

# Garden Grille

## BRUNCH

V=VEGAN GF=GLUTEN FREE

WE USE 100% CERTIFIED ORGANIC FREE RANGE EGGS.

- The AMERICAN BREAKFAST two eggs any style served with home fries and toast \$6  
~ add tofu bacon or vegan sausage \$3.50
- GARDEN GRILLE OMELET sautéed seasonal vegetables served with home fries and toast \$8
- PORTOBELLA GOAT CHEESE ARUGULA OMELET served with home fries and toast \$9
- FRIED EGG SANDWICH grilled english muffin, soy sausage and one egg fried, topped with sautéed spinach and mozzarella cheese with a side of home fries \$7
- HOUSE SPECIAL OMELET soy sausage, sweet potatoes, red onions and arugula, home fries and toast \$9
- HUEVOS RANCHEROS two eggs any style, refried beans, avocado, salsa on tortillas topped with ranchero sauce and queso fresco \$8
- GARDEN TOFU SCRAMBLE with grilled seasonal vegetables, served with home fries and toast V \$7  
add or substitute: vegan cheese \$1 \* avocado \$2 \* tofu bacon \$2 \* jack/mozzarella/goat cheese \$1

## FROM THE GRIDDLE

- VEGAN PANCAKE STACKS (three) V regular \$6 \* blueberry \$7 \* vegan chocolate chip \$7
- VEGAN BELGIAN WAFFLE V regular \$6 \* blueberry \$7 \* vegan chocolate chip \$7
- VEGAN FRENCH TOAST with fresh fruit compote and raspberry sauce V \$8

## BRUNCH SPECIALTIES

- FRESH BAKED VEGAN CINNAMON ROLLS with "cream cheese" frosting \$3.50
- BREAKFAST BURRITO eggs, beans, corn, salsa and jack cheese \$8
- TEMPEH REUBEN swiss, sauerkraut, caramelized onions, thousand island dressing on country bread \$8
- ROASTED BUTTERNUT SQUASH QUESADILLA with black beans, jack cheese and avocado, with a side of salsa \$10
- VEGAN BLT homemade tofu "bacon" with arugula, tomatoes & chipotle sauce V \$7 ~ add avocado \$2
- SANTA FE BURGER topped with greens, tomatoes, caramelized onions and pesto sauce V \$6  
~ add grilled portobella \$2 ~ add tofu bacon \$2

## SALADS

- GRILLED PEAR and ASPARAGUS with candied walnuts, gorgonzola and mesclun greens \$10
- GRANDMA REGGIE'S RAW HEAVEN baby arugula, mango, avocado, grapefruit, beet-infused jicama and cashew gomasio V GF \$10
- GARDEN GRILLE HOUSE SALAD with mesclun greens, cucumbers, carrots and tomatoes \$5

HOMEMADE DRESSINGS: APPLE CIDER VINAIGRETTE \* LEMON TAHINI \* MISO GINGER \* POMEGRANATE VINAIGRETTE

## SIDES

MISO SOUP \$3/\$4 ~ SOUP of the DAY (V)(GF) \$4/\$6

CHIPOTLE SEARED SEITAN (V) with wasabi mustard dipping sauce \$7

GRILLED SWEET POTATOES with homemade barbeque sauce \$6

HOMEMADE TOFU BACON (V)(GF) \$3.50

'LIL SIDE OF PANCAKES (V) \$2

SOY SAUSAGE (V) \$2.50

100% MAPLE SYRUP \$2

GREENS of the day \$6



A note from Henry— Please tell us of any dietary restrictions or food allergies. All items can be made with vegan cheese upon request. The Garden Grille now uses compostable take out packaging, corn based “plastic” and all recyclable. For more information on what we are using please ask our staff. Keep it joyful!

## DRINKS

### JUICES

Fresh carrot	\$4/\$5
Fresh orange	\$4/\$5
Fresh watermelon (seasonal)	\$4/\$5
Fresh carrot, apple, ginger	\$4/\$5
Fresh carrot, beet, parsley	\$4/\$5
The Kermit * cucumber, celery, parsley, spinach	\$5/\$7
Pear, lemon, ginger	\$4/\$5
Ginger lemonade	\$4/\$5
Cranberry	\$4/\$5
V-7 * carrot, beet, parsley, cucumber, spinach, celery, tomato	\$6/\$7

### BEVERAGES

Organic New Harvest dark roast coffee (regular or decaf)	\$2.75
Cold brewed organic iced coffee (seasonal)	\$3
IRIE iced tea: red berry zinger * black	\$2
IRIE hot tea (ask for our daily selection)	\$2
Ginger Brew	\$3
China Cola	\$3
Perrier	\$2

### SMOOTHIES

Playa Tulum * pineapple, coconut, banana, strawberry	\$5
Seychelles Sunset * strawberry, orange, banana	\$5
Kauai Kiss * blueberry, pineapple, banana	\$5
Mambo * blueberry, raspberry, strawberry, banana, cranberry, fresh ginger	\$5
Crazy Weech * chocolate soy milk, banana, peanut butter	\$5

### ADD INS

Hemp Powder 🌱 Plant-based protein	\$1
Complete Meal Powder 🌱 Plant-based protein, vitamins, enzymes and minerals	\$2
Super Green Food 🌱 Blend of greens, enzymes, fiber and antioxidants	\$2