

menu

Mass Ave // Brunch

garden table

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

honey butter toast \$12

House brioche coated with honey butter, topped with house whipped cream & fruit

bowls

açaí bowl \$14

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

b&g \$14

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

fajita bowl \$17

Marinated beef, bell peppers, jalapeno, charred onion mole, redskin potatoes, scrambled eggs, avocado, tomatillo salsa, corn tortilla chips

chorizo hash bowl \$15

Chorizo, potatoes, yellow squash, spinach, corn, charred onion mole, sunny egg*

power bowl \$15

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

chili mac \$15

Pasta, chili, queso, chives. Sub fries instead of pasta \$3

salads

add chicken, chicken salad, or hot smoked salmon \$7, salmon filet \$14 to any salad

chop chop salad \$15

Mixed greens, bacon, sunflower seeds, egg, avocado, tomatoes, pickled red onion, buttermilk blue cheese dressing

mediterranean salad \$14

Mixed greens, pico, couscous, feta, roasted tomatoes, kalamata olives, Greek dressing

burrata salad \$16

Mixed greens, red onion, tomato, burrata, fried chickpeas, housemade balsamic vinaigrette

kale salad \$14

Oven roasted kale, housemade herbed croutons, grated parmesan cheese, roasted garlic puree, sweet pepper drops

served with choice of milk, OJ or soft drink

muffin monster \$10

Scrambled eggs, black pepper bacon, cheddar, almond butter, berries

mini basic b \$10

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

mini blueberry hotcakes \$10

kids

cinnamon sugar bites \$7

Salamat cookies \$5

yogurt parfait \$8

cup of fresh fruit \$6

cup of cashew granola \$5

cup of chili \$6/\$9

cup of soup \$4

Brussels & sweet potato \$6

plates

breakfast burger \$18

sub GF bun \$4 Beef or veggie patty, bacon, queso, potato strings, cholula hollandaise on brioche bun. Served with fries. Add lettuce, tomato, onion \$1

breakfast sammie \$14

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

chicken sammie \$16

Herbed marinated chicken thigh, onion jam, lettuce, jalepeño aioli on Amelia's focaccia bread

breakfast burrito \$16

cover in queso \$4 Chorizo, scrambled eggs, sweet potato, avocado, pico, cheese

BLT smash \$14

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

GT club \$15

Turkey, prosciutto, crispy genoa salami, red onion, roasted garlic puree, honey mustard on Amelia's focaccia bread

turn-key \$15

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

cauliflower grilled cheese \$14

Cauliflower, mozzarella, cheddar, on semolina + cup of roasted tomato & red bell pepper soup

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 eggs \$3 Hummus, crunchy miso veggies, pickled veggies, skhug sauce on baguette

steak torta \$17

Marinated beef, onion, bell peppers, giardiniera, chipotle mayonnaise, avocado, cheese on a torta bun. Served with fries

blueberry hotcakes \$12

quiche of the day \$14

Rotating daily, limited availability, served with greens

garden benedict \$14

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

smoked salmon hash \$17

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

basic b \$16

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

Ruben's omelette \$16

add bacon or chorizo \$4, hot smoked salmon \$7 Herbed eggs, mushrooms, spinach, smoked gouda, peppers, side of charred onion mole avocado garnish*

banana bread pudding \$12

Brioche bread pudding, whipped cream, dried banana, dulce de leche

fries \$7

roasted potatoes \$6

sweet potato crisps \$7

cup of chicken salad \$7

breakfast sausage \$6

black pepper bacon \$6

lamb bacon \$6

yam bacon \$4

menu

Mass Ave // Brunch

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 \$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

butterscotch dreams \$7

(hot or iced) Latte with house made butterscotch, sea salt

candy cane lane \$7

(hot or iced) Latte with house made candy cane simple

grandma era \$7

(hot or iced) Matcha latte, spiced pear simple syrup, cinnamon

cardigan chai \$7

(hot or iced) Aaaa creamy cardamom chai, orange bitters, clove, cinnamon

teddy graham \$7

(hot or iced) Latte with maple, vanilla, cinnamon and nutmeg

espresso

house syrup add-ons

simple +\$.50

vegan mocha, vanilla, maple, lavender, honey +\$1

espresso \$3

americano \$3.25

macchiato \$3.50

cortado \$4

cappuccino or latte \$5.50

mocha \$6

coffee & tea

house drip \$3.50

locally roasted from Tinker Coffee Co.

nitro cold brew \$6

Tinker Coffee Co. - Indianapolis, IN

matcha shot \$4

matcha latte \$6

chai latte (hot or iced) \$4 **make it dirty** +\$3

fresh mint tea (hot) \$5

london fog \$4.50

Big T NYC earl gray with your choice of steamed milk

Big T NYC hot tea \$4

Caffeinated: baby it's cold outside (black blend), earl gray (black), unexpected fling (green)

Herbal: ginger, chamomile, rooibos, spearmint, hibiscus

etc.

Elixir Kombucha

12 oz cans: rotating \$5

Crossroads Kombucha

16 oz draft: rotating \$6

Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Lemonade \$3

Jarritos Grapefruit \$4

San Pellegrino \$4.75

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*.