



Plant Based Menu

In Creating Our Plant Based Menu, We Chose To Lead With Powerhouse Nutrient Rich Plants To Give Our Guests A Great Start To Their Day.

We Also Offer Oat Milk.



Sweet Berry Maple Oatmeal

Our Old Fashioned Oatmeal (Made With Water) Topped With Fresh Strawberries, Blueberries, Raspberries, Granola, & Pecans. Drizzled With Maple Syrup & Served With Brown Sugar. 8.75

Harvest Hash

Baked Breakfast Potatoes, Onions, Green Peppers, Baby Spinach, Roasted Red Peppers, & Roasted Portabella Mushrooms. Topped With Sliced Avocado. Fresh Red Salsa & Home-Made Vegan Refried

Black Beans On The Side. Served With Multi Grain Toast. 14.99

(Add Plant Based Chorizo 5.00)



Vegan Chilaquiles Roja

Home-Made Tortilla Chips Sauteed In Our Home-Made Spicy Red Salsa Topped With White & Green Onions. Served With Guacamole, Home-Made Vegan Refried Black Beans, & Mexican Rice. 9.99

Vegan Avocado Toast

Multi Grain Toast Topped With Smashed Avocado, Fresh Baby Spinach, Tomato Wheels, Diced Cucumbers, Peppadew Peppers, & Scallions. Seasoned With Garlic Powder & Oregano.

Served With Choice Of Side. 12.99



Chipotle Veggie Burger

Black Bean Chipotle Veggie Burger Topped With Spring Mix, Tomato Wheel, & Red Onion On Toasted Multi Grain. Served With A Side Of Home-Made Guacamole And A Choice Of Side. 15.99

(Plant Based Beyond Burger Available As An Option On Main Menu Burger Section.)

Sweet Berry Spinach Salad

Fresh Baby Spinach Leaves, Fresh Strawberries, Candied Walnuts, & Sliced Avocado.

Drizzled With Raspberry Vinaigrette. 14.99



Life Is Sweet! Enjoy It!