

BRUNCH



starters

Warm Spinach–Artichoke Nachos (V/GF)

crispy tortilla chips, vegan cheddar cheese, pico de gallo, greens, pickled Serrano peppers, sriracha-lime crema 13

Vegetable Spring Rolls (V)

napa cabbage, carrots, seasonal mushrooms, fresh cilantro, ginger, sweet chili-plum sauce 10

eggs

Classic Eggs Benedict

Canadian bacon poached eggs, English muffin, hollandaise sauce, home fries 16

Eggs Florentine

poached eggs, sautéed spinach and mushrooms, English muffin, hollandaise sauce, home fries 16

Breakfast Burrito

scrambled eggs, black beans, Spanish rice, guacamole, Mexican chorizo, fresh mango-garden vegetable salsa, Monterrey jack cheese, green onions, flour tortilla; mixed baby green salad 15

Mayan Eggs

crispy corn tortillas, black beans, Spanish rice, melted Monterey Jack, guacamole, green onions, rancho sauce, sweet plantains 17

Eggs Shakshuka

poached eggs, tomatoes, red peppers, chickpeas, artichokes, spinach, caramelized onions, melted white cheddar, parsley, toasted baguette 16

Steak n' Eggs (GF)

grilled marinated flank steak, green chimichurri, two eggs any style, Spanish rice, black beans 21

Egg dishes available with only egg whites add 1

big salads

Southwestern Grilled Chicken Salad (GF)

grilled chicken, field greens, sun-dried cranberries, roasted corn, toasted almonds, Gorgonzola, orange-mirin vinaigrette 18

Chopped Green Salad (Vg)

romaine, baby spinach, mesclun, radicchio, roasted corn, butternut squash, feta, red peppers, chopped tomatoes, herbed croutons, herb balsamic vinaigrette 15

Kale Salad (Vg/GF)

curried hazelnuts, chick peas, Pecorino Romano, radicchio, dried apricots, avocado, green goddess dressing 15

Spring Street Natural Taco Salad (Vg/GF)

black beans, brown rice, guacamole, queso fresco, sour cream, pico de gallo, roasted corn-tomato salsa, crispy corn tortilla chips 17

Rainbow Organic Quinoa Salad (Vg/GF)

baby arugula, fresh mint, cilantro, avocado, spicy toasted pumpkin seeds, julienned carrots, red cabbage, feta cheese, honey lime vinaigrette 17

Arugula Veggie Bowl (V/GF)

arugula, chickpeas, butternut squash, toasted pumpkin seeds, roasted cauliflower, quinoa, black beans, avocado, balsamic dressing 17

ADD to any Salad:

seasoned tofu (V/GF) 3

roasted tempeh (V/GF) 3

chickpea fries (V/GF) 4

sautéed free range chicken / grilled free range chicken (GF) 4

almond-veggie burger (V) 8

beef burger (GF) 9

grilled jumbo shrimp (GF) 6

grilled organic salmon 4oz / 7oz (GF) 9 / 14

(V) Vegan (Vg) Vegetarian (GF) Gluten Free

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waffles & toasts

Belgian Waffle

pure Vermont maple syrup, fresh seasonal berries, strawberry butter 12

Waffle 'n Chicken

corn flake crusted buttermilk-tabasco fried chicken, belgian waffle, Vermont maple syrup, fresh seasonal berries 17

House Made Brioche French Toast

pure Vermont maple syrup, caramelized bananas, fresh seasonal berries 14
ADD applewood smoked bacon or Chicken-Apple Sausages 3

Paleo "Toast" (GF)

poached eggs, smoked salmon, avocado, cucumbers; on roasted sweet potato discs, pomegranate seeds; served w/ mixed baby greens 16

Egg-Avocado-Kale Toast

house made five grain toast, sliced avocado, poached eggs, melted Monterey jack cheese, kale, pomegranate seeds 16

burgers + sandwiches

Grilled Natural Beef Burger (pasture-fed)

brioche bun, lettuce, tomato, pickles 15

Add white organic American cheese 1

Add Gruyère cheese 2

Add bacon-onion jam 2

Crispy Chicken Sandwich

brioche bun, arugula, tomato, sriracha-lime mayo 15

Grilled Organic Salmon Burger

brioche bun, lettuce, tomato, fresh mango-garden vegetable salsa, chive-lime mayonnaise 16

Veggie Burger (V)

house made almond-veggie patty, guacamole, chipotle veganaise, housemade whole wheat bun 14

ADD to any Burger:

French Fries, Sweet Potato Fries or Baby Green Salad 3

Truffle-Parmesan Fries 4

Vegan Cheddar Cheese 1

Sub Gluten Free Bread 1

vegan

Scrambled Tofu (V/GF)

caramelized onions, shiitake mushrooms, spinach, tomatoes, cilantro, curry, thyme, w/ organic brown rice and mixed baby greens 14

Rice & Vegetable Platter (V)

brown rice, tahini, steamed market vegetables, tofu, black beans, hijiki 15

wok

Stir-Fried Market Vegetables (V/GF) 16

tamari, ginger, garlic, herbs

served w/ organic brown rice or organic quinoa

add protein:

seasoned tofu (V/GF) 2

tempeh (V/GF) 2

chicken (GF) 4

beef (GF) 4

shrimp and calamari (GF) 7

sides

Chicken-Apple Sausages 4

Apple-wood Smoked Bacon 4

Mexican Chorizo 4

Sweet Plantains 4

Home Fries 6

French Fries 7

Sweet Potato Fries 7

Truffle-Parmesan Fries 8

Chickpea Fries tzatziki sauce 11

Steamed Edamame 10

Fresh Seasonal Fruit Bowl 9

**All Grains and Legumes are Certified Organic.

**All meat, poultry and eggs are free range and pasture fed

**no hormones, no antibiotics, no nitrates ever.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.