

menu

Broad Ripple // Brunch

garden table

bowls

acai bowl \$14

Served chilled. Acai, almond milk, coconut, seasonal fruit, house cashew granola, almond butter

quinoa breakfast bowl \$14

add chicken or GT smoked salmon \$6 Quinoa, seasonal veggies, vegan pesto, hemp seeds, poached eggs

sweet potato hash bowl \$14

Diced sweet potatoes, black pepper bacon, apples, red onion, brussels sprouts, two poached eggs

chicken fajita bowl \$15

add egg \$2 Cilantro lime rice, jalapeno, red onion, avocado, roasted corn

GT fried rice \$14

add chicken or GT smoked salmon \$6 Onion fried rice, bacon, red cabbage, carrot, squash, sunny egg (vegetarian option available)

chilaquiles \$15

add egg \$2 Chips, tomato basil salsa, cabbage, chicken, pico de gallo, avocado

toast

substitute gluten free toast for \$2

garden toast \$12

add egg \$2; add GT smoked salmon \$6 Mashed avocado, tomatoes on toast with a dash of chili powder and squeeze of lemon on semolina

GT smoked salmon toast \$16

add egg \$2 House cured & smoked salmon, cream cheese, capers, onion, cracked pepper, sea salt on semolina

caprese toast \$13

add egg \$2; add GT smoked salmon \$6 Apples, tomatoes, fresh mozzarella, balsamic glaze, olive oil, basil, mint on semolina

salads

add chicken, GT smoked salmon or chicken salad \$6

hoosier medley salad \$13

Corn, tomato, cucumber, red onion, avocado, feta, Greek vinaigrette

chopped salad \$15

Cherry tomatoes, cucumber, avocado, egg, sunflower seeds, cheese, bacon, basil vinaigrette

arugula field salad \$13

Arugula, avocado, pickled red onion, grated parmesan, lemon vinaigrette, toasted baguette

ginger salad \$14

Kale, salad mix, onions, cherry tomatoes, apples, avocado, granola, and ginger dressing

the famous salad \$15

Iceberg lettuce, cucumber, salami, roasted artichoke, mozzarella, chickpeas, mustard and artichoke vinaigrette

sides

hash browns \$4

yogurt parfait \$8

cup of fresh fruit \$6

cup of yogurt \$4

cup of cashew granola \$5

sautéed veggies \$6

yam bacon \$3

grilled portobello \$5

black pepper bacon \$5

breakfast sausage \$5

GT smoked salmon \$6

chicken salad cup \$6

sandwiches

sandwiches served with house greens, substitute fresh fruit \$2

B Ripp burrito \$14

Chorizo, scrambled eggs, hash brown potatoes, cheddar, pickled red onion, avocado with a side of salsa verde

breakfast biscuit \$14

Bacon, scrambled eggs, cheese, house greens, side of jam

breakfast burger \$16

Beef burger, cheddar cheese, bacon, hash brown, over easy egg, sriracha aioli (sub portobello mushroom for vegetarian). Add greens, tomato, and onions \$1

midwest wrap \$14

Chicken, bacon, lettuce, tomato, garden ranch

mediterranean veggie \$13

add egg \$2 Roasted red pepper, grilled zucchini, feta, arugula, basil pesto on baguette

vegan portobello \$13

add melted mozzarella \$2 Marinated and grilled portobello mushrooms, pesto, arugula, on semolina

BLT \$14

add egg \$2 Bacon, mixed greens, tomato, smashed avocado, Sriracha aioli on semolina

chicken salad sandwich \$14

add extra bacon \$3 Homemade chicken salad (bacon, shallot, celery, lemon, mayo) with mixed greens, tomato, avocado on semolina

plates

blueberry hotcakes \$12

Blueberry hotcakes, blueberries, powdered sugar, whipped butter, maple syrup

basic b \$15

Eggs your way, hash browns, choice of meat, toast or biscuit

garden benedict \$14

add bacon \$4 / GT smoked salmon \$6 Mashed avocado toast, poached eggs, basil hollandaise on semolina

andouille sausage hash \$15

Russet potato, roasted pepper, onions, poached eggs, cajun hollandaise

B&G \$14

Sausage gravy, house biscuit, sunny egg

vegan B&C \$13

add egg \$2 Sautéed tempe, navy bean gravy, sage salsa verde, jalapeño cornbread

breakfast stack \$16

Hash browns, cheese, GT smoked salmon, scrambled eggs, smashed avocado, house greens

kids

kids plate \$8

Egg any way, bacon, toast with side of jam

muffin monster \$7

Muffin with scrambled egg, bacon, jam and berries

mini blueberry hotcakes \$6

A few things we must mention: Our kitchen changes ingredients daily based on seasonality and availability. That means there may be listed ingredients that won't come on your dish, or added ingredients from what is listed. Let your server know of any allergies the kitchen should be aware of when composing your dish. Also, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. But you already knew that, right?

menu

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cold-pressed juice

garden gate \$9

beet, carrot, apple, celery, lemon, turmeric, ginger, black pepper

We call this the gateway juice because it's vibrant, sweet, soothing, and approachable. Beets oxygenate and strengthen the blood, carrots ward off infections with their abundance of vitamin A, lemon and celery detoxify the liver, turmeric reduces inflammation, and ginger calms the nervous system. The hint of black pepper does more than complete the flavor profile, it supports absorption of the fresh turmeric root.

neon nectar \$9

orange, carrot, apple, lemon, turmeric, ginger

Not your common orange juice, this lively blend is the ideal morning starter, brimming in vitamins and antioxidants. Boost your immune system with an abundant amount of Vitamin C combined with anti-inflammatory turmeric.

detox dream \$9

filtered H2O, lemon, maple, ginger, activated charcoal, cayenne

Flush your system with powerful detoxifying agents to reduce bloating and cleanse the liver. Feel energized from the natural sugars in maple syrup. Be sure only to drink Detox Dream on an empty stomach, as activated charcoal is like a sponge, and will disrupt the absorbency of nutrients from your food as it pushes the toxins out.

cashew concoction \$9

filtered H2O, coconut water, cashew, spirulina, maple, vanilla bean, Himalayan pink sea salt

A luscious blend of raw cashews, hydrating coconut water, sweet maple syrup, as well as mineral-rich and detoxifying spirulina provide a boost of protein and essential fatty acids that help to repair tissue, regulate blood sugar levels, and promote satiety. A pinch of pink sea salt promotes circulation and pH balance, and deepens the intoxicating flavors of this creamy beverage.

hoosier heater \$9

apple, orange, spinach, kale, cilantro, jalapeño, lime

This sweet and spicy blend revs your metabolism, shifting calorie burn into high gear. The citrus promotes a strong immune system and aids in tissue repair, jalapeño stimulates circulation, and cilantro strengthens your bones.

tropic tonic \$9

pineapple, kale, spinach, parsley, lemon, aloe, mint

This refreshing, tropical, and enzyme-rich tonic supports gut health with its heavy dose of pineapple's bromelain enzyme. Parsley oxygenates the blood to enhance circulation, and fresh aloe juice supports hydration, digestive regularity, and brings a healthy glow to your skin.

emerald elixir \$9

romaine, cucumber, celery, kale, spinach, lemon, ginger, turmeric, Himalayan pink sea salt, black pepper

Our take on green lemonade is tangy, crisp, and thirst quenching. The greens pack in antioxidants and enzymes, lemon detoxifies the liver and brightens skin, and ginger and turmeric reduce inflammation. Not only does Himalayan sea salt add vibrancy and tame any notorious "green" after taste, it promotes balanced pH. The black pepper aids in turmeric absorption.

lush love \$9

watermelon, ruby red grapefruit, coconut water, lime, basil

Refreshing and slimming due to a robust metabolism rev, this sweet and aromatic juice revitalizes while boosting immunity and heart health. The subtle hint of antioxidant-rich basil is a compatible counterpart to succulent watermelon and coconut water.

cold pressed juice flight \$13

Four 5oz pours of your choosing

cold pressed juice sample \$4

house drinks

teddy graham \$7

(Hot or iced) Latte with house made vanilla, maple, cinnamon, nutmeg

as told by ginger \$7

(Hot or iced) Latte with house-made ginger, lemon peel zest

everything nice \$7

(Hot or iced) Latte with house made pumpkin, vanilla, clove

citrus maple leaf \$7

(Hot or iced) Latte with house made star-anise maple, orange peel zest

rose apothecary \$7

(Hot or iced) Blissful rose Aahaa chai, hibiscus

winter skies \$7

(Hot or iced) Matcha latte with house made lemon-chamomile, hibiscus

house syrup add-ons \$1

mocha, maple, lavender, ginger, lemon-chamomile, anise maple vanilla (\$2)
espresso shot (\$3)

espresso \$3

americano \$3.25

macchiato \$3.50

cortado \$4

cappuccino \$5

latte \$5.50

mocha \$6

bottomless drip \$3.50

to go \$2

locally roasted from Tinker Coffee Co.

cold brew \$5

matcha shot \$4

matcha latte \$6

chai latte \$5

Big T NYC hot tea \$3

Big T NYC iced tea \$3.50

Circle Kombucha \$5

Rotating flavors

espresso coffee & tea

garden table

vegan bloody mary

made with Klir Red premium blend \$8

bubbly

house prosecco \$8 gls / \$28 btl italy

house mimosa \$8

lush love + prosecco

mimosa pitcher \$32

mini mimosa pitcher \$16

lush love + prosecco

wine \$12 gls / \$45 bottle

Rose, Campuget 1753

Sauvignon Blanc, Emmolo

Pinot Noir, Sea Sun

beer

Three Floyds \$5

rotating brews

Sun King Keller Haze \$5

IPA, ibu 25, abv 6.3%

Sun King Orange Vanilla Sunlight \$5

orange vanilla cream ale, ibu 20, abv 5.3%

Sun King Sunlight Creme Ale \$5

blonde ale, ibu 20, abv 5.3%

Sun King Pachanga \$5

Mexican style lager, ibu 24, abv 4.2%

Upland Brewing Co. Champagne Velvet \$5

pilsner, ibu 29, abv 7.2%

soft drinks \$2.50

Coke

Diet Coke

Sprite

LaCroix \$2.50

Orange

Lime

Pamplemousse

Pure Water