

Breakfast

- TOFU SCRAMBLE** 9⁹⁹
with vegan sausage or eggplant bacon, toast, & fruit salad or tomato slices
- KEY WEST SCRAMBLE** 11⁹⁹
tofu scramble topped with salsa; served with fried plantains, black beans & rice, & fruit salad
- MIGAS** 11⁹⁹
tofu scramble over corn chips, topped with soyrizo, avocado, & salsa; served with refried beans & rice
- BISCUITS & GRAVY** GF 13⁹⁹
tofu scramble over gluten free bun, topped with vegan sausage gravy

Waffles & Pancakes

- WAFFLE** 11⁹⁹
topped with fresh fruit; served with 100% pure maple syrup and Earth Balance[®] vegan butter; served with eggplant bacon or vegan breakfast sausage
- WAFFOGATO** 14⁹⁹
waffle topped with cinnamon turbinado sugar, house made vanilla ice cream, candied pecans, strawberries, & candied walnuts; doused with shot of espresso 100% pure maple syrup +⁹⁹
- THE ELVIS** 13⁹⁹
waffle topped with peanut butter, bananas, whipped cream, coconut bacon & 100% pure maple syrup
- CHEESECAKE STUFFED BANANA MAPLE PANCAKES** GFJR 12⁹⁹
our raw vegan pancakes stuffed with cheesecake filling & fresh fruit; served with eggplant bacon & 100% pure maple syrup

Burgers

Choose one side dish

- THE BURG BRUNCH BURGER** 16⁹⁹
Beyond Meat[®] burger topped with egg salad, Chao[®] cheese, & pickles; served on a kaiser roll
- BELLO BURGER** GFJR 12⁹⁹
marinated portobello cap (raw or grilled), arugula, tomato, eggplant bacon, cashew cheese spread and house mayo
- BEAST BURGER** 13⁹⁹
Beyond Meat[®] burger, lettuce, tomato, onion, pickle, ketchup, mustard and mayo on a kaiser roll
- FALAFEL BURGER** 12⁹⁹
falafel patty, cashew tzatziki, tomato, pickle, spinach, & sun-dried tomato pesto; served on a kaiser roll

BURGER ADDITIONS

avocado	+1 ⁹⁹	Chao [®] cheese	+1 ⁹⁹
eggplant bacon	+1 ⁹⁹	gluten free bun	+1 ⁹⁹

Starters

- GUACAMOLE & CORN CHIPS** GF 8⁹⁹
- HOUSEMADE HUMMUS** 8⁹⁹
served with crudités & pita bread
- BUFFALO BITES** GFJR 7⁹⁹
dehydrator braised cauliflower in house-made buffalo sauce; served with celery & celery ranch sauce
- SPINACH & MUSHROOM QUESADILLA** 5⁹⁹
- ARTISANAL WALNUT FLATBREAD** GFJR 12⁹⁹
2 breads topped with tomato-walnut pesto, herbed macadamia ricotta, black olives, capers, baby arugula, caramelized onions & basil

Soups

- TOMATO BASIL** GF 3⁹⁹ | 7⁹⁹
- CORN CHOWDER** GFJR
corn, cashew buttercream, coconut, pico de gallo

Salads

- THE CIDER PRESS SALAD** GFJR 7⁹⁹ | 11⁹⁹
mixed greens, apple, carrot, seasonal berries, & smoked walnuts; served with lemon-ginger-apple cider vinaigrette
- CAESAR SALAD** GFJR
romaine lettuce, walnut croutons, & pine nut parmesan; served with cashew caesar dressing
- KALE RANCH SALAD** GFJR
massaged kale; avocado, sun dried tomato, & coconut bacon; topped with creamy celery ranch dressing
- SONOMA JACK SALAD** 8⁹⁹
jackfruit "chicken", jackfruit, Just Mayo[®], cranberries, walnuts, green onions, served on a bed of mixed spring greens

SALAD ADDITIONS

'steak' strips	+6 ⁹⁹	beast burger	+6 ⁹⁹
chick'n strips	+6 ⁹⁹	avocado	+1 ⁹⁹
		Chao [®] cheese	+1 ⁹⁹

Sammies

Choose one side dish

- "EGG" SALAD SANDWICH** 8⁹⁹
tofu, Vegg[®] vegan egg yolk, Just Mayo[®], green onion, celery; served on Dave's Killer Bread[®]
- AVOBLT** GFJR 12⁹⁹
avocado, eggplant bacon, lettuce, tomato, and sun dried tomato pesto on house-made walnut-squash flatbread
- BBQ JACK SANDWICH** 9⁹⁹
bbq jackfruit and summer slaw
- SONOMA JACK SANDWICH** 9⁹⁹
jackfruit "chicken" salad, walnuts, cranberries, lettuce, tomato; served on a croissant

Sides

2⁹⁹

POTATO SALAD GF	CORN MAQUE CHOUX GFJR
MACARONI SALAD	GREEK SALAD GFJR
BLACK BEANS & RICE GF	MADUROS GF
SLAW GFJR	

Breakfast Sides

BREAKFAST SAUSAGE	1 ⁹⁹
FRUIT SALAD GFJR	2 ⁹⁹
TOAST & JAM	9 ⁹⁹

Mains

- GARDEN LASAGNA** GFJR 14⁹⁹
layers of marinated zucchini noodles, tomatoes, sun dried tomato marinara, herbed cashew ricotta, & basil walnut pesto; served with onion bread
- PAD THAI** GFJR 14⁹⁹
kelp and zucchini noodles, spicy tamarind sauce, mixed vegetables, pineapple, & tamari almonds; served on top of sweetened shredded cabbage
- CHEESE ENCHILADAS** GFJR 14⁹⁹
3 spiced corn tortillas filled with spinach & jalapeño queso fresco; topped with salsa verde, cashew crema & pickled jalapeños; served with corn maque choux