brunch

CHICKEN & WAFFLE 16

Crispy fried oyster mushroom clusters atop our housemade waffle with ginger maple syrup & fresh fruit

AÇAÍ BOWL 16

Açaí pureed with banana, blueberry. Topped with fresh strawberries, granola, blueberries & a drizzle of ginger maple syrup.

HARVEST SALAD 14

Bed of chopped romaine & spring mix, roasted sweet potatoes, diced apple, ginger maple brussels, chickpeas, pepitas & apple cider dressing.

AVOCADO TOAST 15

Thick cut sourdough bread topped with fresh avocado, mixed greens, toasted pepita, cherry tomatoes, balsamic drizzle & kosher salt

TOFU SCRAMBLE 14

Savory tofu scrambled with spinach, bell peppers & onion, topped with feta & served with roasted potatoes.





THE PINK FLAMINGO 14

Orange Juice, house made strawberry syrup & vodka, with a glittery twist.

THE WREN 15

Our espresso martini, served with Kapali, Baileys Almonde, vodka & cashew milk.

THE TOUCAN 12

The Orange Juice mimosa like we all know & love.

THE ROBIN 14

A savory Bloody Mary served with green olives and celery.

