

## GLUTEN FREE GOAT BAKERY & CAFÉ

## MAY 16-18 WEEKDAY 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

VEGAN & PALEO GRANOLA \$8 ♥ SERVED WITH GREEK YOGURT OR COCONUT MILK & FRESH FRUIT

VEGGIE BURGER \$11 \$12 SERVED WITH SIDE SALAD OR SOUP OF THE DAY - ADD CHEESE! \$1.50 BLACK BEAN & SWEET POTATO BURGER WITH GARLIC CASHEW CREAM

CHICKPEA WALDORF SALAD ♥ \$10 - - SERVED WITH HOUSEMADE BREAD

GARBANZOS, PARSLEY, RED ONION, RAISINS, CELERY, WALNUTS, VEGAN CASHEW MAYO- SERVED OVER ORGANIC GREENS

VEGAN MAC & CHEEZE \$11 ♥ ◆ - DELICIOUS GARLIC MAC & CHEESE SERVED WITH SALAD

GRILLED CHEESE \$7 ◆ -WITH SIDE SALAD \$10 -SERVED ON ROSEMARY FOCACCIA
HAVARTI & SHITTAKE BACON

FALAFEL WAFFLE \$12 (V) - SAVORY WAFFLES SERVED WITH ROASTED VEGGIES, HUMMUS, AND VEGAN TZATZIKI

VEGGIE SAMMY \$7 ♥ →- WITH SIDE SALAD \$10 -ADD CHEESE! \$1.50

ROASTED VEGGIES. SHIITAKE BACON & GARLIC HUMMUS SERVED ON ROSEMARY FOCACCIA

ROASTED BELL PEPPER, CURRIED CHICKPEAS, AND GARLIC CASHEW CREAM

HOUSEMADE BREAD: ROSEMARY FOCACCIA

SIDE SALAD OF THE DAY: ORGANIC LETTUCE WITH SUNFLOWER SEEDS, RAISINS, & HOUSEMADE DRESSING

◆= CONTAINS TREE NUTS (V)= VEGAN Δ= DAIRY FREE