

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 \$15

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

fajita bowl \$18

Marinated steak, bell pepper, jalapeno, charred onion mole, redskin potato, scrambled egg, avocado, tomatillo salsa, corn tortilla chips

quinoa breakfast bowl \$15

add eggs \$3 Quinoa, sun dried tomato, arugula, brussel sprouts, black beans, agave drizzle, avocado

power bowl \$15

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

chorizo grits bowl \$15

add chicken, shrimp, or steak +\$7 Chorizo, cheesy grits, sauteed zucchini, tomato, black bean, topped with pineapple guajillo salsa

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, 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

poached pear salad \$14

Mixed greens, spinach, poached pear, goat cheese, roasted sweet potato, crispy chickpea, golden raisin, creamy cranberry dressing

served with choice of milk, OJ or soft drink

grilled cheese \$10

Served with small side of fruit or fries

mini basic b \$10

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

sandwiches

korean bbq burger \$18

sub GF bun \$4 Beef or veggie patty, bacon, cheddar, korean bbq sauce, arugula, caramelized onion on brioche bun. 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

shroomin' sammie \$15

add eggs \$3 Marinated portabella, fire-roasted red bell pepper, charred onion, mozzarella, spinach, balsamic glaze on focaccia

turn-key \$15

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

GT club \$15

Prosciutto, crispy salami, turkey, mozzarella, greens, red onion, honey mustard on focaccia

chicken pesto wrap \$15

Grilled chicken, basil pesto, roasted tomato, spinach, feta, side of skhug sauce

shrimp po boi \$16

Fried shrimp, sweet chili aioli, lettuce, red onion, tomato, jalapeño, pickled veggies on a 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 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

chilaquiles \$16

add chicken, shrimp, or steak +\$7 Tortilla chips, salsa verde, black bean, queso fresco, sunny egg*, cilantro lime crema

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 with avocado, poached eggs, hollandaise, herbs*

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, toast or biscuit*

kids

cinnamon sugar bites \$7

Salamat cookies \$5

yogurt parfait \$8

cup of fresh fruit \$6

cup of cashew granola \$5

cup of soup \$5/\$8

cup of chicken salad \$7

Brussels & sweet potato \$6

fries \$7

roasted potatoes \$6

sweet potato crisps \$7

yam bacon \$4

breakfast sausage \$6

black pepper bacon \$6

lamb bacon \$6

chicken sausage \$6

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 \$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

across the pond \$8

(hot or iced) espresso, earl grey, lemon zest

bananagram \$8

(hot or iced) espresso, banana, maple, cinnamon, nutmeg, dash of vanilla

butterscotch dreams \$8

(hot or iced) espresso, butterscotch, sea salt

everything nice \$8

(hot or iced) espresso, pumpkin, vanilla, cinnamon, clove

honeycrisp chai \$8

(hot or iced) apple cider, Aahaa masala chai, honey, cinnamon

witch, please! \$8

(hot or iced) matcha, blueberry, sage

espresso

house syrup add-ons

simple +\$.50

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

vanilla bean, pistachio +\$2

double espresso \$4

americano \$4

macchiato \$4

cortado \$4

cappuccino \$5 . 50

latte \$7

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), 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*.