

menu

Mass Ave // Brunch

garden table

toast

substitute gluten free Native Bread 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)

smoked salmon toast \$13

add egg \$2 Multigrain, smoked salmon, cream cheese, capers, pickled onion, black pepper, preserved lemon

chicken salad toast \$13

Multigrain, bacon, tomato, pickled onion, greens

bowls

açaí bowl \$13

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

b&g \$13

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

chorizo hash bowl \$14

Sweet potato and chorizo hash, kale, tomato, corn & squash puree, sunny egg, avocado, tomatillo salsa

poke bowl \$15

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

curried veggie bowl \$14

add egg \$2 Zucchini, yellow squash, asparagus, radicchio, cauliflower rice, curry aioli smear

fajita bowl \$14

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

cauliflower bowl \$14

add egg \$2 Riced cauliflower, leeks, broccoli, asparagus, mushrooms, sun dried tomatoes, roasted garlic puree, coconut oil

salads

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

plate of greens with basil vinaigrette \$6

citrus \$13

Mixed greens, mandarin oranges, candied walnuts, dried cranberries, blue cheese crumbles, blood orange vinaigrette

beet & arugula \$14

Arugula, herbed goat cheese, beets, pistachios, passion fruit dressing

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

kale caesar \$10

Shredded kale, parmesan, gluten free croutons, caesar dressing

sandwiches

breakfast sammie \$12

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

golden turn-key \$12

Shaved turkey, curry aioli, peppadew jam, arugula, bacon, 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, shkug sauce, baguette

cauliflower grilled cheese \$12

Cauliflower, fontina, cheddar, on sourdough + cup of roasted tomato & red bell pepper soup

baja chicken \$14

Tortilla crusted chicken breast, mozzarella, avocado, lettuce, pickled red onion, spicy mayo, baguette

plates

blueberry hotcake stack \$8

spring stack \$14

Hash brown, asparagus, greens, cherry tomatoes, poached eggs, hot prosciutto and leek vinaigrette

chilaquiles \$14

Tortilla chips, mole rojo, chicken, black beans, pickled red onion, queso fresco, sunny egg, cilantro

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

quiche of day \$11

Rotating daily, served with greens

smoked salmon hash \$16

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

brioche french toast \$11

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

basic b \$12

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

sides

| | | |
|---|---------------------------------|-------------------------------|
| soup (rotating selection) \$4/ \$6 | cup of fresh fruit \$6 | breakfast sausage \$5 |
| Brussels & sweet potato \$4 | cup of house granola \$4 | black pepper bacon \$5 |
| yogurt parfait \$6 | cup of chicken salad \$6 | lamb bacon \$6 |
| biscuit monster \$6 | hash browns \$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

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 \$11

Four 5oz pours of your choosing

cold pressed juice sample \$3

PROBIOTIC add-on \$24

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

espresso

house syrup add-ons \$1

mocha, caramel, maple, ginger, rose water, vanilla (+2), pistachio (+2)

summer morning \$5

espresso, chamomile & rose water simple syrup, sparkling water, ice

shakarado \$5

espresso, heavy cream, ice, your choice of house syrup

bouquet of roses \$6.50

latte with lavender infused espresso, rose water simple syrup, honey

love me ginger \$5.75

latte with house ginger syrup and cardamom

espresso \$2.50

americano \$2.75

macchiato \$3

cortado \$3.50

cappuccino or latte \$4

mocha \$5

coffee & tea

ginger mint sparkler \$5 / with gin \$9

House ginger, mint, lemon, soda water

pour over \$MP

Rotating single origin

house drip \$3.50

locally roasted from Tinker Coffee Co.

nitro cold brew \$5.50

Tinker Coffee Co. - Indianapolis, IN

Thai iced tea \$4

Thai tea blend and cream

matcha bullet \$6

Matcha, oat milk, coconut oil

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

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

16oz draft (ginger) \$4.50

16oz bottle \$5