

sprig & vine

BRUNCH

S M A L L P L A T E S

DAILY SOUP6

HALVED GRAPEFRUIT BRÛLÉE ^{GF/SF}3

WARM CINNAMON-SUGAR DOUGHNUTS.....5

BISCUITS & CASHEW-HERB GRAVY.....6

GRILLED TOAST ^{SF*}4
housemade blueberry jam & vegan butter

STEEL-CUT OATMEAL ^{GF/SF*}4
asian pear | smoked maple syrup

TEMPEH SAUSAGE ^{GF*}5
smoked maple syrup

S A L A D S

BUTTERHEAD LETTUCE ^{GF/SF}10
watermelon radish | candystripe beet | grilled avocado |
pickled red onion | fried quinoa | citrus-almond dressing

ARAME & SHREDDED CABBAGE ^{GF}11
charred edamame | radish | spicy carrot pickle |
scallion & sesame | miso, cranberry & kumquat dressing

FRISÉE & PINK LADY APPLE ^{GF/SF}10
kohlrabi | shaved fennel | radish | pistachio | grain
mustard vinaigrette

S W E E T

BERRY FRENCH TOAST.....13
local blueberry, red & black raspberry compote | berry
sourdough

PANCAKES.....13
apple-cranberry compote | toasted walnut
[vegan butter available upon request]

CHOCOLATE CHIP PANCAKES.....12
maple syrup [vegan butter available upon request]

S A V O R Y

TOFU BENEDICT.....13
hollandaise | smoked tempeh | english muffin | home
fries

FRIED OYSTER MUSHROOMS.....14
biscuits & cashew-herb gravy

S A N D W I C H E S

SMOKED TOFU SALAD WRAP.....11
caper, red onion, dill & horseradish | roasted red pepper

TEMPEH REUBEN.....12
thousand island | pickles | sauerkraut | rye

GRILLED PORTABELLA PANINI.....12
broccoli rabe & roasted red pepper | roasted garlic &
rosemary aioli

BREAKFAST BURRITO.....12
scrambled tofu | potato | black beans | avocado | salsa
verde | smoked paprika aioli

S I D E S

BROCCOLI & TOFU SCRAMBLE ^{GF}4

BLUE-SKINNED GOLD POTATO HOME FRIES ^{GF/SF}5

B E V E R A G E S

ORANGE JUICE, fresh squeezed.....3-5

ICED MINT ROOIBOS TEA, unsweetened.....3

HOUSEMADE LEMONADE.....3

NATURAL SODAS.....3
root beer, china cola, ginger ale

SPARKLING WATER.....2

small world COFFEE, locally roasted.....2-5

HOT TEA, brewed tableside.....3
lemongrass black | maghreb mint green | white peony
cinnamon plum* | peppermint rooibos* | chamomile
blossom* * = caffeine free

^{GF} = gluten free ^{SF} = soy free * = gluten or soy free upon request

menu is 100% **VEGAN** | we proudly support **LOCAL** farms & **SUSTAINABLE** farming
not all are ingredients listed | nuts are used in various dishes | please inform your server of any allergies
gratuity of 18% will be added to parties of six or more