

menu

Broad Ripple // Spring '17

garden table

classics

broiled grapefruit \$4

Drizzled with local honey

hummingbird mush \$6

add breakfast sausage \$4 Polenta squares seared in coconut oil topped with cinnamon and local honey

vegan beans & cornbread \$11

Sautéed tempe, navy bean gravy, sage chimichurri, jalapeño cornbread

basic b \$10

Eggs, hash browns, choice of sausage/bacon/ham, toast

bowls

granola gangster \$9

House-made granola, Greek yogurt, seasonal fruit and local honey

hippie porridge \$8

Oatmeal topped with seasonal fruit, honey, hemp seeds

acai bowl \$13

Served chilled. Acai, banana, coconut milk, seasonal fruit, house-made granola, and almond butter

quinoa breakfast bowl \$12

Quinoa veggie mix topped with two poached eggs, house-made pesto and hemp seeds

toast

substitute gluten free toast for \$2

french toast \$10

Banana bread French toast, house granola, fresh berries, real maple syrup

garden toast \$8

add egg \$2; add smoked salmon \$6 Mashed avocado, tomatoes on toast with a dash of chili powder and squeeze of lemon

tuscan toast \$12

add egg \$2 Pesto, arugula, lamb bacon, feta, cherry tomatoes

smoked salmon toast \$12

add egg \$2 House cured & smoked salmon, cream cheese, capers, onion, cracked pepper, sea salt

sides

garden benedict \$12

Mashed avocado toast, tomato, poached eggs, basil hollandaise

pork shoulder benedict \$14

Braised pork shoulder, housemade biscuit, swiss chard, poached eggs, cajun hollandaise

hash browns \$3

avocado \$3

cup of fresh fruit \$3

cup of house granola \$3

mixed greens \$4

sautéed veggies \$6

side of meat

applewood bacon \$4

lamb bacon \$4

breakfast sausage \$4

smoked salmon \$6

roasted chicken \$4

sammies

sandwiches served with your choice of house greens or seasonal fruit

vegan bahn-mi sandwich \$12

Sun-dried tomato hummus, avocado, seasonal veggies, salsa verde on baguette

cubahn-mi sandwich \$14

Pulled pork, salami rosa, ham, avocado, bahn-mi veggies and Colman's mustard on baguette

blt sandwich \$12

Choice of bacon, romaine, tomato, smashed avocado, sriracha aioli

primo sandwich \$13

Chicken milanese, grilled red onion, Oaxaca string cheese, avocado, salsa verde aioli, greens, on cemita

breakfast sandwich \$12

Scrambled eggs, rosemary ham, hash browns, colby, avocado, greens, on house brioche

dishes

mojo tacos \$13

Braised pork, cilantro scrambled eggs, salsa verde, avocado, queso fresco, rhubarb pico, white corn tortillas

andouille sausage hash \$12

Russet potato, roasted pepper, cipollini onions, poached eggs, cajun hollandaise

panzanella \$12

Radicchio, spring peas, fennel, leek, salami rosa, manchego cheese, baguette, shallot vinaigrette, poached egg

kuku sabzi \$11

add smoked salmon \$4 Fresh herb frittata (cilantro, parsley, dill, spring onion, garlic) Lebanese soft scrambled egg, yogurt, cucumber relish

salads

chopped salad \$6/ \$10

Sunflower seeds, cucumber, tomato, avocado, colby cheese, shaved ham and chicken, basil vinaigrette

thai picnic salad \$6/ \$10

Shredded BBQ chicken, greens, cabbage, carrots, chili and cornbread croutons, ginger buttermilk dressing

BLT salad \$6/ \$10

Applewood bacon, avocado, tomato, onion, cucumber, sriracha dressing

spring salad \$6/ \$10

add chicken \$4 Oranges, almonds, fennel, dried cranberries, orange-basil vinaigrette

kids

kids plate \$5

Egg any way, bacon, toast with side of jam

kids biscuit monster \$5

Biscuit with scrambled egg, bacon, jam and berries

kids french or advocado toast \$5

kids porridge \$5

Oatmeal, berries, drizzled honey

soup

spring chicken soup \$3/\$6

Mushroom, tomato, garlic, leek, spring pea, yogurt broth

soup of the day \$3/\$6