



The Plant *cafe organic* grew from the desire to make healthy and delicious organic food. Our menu is made fresh daily using exclusively 100% organic and local ingredients. **Fresh. Local. 100% Organic.**

**BRUNCH DRINKS**

**Mimosa** 11 | **Bloody Mary** 11

**APPETIZER**

**Hummus Plate** garlic-lemon hummus, basil hummus, bread, mixed greens, olives 14.25 🌱

**Avocado Toast** toasted levain, arugula, shaved radish, sesame seeds, toasted garlic, sliced lemon 6.75 🌱

**MAINS**

**Oatmeal** steel cut oats, dried apricots, cinnamon, toasted almonds (soy milk upon request) 6 🌱

**Avocado BLT** bacon, avocado mash, sliced tomatoes, leaf lettuce, tomato aioli on toasted sourdough 15 + *fried egg* 2.25

**Huevos Rancheros** two eggs any style (or basil pesto tofu 🌱), black beans, white cheddar, pico de gallo, avocado, crema, crispy corn tortillas 16.5 🌱

**Brioche French Toast** seasonal fresh fruit, maple syrup 15.5

**Sambazon Bowl** açai berries blended with blueberries, strawberries, an apple/orange juice blend, topped with seasonal fruit & granola 10.5 🌱

**Two Eggs Any Style** served with sourdough toast, country potatoes and fresh seasonal fruit 10

**Power Bowl** poached egg, brown rice, kale pesto, pickled watermelon radish, raw red radish, sautéed mushrooms & spinach, side of sriracha 13.25 🌱

**Basil Pesto Tofu Scramble** basil pesto tofu, cherry tomatoes, spinach, served with sourdough toast & roasted rosemary potatoes 14 🌱

**House-made Granola Bowl & Seasonal Fruit** with your choice of milk, soy milk, or yogurt 9

**Buttermilk Pancakes** seasonal fruit, maple syrup, butter 14

**Kid's Egg Plate** scrambled eggs with a side of seasonal fruit 6 🌱 + *add turkey sausage* 2.5 + *bacon (2 pc)* 3.75 + *add vegan sausage* 1.5

**SALADS** served with freshly sliced bread

**Roasted Beet** mixed greens, shaved fennel, feta cheese, toasted walnuts, balsamic vinaigrette 13.5 🌱

**Avocado & Grapefruit** wild arugula, shaved fennel, macadamia nuts, black pepper macadamia nut dressing 13.5 🌱

**Cobb** romaine, cherry tomatoes, avocado, roasted chicken, bacon, hard boiled egg, Point Reyes blue cheese, herbs, champagne vinaigrette 15 🌱

**Roasted Chicken & Arugula** arugula, roasted chicken, apple, radish, toasted almonds, feta, balsamic vinaigrette 15.75 🌱

**Dino Kale** dino kale, arugula, red quinoa, cherry tomatoes, avocado, carrots, cucumbers, toasted almonds, lemon cumin vinaigrette 15 🌱

**Full Belly** mixed greens, dino kale, Napa cabbage, carrot, cucumber, cherry tomato, roasted beets, pea shoots, quinoa, avocado, hummus, pickled onions, sunflower seeds, ginger miso dressing 15.25 🌱

**Add to any salad:** + *avocado* 2.25 + *fried egg* 2.5 + *tofu* 3.5 + *bacon* 3.75 + *chicken* 5 + *shrimp* 5.5 + *wild salmon fillet* 10.5

**BURGERS** served with house-made pickles and a side salad. *Substitute gluten-free bread* 2

**Plant Burger™** vegetarian patty made in-house from lentils, mushrooms, beets, cashews & bulgur wheat. Topped with grilled onions, lettuce, tomato, vegan aioli on an Acme bun 12.5 🌱

**Turkey Burger** patty made in-house from ground turkey & vegetables. With grilled onions, lettuce, tomato, dijonaise on an Acme bun 13.75

**Buttermilk Crispy Chicken Breast** seasoned breaded chicken breast, spicy slaw, tomato, shaved carrot on a pan de mie roll 13.75

**Add to any burger:**

+ **California Style** avocado, white cheddar + 2.5

+ **Cheddar & Mushroom Style** sautéed mushrooms, cheddar cheese + 2.5

+ roasted rosemary potatoes + 2.5

**SIDES**

**House Made Turkey Sausage** 5.25

**Vegan Sausage** 3.75

**Toast or English Muffin** 2.5

**One Egg** 2.5

**Substitute Egg Whites** 1.25

**Seasonal Fruit Cup** 3.75

**Roasted Rosemary Potatoes** 5

**Bacon** (4 pieces) 6.25

🌱 **vegan** 🌱 **gluten-free**