

GLUTEN FREE GOAT BAKERY & CAFÉ

FEBRUARY 10 & 11 BRUNCH MENU

ALL ITEMS ARE 100% GLUTEN-FREE, SOY-FREE, OAT-FREE, AND CORN-FREE
OUR FACILITY IS PEANUT FREE, BUT WE DO PROCESS ITEMS THAT CONTAIN TREE NUTS

QUICHE \$10 A- ORGANIC CAGE FREE EGGS, SUNDRIED TOMATO & THYME- SERVED WITH A SIDE SALAD

VEGAN MAC & CHEEZ \$11 ♥ △ - GARLICKY DELICIOUS VEGAN MAC & CHZ SERVED WITH A SIDE SALAD

VEGAN BENEDICT \$12 \(\Omega) \alpha - \quad Served with soup or salad

FLUFFY CHICKPEA PATTIES WITH HOUSE-MADE SHIITAKE BACON AND HOLLANDAISE ON HOMEMADE FLATBREAD

SWEET POTATO & BLACK BEAN BURGER WITH GARLIC CASHEW CREAM- SERVED ON ROSEMARY FOCACCIA

GRILLED CHEESE \$7 ◆ -SERVED WITH SOUP OR SALAD \$10 -SERVED ON HOMEMADE ROSEMARY FOCACCIA
HAVARTI CHEESE & SHIITAKE BACON

FALAFEL WAFFLE \$10 • A-SERVED WITH ROASTED VEGGIES, HOMEMADE GARLIC HUMMUS & PUMPKIN SEED TZATZIKI SAUCE

CURRIED CHICKPEAS, ROASTED PEPPER, PARSLEY, CASHEW CREAM

HOUSEMADE BREAD: ROSEMARY FOCACCIA 👽

SOUP OF THE DAY: RED LENTIL VEGETABLE- SERVED WITH GARLIC CASHEW CREAM AND PARSLEY ◆ △
SIDE SALAD OF THE DAY: MIXED GREENS WITH SUNFLOWER SEEDS, RAISINS, & HOUSEMADE VEGAN DRESSING

◆= CONTAINS TREE NUTS **V**= VEGAN △= DAIRY FREE