WONDERLAND

Brunch Menu

Served Fridays, Saturdays and Sundays 9am - 3pm.

Toast Options: Sourdough, Wheat, Marble Rye and Gluten Free White (+ $2)

SMALL TOWN BREAKFAST $11.95
Two eggs any style,* choice of toast, hash browns.
Add bacon, pulled ham or sausage patty $5 | lentil sausage $4.

BIG CITY BREAKFAST $19.95
Three eggs any style,* choice of two proteins:
•bacon •sausage patty •pulled ham •lentil sausage
Also comes with French toast or waffle, toast and hash browns.

BREAKFAST SANDWICH $10.95
Scratch-made buttermilk biscuit, scrambled eggs, Muenster cheese, onion jam, buttermilk aioli.
Add bacon, pulled ham or sausage patty $5 | lentil sausage $4.

(V) VEGAN BREAKFAST SANDWICH $10.95
Scratch-made vegan biscuit, tofu scramble, onion jam.
Add lentil sausage $4.

BISCUIT & GRAVY $14.95
Scratch-made buttermilk biscuit, choice of egg style,* chives, and drenched with sausage gravy.

(V) VEGAN BISCUIT & GRAVY $14.95
Scratch-made vegan biscuit, tofu scramble and chives, smothered in vegan tempeh chorizo gravy. (🔥)

BREAKFAST BURRITO $13.95
Scrambled eggs, chorizo, Chihuahua cheese, black bean corn salsa, avocado, hash browns and creamy Southwest lime dressing wrapped in a flour tortilla with a side of Tinga sauce.

(V) VEGAN BREAKFAST BURRITO $13.95
Tofu scramble, tempeh chorizo, black bean corn salsa, avocado, hash browns and creamy Southwest lime dressing wrapped in a flour tortilla with a side of Tinga sauce.

RATATOUILLE OMELETTE $15.95
Egg white omelette with Gruyere cheese, bell peppers, eggplant, roasted garlic, spinach, zucchini and onions, with toast and hash browns. Whole egg option available.
Add bacon, pulled ham or sausage patty $5 | lentil sausage $4.

PORK BELLY BENNY $19.95
Poached eggs,* pork belly, collard greens, chives and Béarnaise** on a scratch-made biscuit with hash browns.

EGGS BENEDICT $18.95
Poached eggs,* pulled ham, chives and Béarnaise** on toasted brioche with hash browns.

CHICKEN & WAFFLES $17.95
Cornbread waffles, fried chicken thighs, sausage gravy, onion jam, jalapeño strings, side of Canadian maple syrup.

FRENCH TOAST $14.95
Egg-dipped brioche, mixed berry compote, cinnamon and brown sugar compound butter, fresh mint, side of Canadian maple syrup.

COUNTRY FRIED STEAK $21.95
Cornmeal breaded deep fried steak tenderloin,* sausage gravy, two eggs any style,* toast, hash browns.

CORNED BEEF HASH $16.95
House-made corned beef, choice of egg style,* bell peppers, onions, roasted fingerling and red potatoes, Tiger sauce, toast.

(V) VEGAN BEET HASH $14.95
House-made dry-rubbed roasted beets, tofu scramble, bell peppers, onions, roasted Yukon Gold and red potatoes, Tiger sauce, toast.

FARMER'S SKILLET $16.95
Pulled ham, choice of egg style,* sausage gravy, Muenster cheese, sautéed bell peppers, mushrooms and green onions, served on a bed of hash browns with toast.

(V) GARDEN SKILLET $14.95
Tofu scramble, tempeh chorizo gravy, (🔥) pulled mushroom stems, bell peppers, green onions, spinach and cherry tomatoes, served on a bed of hash browns with toast.

GRANOLA & YOGURT $9.95
Homemade granola with Canadian maple syrup, almonds, cashews and pepitas, yogurt, mixed berry compote and mint.
(V) Available vegan with almond milk substitute.

BREAKFAST A LA CARTÉ

- Hash Browns $4
- One Egg* $3
- Two Eggs* $6
- Bacon $5
- Sausage Patty $5
- Pulled Ham $5
- Tofu Scramble $5
- Tempeh Chorizo $4
- Lentil Sausage $4
- Fresh Fruit Bowl $6
- Toast $2
- One Biscuit $3
- Half Waffle $3
- Whole Waffle $6
- Side of French Toast $8

*Eating raw or undercooked meat, fish or poultry may cause illness.
**Some of our sauces include raw eggs.

(V) is for Vegan.
(🔥) is for Hot.

SANDWICHES

ADD FRIES OR HASH BROWNS $4
ONION RINGS $5

DREAM BURGER $12.95
1/3 lb. fresh ground beef patty,* lettuce, tomato, onion, seasoned butter and American cheese on a toasted bun.
+ bacon $5 | sunny egg* $3 | extra patty* $5

THE BIG WONDER $16.95
Two all-beef patties,* Wondersauce,** lettuce, American cheese, pickles and minced onion on a toasted bun.
+ bacon $5 | sunny egg* $3

(V) VEGAN DREAM BURGER $12.95
Our own handmade vegan walnut patty, arugula, pickled onion and truffle aioli on a toasted bun. + sunny egg* $3

NASHVILLE HOT CHICKEN $12.95
Breaded fried chicken thigh tossed in Nashville hot sauce with pickles and Bleu cheese dressing on a toasted bun.

THE SHROOMVILLE $12.95
Tempura battered oyster mushrooms tossed in Nashville hot sauce with pickles and Bleu cheese dressing on a toasted bun.
(V) Vegan option available.

CLUBHOUSE CHICKEN $13.95
Your choice of grilled OR fried chicken thigh with bacon, arugula, tomato, onion and Garden Mayo on a toasted bun.

FRIED GREEN TOMATO BLT $12.95
Fried green tomatoes, bacon, lettuce and buttermilk aioli** on toasted wheat. + avocado $2 | sunny egg* $3

THE REUBEN $18.95
1/2 lb. slow roasted corned beef, caramelized sauerkraut, Gruyere cheese and Tiger sauce on toasted marble rye.

(V) BEET REUBEN $12.95
Roasted seasoned beets, caramelized sauerkraut and Tiger sauce on toasted marble rye.

TUNA MELT $10.95
Tuna, Muenster cheese, pepperoncinis, buttermilk aioli,** dill and pickled onions on grilled marble rye.

GRILLED CHEESE $9.95
American, Gruyere, and Muenster cheeses on grilled sourdough. + tomato $1 | avocado $2 | bacon or pulled ham $5

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SALADS

ADD CHICKEN OR TUNA $4
ADD BACON $5

PEAR TREE SALAD $13.95

Arugula, chopped leaf lettuce, Bartlett pears, Goat cheese and roasted spiced pecans with caramelized onion truffle vinaigrette on the side.

Ⓥ GRILLED TOFU SALAD $12.95

Crispy gochujang marinated tofu, baby spinach, chopped leaf lettuce, soy marinated cucumbers, sesame seeds, green onions, roasted red peppers, crispy shallots and ginger vinaigrette on the side.

COBB SALAD $13.95

Chopped leaf lettuce, grated salt-cured egg yolk, bacon bits, cherry tomatoes, red onions, avocado and Bleu cheese crumbles, with Bleu cheese dressing** on the side.

HOUSE SALAD $6.95

Arugula, chopped leaf lettuce, shredded roasted beets, cherry tomatoes, onions, croutons, and homemade dressing on the side:

- Bleu Cheese**
- Buttermilk Aioli**
- Garden Mayo Ⓥ
- Caramelized Onion Truffle Vinaigrette
- Ginger Vinaigrette Ⓥ
- Pineapple Poppyseed Vinaigrette Ⓥ

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