

menu

Broad Ripple // Brunch

garden table

bowls

granola gangster \$9

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

hippie porridge \$9

Oatmeal, red quinoa, seasonal fruit, honey, hemp seeds

acai bowl \$13

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

quinoa breakfast bowl \$13

Quinoa, seasonal veggies, vegan pesto, hemp seeds, two poached eggs

sweet potato hash bowl \$13

Diced sweet potatoes, applewood bacon, apples, shallots, brussel sprouts, two poached eggs

toast

substitute gluten free toast for \$2

garden toast \$10

add egg \$2; add smoked salmon \$4 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 \$13

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

bruschetta toast \$12

Whipped feta, fresh bruschetta, roasted corn, leeks, poached egg

stuffed french toast \$12

Seasonal fruit, brown butter, house granola, maple syrup, whipped cream

salads

add grilled chicken, smoked salmon or chicken salad for \$4

arugula \$13

Beets, roasted mushrooms, pickled red onion, goat cheese, walnuts, maple-cider vinaigrette

southwest chopped \$12

Black beans, roasted corn, cherry tomatoes, avocado, pickled red onion, avocado lime dressing

kale & quinoa \$12

Butternut squash, apples, avocado, red onion, pumpkin seeds, basil vinaigrette

chopped \$12

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

sides

hash browns \$3

cup of fresh fruit \$4

cup of house granola \$3

sautéed veggies \$6

broiled grapefruit \$5

side of meat

applewood bacon \$5

lamb bacon \$5

breakfast sausage \$4

smoked salmon \$6

sandwiches

sandwiches served with house greens, substitute fresh fruit \$1

B Ripp burrito \$13

Chorizo, sweet potatoes, scrambled eggs, white cheddar, pickled red onions and avocado with a side of house chimichurri

chicken salad \$14

Shallot, celery, bacon, mayo, lemon, with lettuce tomato, avocado on multi-grain

vegan banh-mi sandwich \$12

Sun-dried tomato hummus, avocado, cabbage, house pickles on baguette

cubanh-mi sandwich \$14

Pulled pork, salami rosa, ham, avocado, cabbage, house pickles and Colman's mustard on baguette

blt sandwich \$13

Bacon, romaine, tomato, smashed avocado, sriracha aioli

breakfast biscuit \$12

Bacon, scrambled eggs, cheese, house greens, side of jam

plates

short stack scramble \$13

Blueberry silver dollar pancakes over a spicy chorizo scramble with whipped cream and maple syrup

andouille sausage hash \$13

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

vegan beans & cornbread \$12

Sautéed tempe, navy bean gravy, chimichurri, jalapeño cornbread

basic b \$12

Eggs your way, hash browns, choice of meat, toast or biscuit

garden benedict \$12

add ham or bacon \$3 Mashed avocado toast, poached eggs, basil hollandaise

breakfast stack \$12

Hash browns, cheese, country ham, scrambled eggs, smashed avocado, house greens

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

kids yogurt and granola \$5

Fresh berries, local honey

kids AB&J \$5

Homemade almond butter and house jam on multi-grain

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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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.

drinks

modbar

*rotating house drinks
*alternative milk \$.75

espresso \$2.50

americano \$2.75

macchiato \$3.50

cortado \$3.50

cappuccino \$4

latte \$4.5

mocha \$5

coffee

bottomless drip \$3.50
to go \$2

locally roasted Tinker Coffee Co. Conduit seasonal blend & rotating single origins

iced coffee \$4.50

skinny bullet \$6

Local Tinker Coffee blended with local Skinny Coconut Oil

tea

matcha shot \$3

matcha latte \$5

chai latte \$5

Big T NYC hot tea \$3

Big T NYC iced tea \$3.5

shots

fire cider \$3

PROBIOTIC shot \$24

Progut, the world's most powerful probiotic -1 trillion CFU live probiotic microorganisms per serving

juice

cold pressed juice flight \$11
Four 5oz pours of your choosing

cold pressed juice sample \$3

garden table

rose

Piedra Negra Rose \$8 gls / \$30 bt1
argentina

bubbly

house prosecco \$8 gls / \$28 bt1
italy

house mimosa \$8
lush love + prosecco

mini mimosa pitcher \$16
lush love + prosecco

white

Clifford Bay Sauv Blanc \$8 gls / \$30 bt1
new zealand

red

Rutherford Rhiannon blend \$8 gls / \$30 bt1
california

beer

Three Floyds \$5
rotating brews

Fountain Square
Workingman's Pilsner \$5
bohemian pilsner, ibu 25, abv 5.0%

Taxman Gold Standard \$5
abbey blonde Ale ibu 20, abv 6.2%

Taxman La Maison \$5
saison/farmhouse ale ibu 25, abv 7%

Sun King Sunlight Creme Ale \$5
blonde ale, ibu 20, abv 5.3%

Sun King Osiris \$5
pale ale, ibu 50, abv 5.6%

Sun King Wee Mac \$5
Scottish-style ale, ibu 22, abv 6%