

# 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 peppers, jalapeno, charred onion mole, redskin potatoes, scrambled eggs, 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

**chilaquiles** \$15

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

## 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, tomatoes, pickled red onion, buttermilk blue cheese dressing

**mediterranean salad** \$14

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

**rachel from Friends salad** \$15

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

**tangerine citrus salad** \$14

Arugula, goat cheese, sliced clementine, quinoa, roasted fennel, radish, tangerine vinaigrette

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\*

## 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

breakfast sausage \$6

black pepper bacon \$6

lamb bacon \$6

yam bacon \$4

## sandwiches

**breakfast burger** \$18

sub GF bun \$4 Beef or veggie patty, bacon, dill havarti, arugula, pickled onion, sunny egg 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\*

**chicken sammie** \$16

Herb marinated chicken breast, onion jam, lettuce, jalepeño aioli on a brioche bun

**breakfast burrito** \$18

cover in queso \$4 Eggs, steak, potatoes, pico de gallo, shredded cheese, served with a 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 tomatoes, herbed goat cheese, arugula, skhug sauce on baguette

**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

**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\*

**beet benedict** \$16

add bacon \$4 or hot smoked salmon \$7 GT veggie patty, celery root purée, sautéed spinach, poached eggs, 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, toast or biscuit\*

**Ruben's omelette** \$17

add bacon \$4, salmon, chicken, steak, sauteed shrimp \$7 Herbed eggs, mushrooms, spinach, smoked gouda, peppers, side of charred onion mole\*

# 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

#### **banana bonanza** \$8

(iced only) latte with vanilla, banana cold foam

#### **days at the shire** \$8

(hot or iced) latte with pistachio, sea salt

#### **sun bum** \$8

(hot or iced) mocha with lavender, cayenne, orange zest

#### **berry breeze** \$8

(hot or iced) matcha with strawberry, mint

#### **teddy graham** \$8

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

#### **island palmer** \$6

strawberry peach iced green tea, lemonade, mint

### espresso

#### **house syrup add-ons**

simple +\$.50

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

vanilla bean +\$2

#### **double espresso** \$4

americano \$4

macchiato \$4

cortado \$4

cappuccino \$5.50

latte \$7

mocha \$7

### coffee & tea

#### **bottlemless 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\*.