** 2.00
- Muffin of the Moment** 2.00
- Bagel with Herb Cream Cheese** 3.00
- Cinnamon Snail** 3.95

■ Healthy

- Oatmeal** Organic steel-cut oats with bananas, currants, pecans and brown sugar bowl 5.00 cup 3.50
- ★ **Granola** house-made honey nut granola with strawberries, bananas and vanilla yogurt bowl 6.00 cup 4.00
- ♥ **FYI** seasonal fresh fruit with currants, pecans and vanilla yogurt 6.50
- ♥ **Way to Condition** cup of steel-cut oatmeal with bananas, pecans and currants, scrambled egg whites, sliced tomatoes, and vegetarian sausage 7.95

■ Omelettes

Served with whole-wheat toast and hash browns or cheese grits. Egg whites available upon request. Substitute cup of fruit - add 1.00

- Farmer's** country pork sausage, cheddar cheese, caramelized onions and bell peppers 8.00
- ♥ **Glorified** fresh spinach, Swiss cheese and sautéed mushrooms 7.50
- Grady's** smoked salmon, herb cream cheese, wilted spinach and chopped tomatoes 9.95
- ★ **Santa Fe** basil pesto, sun-dried tomato, and goat cheese 8.50
- Mile High** smoked ham, cheddar cheese, caramelized onions and bell peppers 8.00
- Greek** goat cheese, olives, pesto, tomatoes, artichoke hearts and wilted spinach 8.50

■ Griddle

Served with whipped butter and Vermont maple syrup

- ★ **Cloud Cakes** our fluffy ricotta pancakes topped with fresh strawberries, crème fraiche and powdered sugar 9.50
- Whole-Wheat Buttermilk Pancakes** served with smoked bacon
Double 7.50 Single 5.50
Add blueberries, granola-banana or pecans 1.00
- Granola-Crusted French Toast** with fresh strawberries and crème fraiche and dusted with powdered sugar 10.00
- Whole Wheat Waffle** with smoked bacon 7.00
- Sky Waffle** Belgian waffle topped with fresh strawberries, powdered sugar and crème fraiche 8.50
- ★ **Monte Cristo** grilled French toast sandwich with smoked ham, turkey and Swiss cheese, dusted with powdered sugar and served with honey mustard and a cup of fruit 10.50

■ Scramblers 8.95

Our house-made popovers stuffed with your favorite scramble and served with hash browns and fresh fruit

- Spinach, Mushroom and Swiss Cheese**
- Ham and Cheddar Cheese**
- ★ **Goat Cheese, Sun-Dried Tomato and Spinach**

■ Benedicts

Served on a English muffin with hollandaise and hash browns

- Steak** grilled ribeye with sautéed onion, bell peppers and cherry tomatoes 13.50
- ★ **Dream** smoked ham, wilted spinach and cherry tomatoes 9.75
- 90210** artichoke hearts, spinach and grilled sliced tomato 9.00

■ Breakfast Combos

Strap Hanger two eggs, any style, served with your choice of hash browns or cheese grits and whole-wheat toast with strawberry butter 7.00

- Add smoked bacon 8.00
- Add country pork sausage 8.50
- Add Virginia smoked ham 8.50
- Add vegetarian sausage 8.25
- Go vegan (scrambled tofu for eggs) N/C

Sunny Side two eggs, any style, pork sausage, smoked bacon and granola-crusted French toast dusted with powdered sugar 9.50

British Steak and Eggs grilled ribeye, griddled tomatoes, two eggs, any style, hash browns and whole-wheat toast with strawberry butter 13.50

The New Yorker Norwegian smoked salmon (lox) with a toasted bagel, herb cream cheese, scrambled eggs, sliced tomatoes, capers and red onion 12.00

■ Southwestern Favorites

All favorites served with organic black beans and brown rice, guacamole, sour cream and pico de gallo

- ★ **Austin Tacos** two whole-wheat tortillas rolled with scrambled eggs, diced potatoes and smoked bacon, topped with picante cream sauce and melted jack cheese 10.00
- Migas** scrambled eggs and red corn tortilla strips sautéed with salsa and jack cheese, served with whole-wheat tortillas 9.00
- Huevos Rancheros** two over easy eggs simmered in ancho and tomatillo sauce over two corn tortillas with melted jack cheese 9.00
- ♥ **You're so Vegan** scrambled tofu and red corn tortilla strips sautéed with salsa and melted soy cheese, served with whole-wheat tortillas (no sour cream on this dish) 9.00

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Smalls

Chips and Salsa chipotle salsa with our house-made red corn chips 4.50

★ **Hummus** chickpea hummus with pita crisps, toasted pine nuts and mixed olives 7.00

Fundido black bean relish and cheese fondue served with red corn chips 7.00

Grilled Sandwiches

Served with mayonnaise, french fries, leaf lettuce, tomato and sliced red onion.
Substitute small salad or a cup of fruit 1.00

All hamburgers are hormone free, cooked medium and served on our whole-wheat bun

Cheddar Burger 9.00

Bacon Cheddar Burger 9.75

★ **Greek Burger** served in a pita pocket with goat cheese and pesto 9.75

One for John grilled veggie mushroom-brown rice burger with melted soy cheese, sliced avocado and Russian dressing on a whole-wheat bun 9.00

★ **Melrose Club** grilled chicken breast with melted brie cheese, caramelized onions, smoked bacon and mayo on a toasted baguette 10.00

Sandwiches

Pesto Chicken pesto chicken salad, smoked bacon and lettuce on toasted whole-wheat bread, served with corn chips and salsa 8.25

♥ **Tuna Melt** albacore tuna salad served open faced on whole-wheat bread with melted Swiss cheese, avocado and pico de gallo, served with corn chips and salsa 8.50

Routh St Club smoked turkey, swiss cheese, tomato, avocado, bacon, lettuce and Russian dressing on toasted whole-wheat bread, served with corn chips and salsa 9.00

Salads

Served with house-made popover and strawberry butter

Santa Fe Chicken Caesar romaine lettuce tossed in our house-made Caesar dressing with grilled chicken, sun-dried tomatoes, avocado, parmesan cheese and crispy tortilla strips 10.50
Substitute grilled salmon or grilled shrimp 12.00

★ **Salad Sampler** pesto chicken salad, albacore tuna salad and fresh fruit with poppy seed dressing 9.95

♥ **Greek Salad** spinach, mixed greens, tomatoes, greek olives, goat cheese and red onion tossed with grilled shrimp and balsamic dressing, served with a scoop of our house-made hummus 12.00

♥ **Southwest Salad** mixed greens topped with grilled chicken, avocado, cherry tomatoes, garlic croutons and goat cheese, tossed in cilantro lime vinaigrette 11.00

House Favorites

Global Dinner organic black beans and brown rice with melted jack cheese, sour cream, guacamole and pico de gallo, served with corn chips and salsa 7.00 Add grilled chicken 8.95

♥ **Chicken Enchiladas** topped with ancho and tomatillo salsas and melted jack cheese, served with organic black beans and brown rice, guacamole, pico de gallo and sour cream 9.00

Shrimp Tacos crispy fried shrimp, avocado, cabbage slaw and aioli in two whole-wheat tortillas, served with organic black beans, brown rice and sour cream 11.00

Sweet Endings

Carrot Cake with cream cheese icing 4.50

Fruit Crisp with seasonal fruit, baked granola and ice cream 5.50

Crème Brulee 5.00

Chocolate Brownie 2.50 with drizzled chocolate and ice cream 4.50

COFFEES, TEA & SODAS

Dream Blend Coffee 2.50

Cappuccino 3.00

Hazelnut or Vanilla Capp. 3.50

Espresso 1.75

Latte 3.50 **Mocha Latte** 3.75

Hazelnut or Vanilla Latte 4.00

Hibiscus Iced Green Tea 2.50

Herbal Hot Tea 2.50

Hot Chocolate 4.50

Sodas 2.00

Lemonade 2.00

San Pellegrino Water 3.00

JUICES & SMOOTHIES

Fresh Juice:

Orange, Apple, Grapefruit 3.00/2.00

Carrot 4.00/3.00

Carrot-Apple, Carrot-Orange 4.25/3.25

Bottled Juice: 3.00/2.00

Cranberry, V-8 Tomato

Smoothies:

Tropical Mango, Banana, Pineapple, Orange, Protein Powder 5.25

Cranberry Blast Cranberry, Mango, Vanilla Yogurt, Protein Powder 5.25

Protein Power Strawberry, Banana, Orange, Vanilla Yogurt and Protein Powder 5.50

Superman Superfood Powder, Banana, Apple, Soy Milk, Vanilla Yogurt 5.50

COCKTAILS

Mimosa 6.00

Pitcher of Mimosas 32.00

Poinsettia cranberry champagne cocktail 5.00

Bloody Mary 5.50

Peach Bellini 6.00

Margarita 6.00

Sangria Swirl Margarita 6.00

Red Sangria 5.00

Carafe Sangria 18.00