

EASTER JAZZ BRUNCH

APPETIZERS

OLIVADA \$10. VEGAN

a puréed blend of kalamata olives, roasted garlic and fresh basil with house-made focaccia

Add Lively Run Chèvre, \$4 V

HUMMUS \$12. VEGAN

roasted garlic hummus, drizzled with olive oil and served with sumac-spiced red onions and pita

MEZZE PLATE \$22. V, GF

local Feta, Mediterranean quinoa salad, roasted garlic hummus and Marcona almonds, with pita bread and a tzatziki yogurt dressing

Add house-made fried falafel (3-oz), \$6

ORGANIC GREEN SALAD \$12. VEGAN, GF

local organic greens with dried cherries, candied pumpkin seeds and your choice of house-made dressing.

Add Lively Run Chèvre, \$4 V

SANDWICHES

VEGETARIAN WRAP \$18. VEGAN

choice of smoked maple tamari tofu or falafel with local organic greens, pickled vegetables, cashews, and ginger miso dressing in a spinach wrap, served with a side of French fries and a pickle

CATFISH SANDWICH \$18.

4-oz. cornmeal crusted fried catfish on a sesame seed bun with Hector pepper mayo and local organic greens, served with a side of French fries and a pickle

HECTOR PULLED PORK BARBEQUE SANDWICH \$18.

4-oz. locally raised pork, slow smoked and marinated in tangy Signori barbeque sauce topped with dill coleslaw on a sesame seed bun, served with French fries and a pickle

ENTREES

VEGETARIAN SCRAMBLE, \$18.5 V, GF

three egg-scramble with seasonal vegetable and Lively Run chèvre, served with smoked rosemary home fries

EGGS LOUISIANNE, \$19.5

two poached eggs over house-made andouille sausage, peppers, onions and griddled cornbread, finished with dill hollandaise and served with smoked rosemary home fries

EGGS FLORENTINE, \$18.5 V

two poached eggs over sauteed seasonal vegetable on griddled focaccia, finished with dill hollandaise and served with smoked rosemary home fries

HASH & EGGS, \$18.5 GF

two poached eggs over chopped house-cured beef bacon and herbed home fries finished with Dijon thyme cream sauce

SAUSAGE GRAVY & BISCUITS, \$18.

house-made maple juniper sausage gravy served over thyme biscuits with smoked rosemary home fries

Add two eggs any style, \$5.

BRUNCH POUTINE, \$15.

house-cut French fries, Yancy Fancy cheese curds and house-made maple juniper sausage gravy, drizzled with maple syrup

Add one egg any style, \$2.5

BRIOCHE FRENCH TOAST, \$15.

with a local strawberry puree, honey butter and maple syrup, served with smoked home fries

SIDES

side smoked rosemary home fries, \$6.

side bacon, \$6.5

house-made blueberry sage sausage link, \$6.5

two eggs, any style. \$6.

whole wheat toast (two slices), \$3



CREATE YOUR PLATE

à la carte market fare

SMOKED TOFU (6-OZ.) \$15. VEGAN, GF

Ithaca soy tofu, smoked with local maple syrup and tamari, finished with sesame seeds, ginger miso dressing

FRIED FALAFEL (4-OZ.) \$15. VEGAN

made in house with chickpeas, parsley, cilantro, Indian spices with sesame tahini dressing

HECTOR PULLED PORK BARBEQUE (6-OZ.) \$16. GF

slow smoked, marinated in tangy Signori barbeque sauce

CORNMEAL CRUSTED CATFISH (7-OZ.) \$17.

fried and served with smoked tomato coulis

CORNBREAD WITH HONEY BUTTER \$5.50 V

made with local cornmeal and honey

DILL COLESLAW (6-OZ.) \$6.50 V, GF

fresh cabbage and dill with a creamy slaw dressing

BEANS & GREENS (6-OZ.) \$6.50 VEGAN, GF

local black beans, black eyed peas, hominy and smoked tomato juice with braised local organic greens

SIDE SALAD \$7. VEGAN, GF

MEDITERRANEAN QUINOA SALAD (6-OZ.) \$7.50

VEGAN, GF

with diced tomatoes, local cucumbers and red onion, garlic oil, lemon juice and parsley

HOUSE-CUT FRENCH FRIES (6-OZ.) \$7.50 V

freshly cut and local, served with Hector pepper mayo

*If you have food allergies, please notify us.

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