



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, turkey 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** avocado, white cheddar + 2.5

+ **Cheddar & Mushroom** 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**

3% added for SF Employer Mandates & Administrative Costs

Marina | Pier 3 | 250 Montgomery & 101 California | Dogpatch | Mill Valley | Burlingame | ThePlantCafe.com

Our kitchen is not a 100% gluten free or nut free facility.

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