

The Sweet Life

add a side of nitrate-free bacon, locally made breakfast sausage, or house turkey chorizo +6

Malted Milk Pancakes 14.98

three light and fluffy malted pancakes with real Vermont maple syrup and butter
add fresh blueberries inside +2 | chocolate chips +1
make it churro +1.50

Sandwiches & Wraps

served with organic salad greens

Avocado & Chicken BLT Wrap 15.98

oven roasted shaved chicken breast, smashed avocado, nitrate free bacon, organic lettuces, tomato, house ranch, in a warm tortilla wrap

Chicken Caprese Sandwich 16.98

oven roasted shaved chicken breast, basil pesto aioli, arugula, tomato, fresh mozzarella cheese, balsamic reduction, on ciabatta roll
make it vegetarian – sub avocado for chicken

Z’s Fried Chicken Sandwich 17.75

all-natural Mary’s fried chicken breast, creamy ranch spread, our pickles, cider red cabbage slaw, brioche bun, served with russet potato wedges
make it Nashville Hot +1

Backyard Burger 19.25

1/3lb beef burger on a soft brioche bun, house burger sauce, melted cheddar, grilled butter onions, lettuce, tomato and pickles, served with russet potato wedges
make it a brunch burger!
add bacon +3.25 | add egg +2.50

A Toast To Brunch

served with arugula salad

Avocado Toast Nikki’s Way 13.98

prosciutto ham, fresh avocado mashed with lemon, topped with a sunny egg, chimichurri, Aleppo pepper

Vegan Avocado Toast 11.98

fresh avocado mashed with lemon, topped with heirloom cherry tomatoes, radish, chimichurri, Aleppo pepper

Breakfast All Day

Chef Lea’s Famous Quiche 15.98

untraditional quiche with cheddar, jack, sautéed spinach and fresh basil with Claudine’s simple salad

NEW Kimchi Fried Rice Brunch Bowl 14.98

organic brown rice stir fried with sweet umami sauce, garlic butter mushrooms, zucchini, red peppers and served with a sunny egg and furikake

SIGNATURES

Miso Salmon Bowl 22.75

grilled sesame-miso salmon with sushi style organic brown rice, cucumber, avocado, cabbage, radish, broccoli, carrots, brown sugar miso sauce and nori dynamite sauce

NEW Filet Mignon Skewers & Soba Salad 18.98

four skewers marinated in korean bbq sauce served with soba noodle salad, crunchy vegetables with a brown sugar miso sauce, crispy garlic and chives

NEW Thai Style Seafood Curry 16.98

poached salmon and shrimp in a sweet and spicy coconut curry, zucchini, red peppers, corn, cilantro, mint and basil served over steamed organic brown rice

NEW Calabrian Brisket Mac & Cheese 18.98

creamy mac & cheese loaded with a 1/4 lb of 24hr brisket, 3 cheeses, spicy Calabrian chilies, and garlic-herb breadcrumbs

Tacos

Shrimp Taco Trio 15.98

Trio of grilled shrimp tacos on corn tortillas with avocado mash, red cabbage slaw and Mexican crema

Salads

made with our house blend of organic lettuces
add a protein! shaved chicken breast +5 | brisket +6
grilled salmon +7 | egg +2.50 | avocado +2

NEW Vegan Summer Peach Salad 15.98

juicy market peaches, roasted corn, heirloom tomato, avocado, cucumber, fresh basil, mint & cilantro, organic lettuces and a bright jalapeno-lime vinaigrette

All Natural Chicken “Unchopped” 16.98

oven-roasted shaved chicken breast, salami, heirloom cherry tomatoes, chickpeas, pepperoncini, feta cheese, pine nuts, and oregano vinaigrette

Crispy Chicken Chinese Salad 17.25

huli huli glazed crispy chicken bites with, organic lettuces, crunchy cabbage salad, cucumbers, radishes, seasonal fruit, pickled carrots, cilantro and sesame-ginger vinaigrette

Kids Corner

Puff Cakes 6.98

baby Dutch puff cakes, powdered sugar, butter, real maple syrup

Mac & Cheese 9.98

creamy three cheese pasta add chicken +4.29

Kids Scramble 8.98

scrambled egg, toast, jam, and strawberries

Kids Crispy Chicken Bites 11.98

all-natural hand-breaded crispy chicken bites with creamy ranch and russet wedges

Drinks

Fresh Squeezed Orange Juice 6

Strawberry P.O.P. Punch 5.75

shaken pineapple, orange and peach juice floated with strawberry puree

Matcha Lemonade 4.75

Pineapple-Mint Refresher 4.75

Lemonade 4

Seasonal Claudine Coolers & Refreshers 4

Day Drinking

Ways to mimosa for a bubbly brunch!

Blood Orange Mimosa 11

St. Germain blood orange mimosa

Classic Mimosa 8

NEW Pineapple Elderflower Mimosa 11

Mimosa Kit 35

bottle of champagne with freshly squeezed orange and blood orange juice

NEW Ola Sol Agave Wine Bloody Maria 11

Glass of Champagne 8

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Allergen Notice: We care about your dining experience. While our kitchen is not allergen-free, we'll do our best to accommodate your needs. Please let us know if you have any allergies.

PR SS Menu 7.2025

New On The Menu

Chef Anthony’s Favorites

V Vegetarian

VG Vegan

S Contains Seeds

P Contains Pork

DF Dairy-Free

GF Gluten-Free

N Contains Nuts

SF Shellfish

Coffee & Tea

hot or iced! espresso drinks are double shots.

almond milk or oat milk available +0.95

sweeteners: maple syrup, honey, house vanilla syrup

Chagaccino 8.50

Blend of chaga, cacao, cinnamon, vanilla, monkfruit, milk of your choice and a double shot of espresso

The Valé Valé 6.25

oat milk latte with brown sugar, cinnamon and a double shot of espresso

NEW Iced Little Bridge 4.98

short oat milk latte served over ice with honey, cinnamon, and a double shot of espresso

Golden Turmeric Latte 5.25

vegan, anti-oxidant, vibrant, spiced, caffeine-free warming almond milk latte
choice of sweetener | make it dirty +1.75

Mocha 5.50

chocolate chips melted with a double shot of espresso and steamed milk

Chai Latte 4.50

house made sweetened chai syrup, steamed milk
make it dirty +1.75

Matcha Latte 5

matcha green tea, steamed milk choice of sweetener

Housemade Cold Brew 3.75

Drip Coffee 3.50

Americano 3.25

Cappuccino 4.25

Espresso Shot 3.25

Latte 4.25

Vanilla Latte 4.50

Mocha 4.75

Hot Chocolate 3.50

Hot Tea 3

HARNEY & SONS - Chamomile, Earl Grey, Sencha Green, English Breakfast

The Bakeshop

We bake all our sweets fresh from scratch.

Everything from cookies, donuts, pies, scones, and more. Don't miss out on our specially crafted, seasonal treats!

Satisfy your sweet tooth at our bakery case!