

# menu

Broad Ripple // Brunch

# garden table

## bowls

**acai bowl** \$14

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

**quinoa breakfast bowl\*** \$15

**add chicken or GT smoked salmon \$7, crumbled bacon \$3** Quinoa, sauteed veggies, vegan pesto, poached eggs

**sweet potato hash bowl\*** \$15

**add avocado \$3** Diced sweet potatoes, black pepper bacon, apples, red onion, brussels sprouts, two poached eggs

**chicken fajita bowl\*** \$16

**add eggs \$3.50** Cilantro lime rice, jalapeno, red onion, red bell pepper, avocado, roasted corn

**GT fried rice\*** \$14

**add chicken or GT smoked salmon \$7, bacon \$4** Onion fried rice, red cabbage, carrot, squash, sunny egg

**chilaquiles\*** \$16

Chips, tomato basil salsa, cabbage, sunny egg, chicken, pico de gallo, avocado aioli

## toast

**substitute gluten free toast for \$2.50**

**garden toast** \$14

**add eggs \$3.50, GT smoked salmon \$7, bacon \$4, or feta \$2** Mashed avocado, tomatoes, pickled onions, radish on semolina

**GT smoked salmon toast** \$16

**add eggs \$3.50** House cured & smoked salmon, cream cheese, capers, onion, sea salt on semolina

**caprese toast** \$15

**add eggs \$3.50, GT smoked salmon \$7** Apples, tomatoes, fresh mozzarella, balsamic glaze, olive oil, basil, mint on semolina

## salads

**add chicken, GT smoked salmon or chicken salad \$7**

**chop chop salad** \$15

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

**arugula field salad** \$14

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

**rachel from Friends salad** \$15

**add avocado \$3** Quinoa, feta, cucumber, chickpeas, mint, parsley, red onion, lemon vinaigrette

**sour honey salad** \$15

Spring mix, dried root veggies, mandarin oranges, avocado, honey-citrus vinaigrette

## sides

**chips + dip** \$7

**hash browns** \$5

**cup of fresh fruit** \$6

**yogurt parfait** \$8

**cup of yogurt** \$4

**cup of cashew granola** \$5

**sautéed veggies** \$6

**grilled portobello** \$6

**yam bacon** \$4

**black pepper bacon** \$6

**cup of chicken salad** \$7

**breakfast sausage** \$6

**GT smoked salmon** \$7

## sandwiches

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

**B Ripp burrito\*** \$16

**covered in queso \$4** Chorizo, scrambled eggs, hash brown potatoes, cheese, pickled red onion, pico, avocado with a side of salsa verde

**breakfast sammic\*** \$16

Egg, cheddar, choice of bacon (black pepper or yam), onion jam on baguette

**breakfast burger\*** \$18

**covered in queso \$4** Beef burger (or sub portobello mushroom), cheese, bacon, hash brown, over easy egg, sriracha aioli. Add greens, tomato, and onion for \$1

**eggplant sandwich** \$14

Breaded and toasted eggplant, feta, black olives, romaine, tomato, italian dressing on a bun

**chicken caesar wrap\*** \$15

**buffalo style \$1** Grilled chicken, parmesan, romaine, tomato, house croutons

**mediterranean veggie** \$14

**add eggs \$3.50** Roasted red pepper, grilled zucchini, feta, arugula, basil pesto on baguette

**vegan portobello** \$14

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

**BLT smash\*** \$15

**add eggs \$3.50** Bacon, mixed greens, tomato, smashed avocado, Sriracha aioli on semolina

**chicken salad sandwich** \$15

**add extra bacon \$4** Homemade chicken salad (bacon, shallot, celery, lemon, mayo) with mixed greens, tomato, avocado on focaccia

**buffalo chicken sandwich** \$16

Grilled buffalo chicken, romaine, tomato, onion, parmesan, caesar dressing on a bun

## plates

**substitute gluten free toast for \$2.50**

**blueberry hotcakes** \$14

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

**basic b\*** \$16

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

**garden benedict\*** \$16

**add bacon \$4, GT smoked salmon \$7** Mashed avocado toast, poached eggs, basil hollandaise on semolina

**andouille sausage hash\*** \$15

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

**B&G\*** \$15

**add bacon \$4** Sausage gravy, house biscuit, sunny egg

**vegan pesto B&C** \$14

**add eggs \$3.50** Tempe, navy bean gravy, pesto, tomato, jalapeño cornbread

**breakfast stack\*** \$17

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

**turkey hash** \$15

Turkey, diced potatoes, green beans, onion, house gravy

## kids

**kids plate\*** \$8

Egg any way, bacon, toast with side of jam

**muffin monster\*** \$8

English muffin with scrambled egg, bacon, almond butter and berries

**mini blueberry hotcakes** \$6

# 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 \$10

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

### inside voice \$8

(hot or iced) Latte with rosemary, vanilla, sea salt

### spellbound \$8

(hot or iced) Latte with mocha, orange, cayenne

### teddy graham \$8

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

### simple charm \$8

(hot only) Cortado with honey, clove, sea salt

### creature comforts \$8

(hot or iced) Pumpkin spice chai latte

### grandma era \$8

(hot or iced) Matcha latte with pear and cinnamon

### house syrup add-ons

simple +\$.50

maple, honey +\$1

vanilla bean, mocha, rosemary, orange, pear +\$2

### double espresso \$4

americano \$4

macchiato \$4

cortado \$4

cappuccino \$5.50

latte \$7

mocha \$7

### bottomless drip \$4

to go \$2.50

locally roasted from Tinker Coffee Co.

cold brew \$5

matcha shot \$5

matcha latte \$7

chai latte \$7

Big T NYC hot tea \$4

caffeinated: black blend, green, earl grey

caffeine free: ginger, hibiscus, chamomile

Big T NYC iced tea \$4

## espresso coffee & tea

# garden table

### vegan bloody mary \$8

add bacon \$2 made with Klir Red premium blend

### wine & bubbly

house prosecco \$8 gls / \$28 bt1

house mimosa \$9 gls / \$16 / \$32

lush love + prosecco

Sparkling Rose \$9

250ml can

Pinot Grigio \$9

250ml can

Floral THC Spritzer \$8 can / \$30 4-pack

Pineapple mint or tropical, 10mg Delta-8 THC must be 18 years+

### beer

Three Floyds Zombie Dust \$6

IPA, ibu 62, abv 5.2%

Three Floyds Gumball Head \$6

American wheat pale ale, ibu 38, abv 5.6%

Aval Blanc Cider \$7

French cider, 5% abv

Sun King Orange Vanilla Sunlight \$6

orange vanilla cream ale, ibu 20, abv 5.3%

Sun King Sunlight Creme Ale \$6

blonde ale, ibu 20, abv 5.3%

Sun King Pachanga \$6

Mexican style lager, ibu 24, abv 4.2%

Upland Brewing Co. Champagne Velvet \$6

pilsner, ibu 29, abv 7.2%

### etc. drinks

Coke, Diet Coke, Sprite \$2.50

LaCroix \$2.50

Saratoga \$3.50

Elixir Kombucha \$5

(rotating flavors)

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?