# menu

Mass Ave // Brunch

## toast

**substitute gluten free Native Bread toast for $2.50**

### garden toast $14

**add eggs* $3** Avocado, preserved lemon, cherry tomato, pickled onion, ricotta smear, on semolina

### smoked salmon toast $18

**add eggs* $3** Hot smoked salmon, cream cheese, capers, pickled onion, black pepper, preserved lemon, on semolina

## bowls

### açaí bowl $14

**Served chilled.** Berries, house cashew granola, almond butter, coconut, minty herbs

### b&g bowl $15

House buttermilk biscuit, sausage gravy, bacon, sunny egg*, cheddar cheese

### fajita bowl $18

Marinated steak, bell pepper, jalapeno, potato, scrambled egg*, avocado, tomatillo salsa, corn tortilla chips

### quinoa breakfast bowl $15

**add avocado $3** Quinoa, pesto, sauteed zucchini, yellow squash, black beans, sweet potato, poached eggs*

### power bowl $15

**add chicken or hot smoked salmon $7** Couscous, asparagus, sweet potato, mushroom, spinach, onion

### chorizo hash bowl $16

Chorizo, potatoes, squash, charred collard greens, corn, pineapple guajillo salsa, sunny egg*

## salads

**add chicken, chicken salad, hot smoked salmon, shrimp or steak $7, salmon filet* $14 to any salad**

### chop chop salad $16

Mixed greens, bacon, sunflower seeds, hard boiled egg, avocado, tomato, pickled red onion, buttermilk blue cheese dressing

### mediterranean salad $14

Mixed greens, pico, couscous, feta, roasted tomato, kalamata olive, Greek dressing

### rachel from Friends salad $15

Chilled quinoa, feta, cucumber, chickpea, mint, parsley, red onion, lemon vinaigrette

### apple harvest salad $15

Baby spinach, apple, candied pecan, sweet potato, herb goat cheese, green apple vinaigrette

## kids

**served with choice of milk, OJ or soft drink**

### mini basic b $10

Eggs your way*, choice of meat, toast or biscuit

### mini blueberry hotcakes $10

# garden table

## sandwiches

### brunch burger $18

**sub GF bun $4** Beef patty*, gouda, sunny egg*, garlic aioli, arugula, tomato, red onion on brioche. Served with fries.

### breakfast sammie $16

Egg*, cheddar, and choice of bacon (yam, lamb, or black pepper) on baguette, side of skhug sauce

### breakfast burrito $18

**cover in queso $4** Egg*, chorizo, sweet potato, pico de gallo, shredded cheese, side of salsa verde

### BLT smash $15

**add eggs* $3** Avocado, black pepper bacon, greens, tomato, sriracha aioli on semolina

### turn-key $15

**add bacon $4** Sliced turkey, roasted tomato, herbed goat cheese, arugula, skhug sauce on baguette

### meatball sammie $16

Wagyu meatballs*, mozzarella, pomodoro sauce, parmesan, basil on baguette

### chicken salad $15

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

### vegan banh mi $14

**add pork belly $8 or eggs* $3** Hummus, crunchy miso veggies, pickled veggies, skhug sauce on baguette

## plates

### blueberry hotcakes $14

### quiche of the day $15

Rotating daily, limited availability, served with side salad

### chili mac $15

House made chili, penne pasta, cheddar

### croissant french toast $14

Moonlight Bakery butter croissant gently dipped in custard, topped with chantilly cream cheese, strawberries, powdered sugar

### garden benedict $16

**add bacon $4 or hot smoked salmon $7** Semolina toast with avocado, poached eggs*, hollandaise, herbs

### pork belly benedict $18

Semolina toast with roasted garlic aioli, charred collard greens, oven roasted pork belly, poached eggs, sriracha hollandaise*

### smoked salmon hash $18

Heirloom potato, tomato, sweet corn, soybean, red onion, smoked salmon, poached egg, hollandaise*

### basic b $16

Eggs your way*, roasted potatoes, choice of meat, choice of bread

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|---|---|---|---|
| **cinnamon sugar bites** $7 | **chili** $5/$7 | **fries / truffle fries** $7/$10 | **breakfast sausage** $6 |
| **Salamat cookies** $5 | **soup of the day** $4/$6 | **roasted potatoes** $6 | **black pepper bacon** $6 |
| **yogurt parfait** $8 | **cup of chicken salad** $7 | **sweet potato crisps** $7 | **lamb bacon** $6 |
| **cup of fresh fruit** $6 | **Brussels & sweet potato** $6 | **yam bacon** $4 | **chicken sausage** $6 |

# menu

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# garden table

## 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

**banana bread** $8
*(hot or iced) latte with banana, pecan, cinnamon, nutmeg*

**salted sprig** $8
*(hot or iced) latte with rosemary, vanilla, sea salt*

**campfire mocha** $8
*(hot or iced) latte with toasted marshmallow, mocha, graham cracker*

**everything nice** $8
*(hot or iced) latte with pumpkin spice, cinnamon, clove*

**grandma era** $8
*(iced only) matcha latte with spiced pear, cinnamon, clove*

**blackberry harvest** $8
*(hot or iced) local Aahaa Chai latte with blackberry sage*
**hot served with non-dairy milk*

## espresso

**house syrup add-ons**
*simple +$.50*
*vegan mocha, maple, lavender, honey +$1*
*vanilla bean, pistachio, ube +$2*

**double espresso** $4
**americano** $4
**macchiato** $4
**cortado** $4
**cappuccino** $5.50
**latte** $6
**mocha** $7

## coffee & tea

**bottlomless drip** $4
*locally roasted from Tinker Coffee Co.*

**nitro cold brew** $6
*Tinker Coffee Co. - Indianapolis, IN*

**matcha shot** $5
**matcha latte** $7
**chai latte (hot or iced)** $7 **make it dirty** +$3
**fresh mint tea (hot)** $5

**london fog** $6
*Big T NYC earl gray, lavender, with your choice of steamed milk*

**Big T NYC hot tea** $5
*Caffeinated: baby it's cold outside (black blend), earl gray (black), jasmine green*
*Herbal: ginger, chamomile, rooibos, spearmint, hibiscus*

## etc.

**Pure Culture Kombucha**
*16 oz bottles: rotating flavors* $6

**Crossroads Kombucha**
*16 oz draft: rotating flavors* $6

**Soft Drinks**
*Coke, Diet Coke, Coke Zero, Sprite, Lemonade* $3

*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. All items are denoted with an asterisk*.*