

menu

Carmel // Brunch

garden table

toast

substitute gluten free Native Bread toast for \$2.50

garden toast \$13

add eggs \$3 or GT smoked salmon \$7 Avocado, preserved lemon, cherry tomato, pickled onion, ricotta smear, on semolina

smoked salmon toast \$16

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

nutella sticks \$14

Cinnamon sugar fried bread, fresh fruit, whipped nutella dip

bowls

açaí bowl \$15

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

add placha shrimp \$7 Marinated beef, bell peppers, jalapeno, red onion, redskin potatoes, scrambled eggs, avocado, tomatillo salsa, corn tortilla chips

chorizo hash \$16

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

quinoa breakfast bowl \$14

add chicken, GT smoked salmon, placha shrimp \$7, salmon filet or sesame crusted tuna \$13 Quinoa, veggies, vegan pesto, hemp seeds, poached eggs

salads

add grilled chicken, chicken salad, GT smoked salmon, or placha shrimp \$7, salmon filet or sesame crusted tuna \$13

chop chop salad \$16

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

kai's salad \$16

Burrata, crispy prosciutto, arugula, balsamic vinaigrette

rachel from Friends salad \$15

Quinoa, feta, cucumber, chickpeas, mint, parsley, red onion, lemon vinaigrette

kale salad \$18

Pan seared sesame crusted ahi tuna, kale, red and napa cabbage, shaved Brussels sprouts, carrots, radicchio, tomato, cucumber, red onion, candied cashew, ginger vinaigrette

kids

for guests 12 and under

muffin monster \$8

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

sandwiches

breakfast sammie \$14

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

breakfast burrito \$15

Hash brown potatoes, roasted red pepper, chorizo, cheese blend, scrambled egg, salsa verde on the side (option to make it a bowl)

BLT smash \$14

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

brunch burger \$17

Choice of beef or Impossible burger, bacon, sunny egg, arugula, aioli on brioche bun. Served with fries. (substitute wagyu beef patty for \$10)

turn-key \$14

add eggs \$3 or bacon \$4 Sliced turkey, roasted tomatoes, herbed goat cheese, arugula, skhug sauce on focaccia

chicken salad \$14

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

steak torta \$16

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

portobello sandwich \$14

Marinated and grilled portobello mushrooms, roasted red peppers, smoked gouda, arugula, garlic aioli on ciabatta

plates

blueberry hotcakes \$12

quiche of the day \$13

Rotating daily, limited availability, served with greens

garden benedict \$14

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

smoked salmon hash \$17

Red potato, red pepper, red onion, sweet potato, Brussels sprouts, poached egg, and 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 chipotle sauce, sunny egg, avocado, queso fresco, cilantro lime crema

braised brisket tacos \$16

Flour tortilla, shredded lettuce, avocado aioli, pickled red onion, queso fresco, cilantro, with a side of napa coleslaw

blackened fish tacos \$16

Flour tortilla, shredded lettuce, sweet chili aioli, pickled red onion, queso fresco, cilantro, with a side of napa coleslaw

sides

roasted potatoes \$6

Brussels & sweet potato \$6

fries with sriracha aioli \$7

fries with dill dip \$6

cinnamon sugar bites \$6

cup of fresh fruit \$6

yogurt parfait \$7

cup of soup \$4

breakfast sausage \$5

black pepper bacon \$5

lamb bacon \$6

yam bacon \$3

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 \$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

all our simple syrups are made fresh in house

love you so matcha \$8

(Hot or iced) Matcha Latte with with raspberry simple

golden hour \$7

(Hot or iced) (Hot or iced) Latte with orange and vanilla simple, ginger juice

gingered pear tonic \$7

(Iced only) Latte with pear simple, ginger juice

stop and smell the roses \$7

(Hot or iced) Chai Latte with rose simple

lavender haze \$7

(Hot or iced) Latte with lavender and vanilla simple

butterfly tea \$7

Hot or Iced) Blue butterfly pea tea, hibiscus simple, matcha

espresso

house syrup add-ons

simple +\$1

vegan mocha, raspberry, orange, vanilla, pear, rose, lavender, hibiscus +\$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 \$5

matcha latte \$7

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

fresh mint tea (hot) \$5

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

Circle Kombucha

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

San Pellegrino Italian sparkling water

1 liter bottle \$6

Smeraldina Italian still water

1 liter bottle \$6

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. But you already knew that, right?