

menu

Mass Ave // Brunch

garden table

toast

substitute gluten free toast for \$2

garden toast \$10

add egg \$2 Multigrain, avocado, preserved lemon, cherry tomato, pickled onion, ricotta smear

tuscan toast \$12

add egg \$2 Multigrain, pesto, tomato, lamb bacon, greens, feta, olive oil (substitute yam bacon for vegetarian)

whipped feta toast \$13

Multigrain, whipped feta, roasted corn, green beans, tomatoes, green pea spread, preserved lemon

chicken salad toast \$13

Multigrain, bacon, tomato, pickled onion, greens

bowls

granola gangster \$10

Yogurt, berries, honey, hemp seeds

açaí bowl \$13

Berries, almond butter, coconut, power powder, minty herbs

vegan b&c \$12

add egg \$2 Jalapeño cornbread, tempeh white bean gravy, sage chimichurri

poke bowl \$15

Tuna poke, quinoa, pickled cabbage, fried tofu, hemp cashew butter, avocado, edamame, radish

pesto couscous \$13

add salmon \$6 Roasted corn, green beans, tomatoes, curried farro & cauliflower, arugula, crunchy garbanzo beans. Served chilled.

add chicken \$5 or smoked salmon \$6 to any salad

plate of greens with basil vinaigrette \$6

roasted beet and arugula \$13

Smoked salmon, compressed pear, pickled onion, pepitas, champagne vinaigrette, goat cheese crostini

insalata capri \$14

Heirloom tomato, avocado, chicken, greens, green beans, feta, basil vinaigrette, balsamic reduction

mediterranean \$13

Mixed greens, tabbouleh, couscous, feta, roasted tomatoes, kalamata olives, greek dressing

chop chop \$12

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

summertime \$13

Watermelon, mint, feta, balsamic reduction

sides

soup (rotating selection) \$4 / \$6

Brussels sprouts & sweet potato \$4

biscuit monster \$6

hash browns \$6

Indiana street corn \$4

cup of fresh fruit \$6

cup of house granola \$4

cup of chicken salad \$6

sandwiches

breakfast sammie \$12

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

turn-key \$12

Shaved turkey, whipped cured lemon goat cheese, skhug sauce, arugula, roasted tomatoes, baguette

BLT smash \$13

add egg \$2 Avocado, black pepper bacon, lettuce, tomato, sriracha aioli, multigrain

vegan banh-mi \$11

add pulled pork \$4 Avocado, hummus, seasonal veggies, pickled cabbage, skhug sauce, baguette

veggie burger \$12

add egg \$2 Quinoa beet burger, avocado, daikon carrot slaw, honey oat bun

cajun hen \$13

Paprika chicken, black pepper bacon, cajun mayo, arugula, tomato, pickled red cabbage, on multigrain

monte cristo \$12

Manchego grilled cheese, shaved prosciutto, fennel and mandarin orange slaw

plates

blueberry hotcake stack \$8

piggie smalls \$12

Omelet with house smoked pulled pork, oaxaca cheese, herbs, avocado, shkug sauce, hashbrown

garden benedict \$12

add bacon \$4 / salmon \$6 Multigrain with avocado, poached eggs, hollandaise, herbs

farm stack \$13

Asparagus, poached egg, hashbrown, mixed greens, tomato, roasted corn, pink pepperberry, hot prosciutto and leek vinaigrette

quiche of day \$11

Rotating daily, served with greens

tostada hash \$14

Pork carnitas tostada, heirloom potato, tomato, corn, soybean, verde, radish, sunny egg

smoked salmon hash \$16

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

stuffed french toast \$10

Baked sourdough, fruit du jour, maple syrup, whipped butter

breakfast sausage \$5

black pepper bacon \$5

lamb bacon \$6

yam bacon \$3

A few things we must mention: Our kitchen changes ingredients daily based on seasonality and availability. That means there may be listed ingredients that won't come on your dish, or added ingredients from what is listed. 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?

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 \$11

Four 5oz pours of your choosing

cold pressed juice sample \$3

PROBIOTIC add-on \$24

Progurt, the world's most powerful probiotic with 1 trillion CFU live probiotic microorganisms per serving. Tasteless.

espresso

honey magnolia \$5.75

latte with sage, black pepper, maple syrup & honey

shoshana \$5

espresso, heavy cream, pistachio, ice, topped with cocoa powder

dirty mocha \$5.50

espresso, house mocha, chai, ice

pinch of lavender \$5.75

latte with lavender, house vanilla

house syrup add-ons

mocha, caramel, butterscotch, maple (+1)

pistachio, vanilla (+2)

espresso \$2.50

americano \$2.75

macchiato \$3

cortado \$3.50

cappuccino \$4

latte \$4

mocha \$5

coffee & tea

annabel lee \$6 / with Kahlua \$8.50

Uel Zing cold brew with star anise, cinnamon, white & brown sugar

pour over \$MP

Rotating single origin

house drip \$3.50

locally roasted from Tinker Coffee Co.

cold brew \$4.50

Uel Zing Coffee - Bloomington, IN

activated steamer \$5

activated charcoal, milk, house vanilla

ginger mint sparkler \$5

House ginger, mint, lemon, soda water

matcha shot \$3

matcha latte \$4.50

chai latte (hot or iced) \$4

dirty chai latte (hot or iced) \$5

fresh mint tea (hot) \$5

iced green tea \$3.50

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

presto kombucha

ginger 16oz draft \$4.50

lavender, blueberry 8oz bottle \$3.50

original, white tea 16oz bottle \$5