

Brunch Menu

Available Saturday & Sunday 10AM-7PM

BRUNCH DOUGHNUT vg	\$5.00
chef's way, may contain dairy	
AÇAI BOWL	\$13.00
fresh fruit, granola and toasted coconut	
WHOLEWHEAT PANCAKE SHORT STACK vg	\$12.00
cinnamon honey butter, maple syrup	
add egg any style +\$2, pancake +\$3, bacon +\$3	
SPINACH AND FETA OMELETTE vg	\$12.00
local greens, spring onion, home fries	
add bacon +\$3, toast +\$2	
BACON EGG AND CHEESE SANDWICH gf*	\$12.00
tomato jam, cheddar cheese, multigrain bread	
served with za'atar home fries or side salad	
BROWN SUGAR ALMOND FRENCH TOAST vg gf*	\$14.00
toasted almond, blueberry compote, maple syrup	
add egg any style +\$2, bacon +\$3	
A.M. GYRO vg gf*	\$13.00
feta omelet, roasted tomatoes, arugula, tzatziki,	
pickled onion, served with home fries or side salad	
add bacon +\$3	
S.O.F BREAKFAST	\$14.00
one pancake, two eggs any style, bacon,	
served with za'atar home fries or side salad	
add toast +\$2	

Kids

served with fresh fruit

POPCORN CHICKEN	\$8.00
served with ketchup	
GRILLED CHEESE vg gf*	\$6.00
add tomato	
RIGATONI	\$6.00
olive oil or butter	

vegan = v

vegan option = v* gluten free = gf

vegetarian = vg gluten free option = gf*

Cocktails

MIMOSA	\$8.00
prosecco, orange juice	
BLOODY MARY	\$11.00
vodka, tomato juice, horseradish, hot sauce, celery salt, worcestershire sauce.	

Smoothies

BLUEBERRY MINT v gf	\$9.00
mint, fresh lemon juice, organic coconut water	
MANGO GUAVA v gf	\$9.00
fresh ginger, agave, oat milk	
SUPER GREEN v gf	\$9.00
pineapple, kale, spinach, mango, organic coconut water	
STRAWBERRY BANANA vg gf	\$9.00
local honey, toasted flax seeds, oat milk	

Coffee, Tea, & More

FRESHLY BREWED JULIUS MEINL COFFEE	\$2.50
ESPRESSO	\$3.00
LATTE	\$5.00
CAPPUCCINO	\$5.00
MOCHA	\$5.00
ICED TEA	\$4.00
HOT TEA	\$3.50
breakfast, earl grey, chamomile, green	
SAN BENEDETTO WATER	\$4
mineral or sparkling	
TONIC WATER	\$3
COCONUT WATER	\$3