

BRUNCH
SAT & SUN
10-2:30

VEGAN REVOLUTION

WINERY • KITCHEN

VCC 2026
10/01-10/31

DRINKS

MIMOSA

Domaine Bousquet Brut,
orange juice
glass 12 / bottle 44

COFFEE & TEA AQ

Temple drip coffee
assorted teas

SUNSET SANGRIA 13

2018 Cabernet Sauvignon, apple juice,
winter simple syrup, sparkling topper,
dehydrated citrus

GOLDEN HOUR SANGRIA 13

2025 Gewürztraminer, white grape
juice, mango nectar, lemon simple
syrup, sparkling topper, rocks,
dehydrated citrus

PINK STARDUST 11

2023 Rosé of Valdiguié, grapefruit
juice, simple syrup, rocks, star anise

STRAWBERRY MOJITO SPARKLER (NA) 6

lime soda water, strawberry-mint
simple syrup, rocks, lime

MAKE IT BOOZY! 4

(add 1/2 glass sparkling wine)

SIDES 6

tofu scramble
seasonal fruit
side salad
vegan sausage
two local farm eggs (+\$1)
bacon
toast & jam

(v) vegan / (*v) vegan upon request
(gf) gluten free / (*gf) gluten free upon request
(n) contains nuts

†Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.

**WHILE WE ARE HAPPY TO MAKE
MODIFICATIONS TO ACCOMMODATE ALLERGIES
& FOOD SENSITIVITIES, WE ASK THAT
MODIFICATIONS BE LIMITED.**

BEGINNINGS



CINNAMON ROLL 12

apple-chai filling, cream cheese frosting, chopped almonds (v)(n)



BANANAS & CREAM 16

banana bread, cocowhip, maple glaze, toasted walnuts, cinnamon (v)(gf)(n)

BRUNCH BREAD 12

ciabatta, cheddar, asiago, bacon lardon, marinara, green onions, spicy aioli, local farm egg sunny-side up†



BRUNCH O' POTATOES 9

fingerling potatoes, house-made ketchup, spicy aioli (v)(gf)

MAINS



AUTUMN HASH 16

delicata squash, broccoli, red onion, red bell pepper, spinach, fingerling potatoes, tofu scramble, garlic toast (v)(*gf)
add: avocado 3 / chicken 6 / fried local farm egg† 3.25 / steak 10

MEDITERRANEAN SALAD 17

herbed falafel, hummus, tzatziki, farm greens, kalamata olives, tomatoes, garlic chickpeas, sunflower seeds, pickled red onion, micro greens, vinaigrette (v)(gf)
add: avocado 3 / chicken 6 / fried local farm egg† 3.25 / steak 10

HANGOVER CURE 14

fingerling potatoes, two local farm eggs sunny-side up†, avocado, spicy aioli (*v)(gf)
add: bacon 3 / chicken 6 / steak 10



VEGAN QUICHE 16

JUST egg, spicy vegan sausage, caramelized onions, green onion, vegan feta (v)
add: avocado 3 / fried local farm egg† 3.25 / tofu scramble 3



TAQUITOS 15

crispy corn tortillas, Impossible chorizo, potatoes, fire roasted poblano peppers, tofu scramble, shredded lettuce, pickled red onion, poblano sauce, avocado, cilantro (v)
add: fried local farm egg† 3.25



NOT CHICKEN & WAFFLES 16

Impossible chicken, waffle, sweet & spicy maple glaze, cheddar, green onion (v)
add: fried local farm egg† 3.25

STEAK & EGGS 23

New York Strip steak, crispy fingerling potatoes, two local farm eggs sunny-side up†, sauteed zucchini & corn, tamari aioli, chives (gf)
add: avocado 3 / bacon 3

SUNRISE SANDWICH 18

scrambled local farm eggs†, bacon, avocado, cheddar, spicy aioli, brioche bun, fingerling potatoes (*gf, \$1)

SUNNYSIDE BURGER 21

ranch-raised beef patty†, cheddar, local farm egg sunny-side up†, bacon, caramelized onions, aioli, tomato, dill pickles, greens, Acme brioche bun, fingerling potatoes (*gf, \$1)
add: avocado 3



NEW VEGAN CHEF CHALLENGE ITEM!

*20% auto-gratuity will be
added to tables of 10 or more*