

# BRUNCH AT WONDERLAND

## Gluten Sensitivity Menu

Please specify your gluten sensitivity with your server.

### BREAKFAST

SMALL TOWN BREAKFAST \$13.95

Two eggs any style,\* gluten free toast, hash browns.  
Add bacon, pulled ham, sausage patty or lentil sausage \$4.

BIG CITY BREAKFAST \$20.95

Three eggs any style,\* choice of two proteins: •bacon •sausage patty •pulled ham •lentil sausage  
Also comes with gluten free toast and hash browns.

BREAKFAST SANDWICH \$12.95

Gluten free bun, scrambled eggs, Muenster cheese, onion jam, buttermilk aioli.  
Add bacon, pulled ham, sausage patty or lentil sausage \$4.

RATATOUILLE OMELETTE \$17.95

Egg white omelette with Gruyere cheese, bell peppers, eggplant, roasted garlic, spinach, zucchini and onions, with gluten free toast and hash browns. Whole egg option available.  
Add bacon, pulled ham, sausage or lentil sausage \$4.

PORK BELLY BENNY \$20.95

Poached eggs,\* pork belly, collard greens, chives and Béarnaise\*\* on a gluten free bun with hash browns.

EGGS BENEDICT \$19.95

Poached eggs,\* pulled ham, chives and Béarnaise\*\* on gluten free white toast with hash browns.

CORNED BEEF HASH \$17.95

House-made corned beef, choice of egg style,\* bell peppers, onions, roasted fingerling and red potatoes, Tiger sauce and gluten free toast.

**V** VEGAN BEET HASH \$15.95

House-made dry-rubbed roasted beets, tofu scramble, bell peppers, onions, roasted Yukon Gold and red potatoes, Tiger sauce and gluten free toast.

GRANOLA & YOGURT \$9.95

Homemade granola made with Canadian maple syrup, almonds, cashews and pepitas, yogurt, mixed berry compote and mint. Available **V**egan with almond milk substitute.

### BREAKFAST A LA CARTÉ

- Gluten Free Toast \$2
- Hash Browns \$4
- One Egg\* \$3
- Two Eggs\* \$6
- Bacon \$4
- Sausage Patty \$4
- Pulled Ham \$4
- Tofu Scramble \$5
- Tempeh Chorizo \$4
- Lentil Sausage \$4
- Fresh Fruit Bowl \$6

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

## SANDWICHES

### DREAM BURGER \$13.95

1/3 lb. ground beef patty,\* lettuce, tomato, onion, seasoned butter and American cheese on a toasted gluten free bun.

+ bacon \$4 | sunny egg\* \$3 | extra patty\* \$4

### THE BIG WONDER \$17.95

Two all-beef patties,\* Wondersauce,\*\* lettuce, American cheese, pickles and minced onion on a toasted gluten free bun.

+ bacon \$4 | sunny egg\* \$3

### VEGAN DREAM BURGER \$14.95

Our own handmade vegan walnut patty, arugula, pickled onion and truffle aioli on a toasted gluten free bun. + sunny egg\* \$3

### THE SHROOMVILLE \$13.95

Tempura battered oyster mushrooms, General Tso's sauce, cilantro, crispy shallots, cumin pickles and coleslaw, toasted gluten free bun.

### CLUBHOUSE CHICKEN \$15.95

Grilled chicken thigh, bacon, arugula, tomato, onion and Garden Mayo on a toasted gluten free bun.

### FRIED GREEN TOMATO BLT \$14.95

Fried green tomatoes, bacon, lettuce and buttermilk aioli\*\* on toasted gluten free white.

+ avocado \$2 | sunny egg\* \$3

### THE REUBEN \$19.95

1/2 lb. slow roasted corned beef, caramelized sauerkraut, Gruyere cheese and Tiger sauce on toasted gluten free white.

### BEET REUBEN \$14.95

Roasted seasoned beets, caramelized sauerkraut and Tiger sauce on toasted gluten free white.

### TUNA MELT \$12.95

Tuna, Muenster cheese, dill, buttermilk aioli,\*\* pepperoncinis and pickled onions on grilled gluten free white.

### GRILLED CHEESE \$11.95

American, Gruyere, and Muenster cheeses on grilled gluten free white.

+ tomato \$1 | avocado \$2 | bacon or pulled ham \$4

## SALADS

### ANNIE'S STRAWBERRY SALAD \$12.95

Arugula, chopped Bibb lettuce, hot honey strawberries, Feta cheese, toasted slivered almonds and pickled red onions with pineapple poppyseed vinaigrette on the side.

### GRILLED TOFU SALAD \$12.95

Crispy gochujang marinated tofu, baby spinach, chopped Bibb lettuce, roasted red pepper, crispy shallots and ginger vinaigrette on the side.

### COBB SALAD \$13.95

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

### HOUSE SALAD \$6.95 (Gluten free without croutons)

Arugula, chopped Bibb lettuce, shredded roasted beets, cherry tomatoes and red onions with homemade dressing on the side:

- Bleu Cheese\*\*
- Buttermilk Aioli\*\*
- Garden Mayo V
- Ginger Vinaigrette V
- Parmesan Peppercorn\*\*
- Pineapple Poppyseed Vinaigrette V

### A NOTE REGARDING THIS MENU:

Everything you see on this menu can be prepared gluten free, if you specifically request it.

Since we are not an entirely gluten free restaurant and bar, there will always be a very small risk of some cross-contamination.

Keep this in mind when making your menu choices, and make sure to communicate your needs with your server.

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\*\*Some of our sauces include raw eggs.

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