

menu

Mass Ave // Brunch

garden table

toast

substitute gluten free Native Bread toast for \$2

garden toast \$13

add egg \$2 Avocado, preserved lemon, cherry tomato, pickled onion, ricotta smear, on semolina

smoked salmon toast \$16

add egg \$2 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 \$14

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

fajita bowl \$16

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

chorizo hash \$15

Chorizo, potatoes, yellow squash, spinach, corn, charred tomato salsa, sunny egg*

power bowl \$15

add chicken or hot smoked salmon \$6 Couscous, asparagus, sweet potato, mushroom, spinach, onion

rice noodles bowl \$14

add chicken or hot smoked salmon \$6 Rice noodles, wild mushrooms, snow pea, carrots, peppers, chili soy sauce

add chicken, chicken salad, or hot smoked salmon to any salad \$6

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

spring salad \$14

Spinach, feta, apple, red onion, lemon zest, golden raisins, red grape vinaigrette

black and blue salad \$14

Mixed greens, candied walnuts, blue cheese, blackberries, tomatoes, black and blueberry vinaigrette

salads

kids

for guests 12 and under

muffin monster \$7

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

mini basic b \$8

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

mini cakes \$6

Two blueberry hotcakes

cinnamon sugar bites \$6

cup of fresh fruit \$6

breakfast sausage \$5

Brussels & sweet potato \$6

yogurt parfait \$8

black pepper bacon \$5

fries \$6

cup of cashew granola \$5

lamb bacon \$6

roasted potatoes \$6

cup of soup \$4

yam bacon \$3

sandwiches

breakfast sammie \$14

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

breakfast burrito \$15

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

BLT smash \$14

add egg \$2 Avocado, black pepper bacon, greens, tomato, sriracha aioli on semolina

breakfast burger \$17

Beef burger, sunny egg, bacon, fried onions, queso, sriracha hollandaise on brioche bun*. Served with fries.

turn-key \$14

add bacon \$3 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 \$14

add bacon \$3 Homemade chicken salad (bacon, shallot, celery, lemon, mayo) mixed with greens, avocado, on semolina

vegan banh mi \$13

add egg \$2 Avocado, spicy miso veggies, pickled veggies, skhug sauce on baguette

steak torta \$16

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

chicken torta \$14

Marinated chicken thigh with house made dry rub, avocado ranch, pickled onion, lettuce

portabella sandwich \$14

Roasted portabella mushroom, zucchini, squash, red pepper, arugula, red pepper cheese on Amelia's focaccia

plates

blueberry hotcakes \$12

quiche of the day \$12

Rotating daily, limited availability, served with greens

garden benedict \$14

add bacon \$4 or hot smoked salmon \$6 Semolina with avocado, poached eggs, hollandaise, herbs*

pork belly benedict \$14

Smoked pork belly, tomato jam, poached eggs, sriracha hollandaise on top of english muffin*

smoked salmon hash \$17

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

basic b \$15

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

chilaquiles \$15

Corn tortilla chips, black beans, chicken tossed in salsa verde, sunny egg, avocado, queso fresco, cilantro lime crema, side of pico*

GT bread pudding \$13

Rotating flavors topped with a rum and kahlua reduction and white chocolate

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

soft haze \$7

(Hot or iced) Latte with lavender and earl grey

good and plenty \$7

(Hot or iced) Latte with ginger, orange, honey, and cinnamon

teddy graham \$7

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

strawberry cooler \$7

(Iced only) Matcha latte with strawberry and a honey graham cracker rim

touch and go \$7

(Hot or iced) Chai Latte with lavender and orange

espresso

house syrup add-ons

simple +\$1

vegan mocha, lavender, earl grey, maple, strawberry, vanilla, ube +\$2

extra shot of espresso +\$3

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 \$5.50

Tinker Coffee Co. - Indianapolis, IN

matcha shot \$4

matcha latte \$6

chai latte (hot or iced) \$4 **make it dirty** +\$1

fresh mint tea (hot) \$5

Big T NYC hot tea \$3

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

Herbal: ginger, chamomile, rooibos, spearmint, hibiscus

Circle Kombucha

12 oz cans: rotating \$5 / 16 oz draft: Ginger Lemon \$6

La Croix

12 oz cans: rotating \$2

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*.