

GRAZE PLANT POWERED KITCHEN

ALL DAY BREAKFAST MENU

Sweet & Savory

HOUSEMADE ORGANIC SHORT STACKS

3 pancakes, Maple syrup, Butter \$12 GF \$14

*Add Ons are \$1 each: *Strawberries *Bananas

*Blueberries *Coconut *Chocolate chips

*Chocolate sauce *Fresh whipped cream

BREAKFAST BURRITO

Flour Tortilla, chorizo, tofu scramble, potatoes, guacamole, bacon crumbles, pico, chipotle crema, side breakfast potatoes \$16 GFO \$18

BREAKFAST SANDWICH

Egg patty, maple sausage, mozzarella, cheddar cheese, tomato, guacamole, chipotle crema served with a side of breakfast potatoes \$15 GFO \$17

HUMMUS AVOCADO TOAST

Grilled bread, hummus, avocado, cherry tomato, red onion, bagel seasoning, served with a side salad. \$14 GFO \$16

SUPERFOOD OVERNIGHT OATS

Organic oats, sunflower seeds, goji berries, chia seeds, raisins, hemp hearts & maple syrup served cold with bananas, berries and cinnamon \$9

CASHEW GREEK YOGURT PARFAIT

Homemade organic cashew vanilla yogurt topped with baked granola and assortment of berries \$9

Beverages

SODA: Cola, Cola zero, Pineapple cream, Blackcherry tarragon, Hibiscus orange \$4

SHAKES: Vanilla, Chocolate, Strawberry, Cookies and cream or Espresso \$8

ICED TEAS: Black, Green or Hibiscus \$4

HOT TEAS: English breakfast, Early grey, Chamomile, Peppermint, Jasmine \$4

TEA SERVICE: Served with 6 tea cups, milk, sugar and 12 assorted tea bags \$20

Omelette

**Includes Breakfast Potatoes and Choice of: Organic Organic Sourdough or Organic wheat. GF Bread \$2*

MEDITERRANEAN OMELETTE

Egg, baby spinach, cherry tomatoes, red onion, mozzarella and feta GF \$17

VEGETABLE OMELETTE

Egg, Mushrooms, bell peppers, red onion, scallions, and mozzarella cheese GF \$17

FRITTATAS

Two frittatas baked with a vegetable medley, cheese and served with breakfast potatoes \$17

Sides

TOFU SCRAMBLE \$4

BREAKFAST POTATOES \$5

BREAKFAST SAUSAGE PATTIES \$6

ORGANIC MAPLE SYRUP & BUTTER \$2

GUACAMOLE \$5

GOLDEN FRIES \$4

PITA BREAD \$2

GREEK SIDE SALAD \$5

MEDITERRANEAN RICE \$5

EXTRA PLANT MEAT SKEWER \$5

SIDE SAUCE OF HUMMUS/TZATZIKI \$2

COFFEES

- Latte: Chocolate, Vanilla, or Caramel \$7
- Coffee \$4
- Espresso \$4

SPECIALTIES

- Matcha Latte \$7
- Golden Milk \$7
- Moon Milk \$7

JUICES: Apple or Orange \$4

Fresh Pressed Juice; Variety of flavors \$10

BOTTLES:

Fiji Bottled water \$4

Kombucha \$6



GRAZE PLANT POWERED MEDITERRANEAN MENU

Sharables

HUMMUS

Homemade hummus, sliced cucumbers, pita \$11

TIROKAFTERI

Spicy dip with peppers, cashew yogurt, cream cheese, feta, pita \$13

THREE DIP COMBO

Hummus, Tirokafteri, Tzatziki served with pita bread and cucumbers. \$18

MARINATED GIGANTES PLAKI

Butter beans, vegetables, spices \$14

GREEK GRAZING BOARD

Artisanal cheeses, olives, sliced cucumber, tomatoes, grapes, lemons, artichoke, falafel, dolmades, hummus, tzatziki, crackers, pita \$33

ROTATING SEASONAL ITEMS

Please ask server for details

***Our Homemade Organic Oil-Free Hummus contains nuts.**

Handhelds

GRAZE GYRO

Tomatoes, red onion, crisp romaine, tzatziki. feta. Choice of gyro meat or chick'n \$13

FALAFEL PITA

Homemade falafel, hummus tomatoes, red onion, crisp romaine, cucumber, tzatziki in a grilled pita \$13

GREEK WRAP

Tortilla wrapped with crisp romaine, tomatoes, red onion, Kalamata olives, artichoke, cucumber, feta, hummus and Greek dressing \$12
Add chick'n, falafel or gyro for \$3

MEDITERRANEAN BURGER

Homemade burger patty, crisp romaine, tomatoes, red onion, Kalamata olives, artichoke, cucumber, feta, tzatziki, brioche bun \$12

RAW BEET BURGER

Housemade Beet burger served on living bread, with homemade hummus and a mediterranean dressings \$15

HANDHELDS, ENTREES AND BOWLS: ADD SOUP, GREEK SALAD OR FRIES FOR \$4

Soups & Salads

HOMEMADE LENTIL SOUP

Red and green lentils, carrots, celery, onion, herbs and spices
Cup 6/Bowl 10

GREEK SALAD

Crisp romaine, field tomatoes, Persian cucumbers, red onion, kalamata olives, feta, pepperoncini, Greek dressing, pita *Side \$5 *Small \$9 *Large \$14

GO RAW HOUSE SALAD

Organic Spring greens, carrots, peppers, cucumber, squash, red onion, tomatoes, avocado, sprouted nuts & seeds, house dressing & flax crackers \$16



Entrees

MARINATED CHICK'N KEBABS

Two grilled chick'n skewers,
Mediterranean rice, steamed
vegetables, pita, tzatziki \$18

MARINATED VEGETABLE KEBABS

Two grilled vegetable skewers,
Mediterranean rice, steamed
vegetables, pita, tzatziki \$17

MARINATED SHRIMP KEBABS

Two grilled shrimp skewers,
Mediterranean rice, steamed
vegetables, pita, tzatziki \$20

FALAFEL PLATTER

Homemade falafels with fresh herbs,
Mediterranean rice, steamed
vegetables, pita, tzatziki \$17

MUSHROOM SHAWARMA FEAST FOR TWO

Marinated and grilled Shawarma
tower, Greek rice, salad,
steamed vegetables, pita,
tzatziki & hummus \$28

Bowls

MEDITERANIAN BOWLS

Greek rice, crisp romaine, cherry
tomatoes, red onion, Persian
cucumber, Kalamata olives, sliced
pepperoncini, crispy chickpeas,
feta, Greek dressing, served with
grilled pita and tzatziki \$15

ADD ONS

- Gyro 4
- Chick'n 4
- Mushroom Shawarma 4
- Avocado 3
- Falafel 3
- Shrimp 5

***Add any additional skewer to
sharables, entrees or bowls for \$5**

**ALL ENTRESS, HANDHELDS AND
BOWLS: ADD FRIES, LENTIL
SOUP OR GREEK SALAD FOR \$4**

Desserts & Pastries

BAKLAVA

Filo dough, walnuts, pistachio, agave syrup sauce \$7

RICE PUDDING

Calrose rice, cream, oat-milk, coconut milk, vanilla, cinnamon \$6

KOURABIEDES

Three traditional Greek butter cookies with powder sugar \$4

CHOCOLATE ALMOND CROISSANT \$8

BAKLAVA VANILLA ICECREAM \$9

MILKSHAKES

Vanilla, Chocolate, Strawberry or Espresso \$8

GANASH BITES

Homemade chocolates made with coconut cream \$2 or (3 for \$5)

ASSORTED MUFFINS, COOKIES, DONUTS AND LOAVES

Rotating and Seasonal items