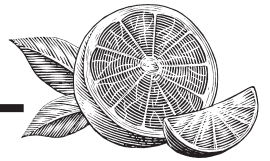




# THE JOYS OF SPRING



**JUICE BAR** We juice daily using all-natural ingredients.

**NEW! PINEAPPLE EXPRESS**

Pineapple, orange, coconut water, lime and agave with a mint crystal rim.

**PURPLE HAZE**

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

**MORNING MEDITATION**

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

**KALE TONIC**

Kale, Fuji apple, English cucumber and lemon.

..... **BOOST YOUR JUICE** WITH A WELLNESS SHOT OF VITAMINS B3, C, D3, ZINC & ELDERBERRY .....

**SHAREABLE**

**MILLION DOLLAR BACON**



Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

**ENTRÉES**

**CHORIZO SUNRISE SANDWICH**

Two savory chorizo sausage patties, fresh smashed avocado, melted Monterey Jack cheese and an over-easy cage-free egg topped with Cholula®, mayo and housemade pico de gallo on a grilled brioche bun. Served with lemon-dressed organic mixed greens.

**CRAB CAKE BENEDICT**

Two small-batched Chesapeake Bay-style crab cakes topped with cage-free poached eggs, sautéed baby spinach, housemade pico de gallo and sriracha hollandaise, garnished with scallions and Old Bay® seasoning. Served with lemon-dressed organic mixed greens.

**SHRIMP & GRITS**

Sautéed Cajun shrimp and andouille sausage cooked Lowcountry-style with chicken stock, house-roasted tomatoes, onions, green bell peppers and scallions atop Bob's Red Mill Cheddar Parmesan cheese grits. Served with artisan ciabatta toast.

**BRUNCH COCKTAILS**



**VODKA KALE TONIC**

New Amsterdam 5X Distilled Vodka, fresh juiced kale, Fuji apple, English cucumber and lemon.

**MILLION DOLLAR BLOODY MARY**

New Amsterdam 5X Distilled Vodka, Bloody Mary mix and Million Dollar Bacon.

**MIMOSA**

100% cold squeezed orange juice and Barefoot Bubbly Brut Cuvée.

**MORNING GLORY**

New Amsterdam 5X Distilled Vodka, orange, lemon, turmeric, organic ginger and agave nectar.

**POMEGRANATE SUNRISE**

Camarena Tequila, pomegranate, fresh lime and agave nectar.

**CINNAMON TOAST CEREAL MILK**

Rum Haven Coconut Rum, cold brew coffee, oat milk and agave nectar.



**HOMEGROWN**

Don't let the name fool you – pineapples have nothing to do with apples. They do, however, slightly resemble pinecones. (Of course, there's a long story about how they grew into their kind of silly name. We'll save that for another time.) But even so, we think pineapples, in all their vibrant, juicy goodness, are beyond compare. In fact, we're so fond of them, we think everyone should fill their glass and their home with this special fruit. Yep, we said home! By planting the discarded leafy top of your store-bought pineapple, you can actually grow your own pineapple plant at home. Simply twist and pull the foliage from the top of your pineapple and then shave a few leaves from the base to reveal an inch or so of bare stalk. Let the piece dry out for a few days and then plant it in a small pot (with fast-drying soil) in a bright spot. When the roots begin to take hold in a couple months, transfer your plant to a larger pot for it to grow. In a few years, you'll be able to enjoy your own juicy pineapple! But if you're less patient, a mint crystal-rimmed glass of Pineapple Express, our newest seasonal juice, might just be the ticket.