



# BRUNCH MENU

AVAILABLE FROM 11:00 A.M. TO 3:00 P.M. SATURDAY AND SUNDAY

We use organic, cage free eggs. Add a cup of soup or dal to any item for 4.95.

<b>SCRAMBLED EGGS</b>	10.95
Three eggs scrambled with your choice of ingredients from list at bottom. Comes with potatoes and toast. <i>Add 2 stripples (soy bacon) for \$2</i>	
<b>SAUSAGE BENEDICT</b>	11.95
Two eggs poached and vegetarian sausage on an english muffin topped with Hollandaise sauce with potatoes.	
<b>WILD MUSHROOM BENEDICT</b>	12.50
Two poached eggs and spinach, wild mushrooms, caramelized onions, white truffle oil, and topped with Hollandaise sauce on an english muffin. Served with potatoes.	
<b>SCRAMBLED TOFU (vegan)</b>	11.50
Our tofu scramble with your choice of flavoring from fillings listed below (inform your server no dairy) and served with potatoes and vegan whole wheat toast.	
<b>BREAKFAST BURRITO</b>	11.50
Two scrambled eggs with black beans, ranchero sauce, and with sharp cheddar cheese, guacamole, salsa, and sour cream wrapped in a tortilla. Served with potatoes. <i>Vegan upon request (will come with scrambled tofu).</i> <i>Add spicy veggie chicken or soy chorizo for \$3</i>	
<b>HUEVOS RANCHEROS</b>	10.95
Two scrambled eggs on a bed of rice and beans on a corn tortilla topped with ranchero sauce, cheese, guacamole, salsa and sour cream. <i>Vegan up request (will come with scrambled tofu).</i> <i>Add spicy veggie chicken or soy chorizo for \$3</i>	
<b>LEMON RICOTTA PANCAKES</b>	9.95
Three fluffy pancakes with raspberry coulis and fresh raspberries and served with pure maple syrup. <i>Add 2 eggs or scrambled tofu for \$2.50</i>	
<b>GINGERBREAD PANCAKES (vegan)</b>	10.50
Three vegan pancakes served with poached pear and vegan lemon curd and served with pure maple syrup. <i>Add 2 eggs or scrambled tofu for \$2.50</i>	
<b>ORANGE BLOSSOM BERRY FRENCH TOAST</b>	11.95
Three big pieces of french bread dipped in our orange batter with caramelized bananas, fresh strawberries, blueberries, raspberries, and glazed walnuts on top. Served with pure maple syrup.	
<b>GLUTEN- FREE BANANA PANCAKES (vegan)</b>	10.95
Three fluffy pieces of gluten-free banana pancakes topped with coconut yoghurt and toasted coconut chips. Served with pure maple syrup. <i>Add 2 eggs or scrambled tofu for \$2.50</i>	
<b>AVOCADO TOAST (vegan)</b>	7.95
Thick slice of country bread with avocado, roma tomatoes, toasted pumpkin seeds.	
<b>WILD MUSHROOM TOAST</b>	11.50
Thick slice of country bread with fresh spinach, goat cheese, wild mushrooms, white truffle oil, and 2 poached eggs.	
<b>ANANDA BOWL (vegan)</b>	8.95
Marinated kale, quinoa, cherry tomatoes, red onion, edamame, pumpkin seeds, and avocado with your choice of dressing.	

## Fillings:

**Californian** - Sundried tomatoes, artichokes, fresh basil, onions, and sharp cheddar cheese

**Mexican** - Cheese, with guacamole, salsa, and sour cream. *Add spicy veggie chicken or soy chorizo for \$3*

**Greek** - Spinach with spices, kalamata olives and feta cheese

**Wild Mushroom** - Wild Mushrooms, caramelized onions, spices, white truffle oil, spinach, and goat cheese

**Pesto** - Fresh basil, garlic, and mozzarella cheese