



BRUNCH

Migas *(gluten free & vegetarian)* **\$13.00**

eggs* or tofu, with onions, tomatoes, jalapenos, cilantro, crispy corn tortillas, black beans, potatoes, cheese

Lox and Bagel Board **\$15.00**

smoked salmon*, cream cheese, arugula, onion, capers, heirloom tomato, house mustard

Grove Hash *(gf optional)* **\$14.00**

two sunny-side up eggs*, pulled pork, roasted potatoes, peppers, onion, pecorino, hollandaise

Breakfast Bruschetta *(gf optional)* **\$12.00**

smashed avocado, bacon, heirloom tomato, everything seasoning, e.v.o.o, garlic, parmigiano-reggiano, aged balsamic, breakfast radish, dressed greens

• add egg* \$2

Farm Vegetable Hash *(gf optional & vegetarian)* **\$15.00**

two sunny-side up eggs*, quinoa, spinach, mushroom, onion, tomato, gruyere, avocado, asparagus

Sunrise Flatbread **\$12.00**

two sunny-side up eggs*, bacon, mozzarella, fontina, garlic, extra virgin olive oil, dressed arugula