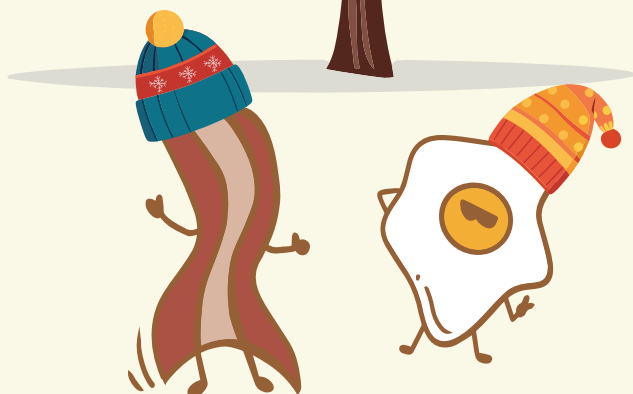
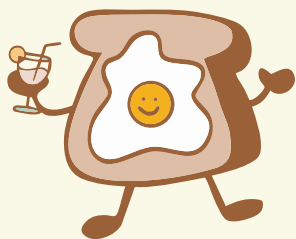


Toasted

Brunch Bar + Café





Toasted

Brunch Bar + Café



Fall Menu

TRADITIONAL

THE SWEATER WEATHER \$12

Mixed greens, roasted sweet potato, goat cheese, candied pecans, glazed Brussel sprouts + house vinaigrette

Add chicken + \$3

Add proscuitto +\$4



THE AUTUMN ANGUS \$16

Steak, mozzarella cheese, spicy mayo, spring mix, sourdough bread + house made maple onion jam

PUMPKIN SPICE PANCAKES \$12

Two pumpkin spice pancakes + brown sugar cinnamon butter

FOOD ALLERGY & CONSUMER ADVISORY



Please be advised that our food may contain or come into contact with common allergens, including **peanuts, tree nuts, dairy, eggs, wheat, soy, fish, shellfish, and pork**. While we take precautions when preparing your meal, cross-contact with allergens may occur during preparation, cooking, or service.

If you have a food allergy, sensitivity, or dietary restriction, please inform your server before placing your order so we can do our best to accommodate your needs.



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

SPECIALTY DRINKS

PUMPKIN SPICE LATTE \$6

Espresso, pumpkin spice syrup + milk

CINNAMON ROLL SHAKEN ESPRESSO ICED LATTE \$6

Espresso, cinnamon & white chocolate syrups, oat milk + ice

ICED PUMPKIN HORCHATA \$6

Spiced pumpkin puree, milk + ice



SIGNATURE COCKTAILS

APERAPPLE SPRITZ \$12

Aperol, apple juice, Prosecco + sliced apple

VIOLET VOODOO \$12

Mezcal, passion fruit syrup, lime, simple syrup + butterfly pea flower

PUMPKIN PATCH MULE \$12

Gin, Yuengling, lime, ginger + pumpkin puree

