

BRUNCH



SMOOTHIES & JUICES

FRESHLY SQUEEZED GRAPEFRUIT JUICE V, GF | \$11

MIGHTY GREEN V, GF | \$11
COLD PRESSED APPLE, CELERY, CUCUMBER, KALE
COLLARD GREENS

CHEF'S SIGNATURE JUICE V, GF | \$11

TROPICAL SMOOTHIE V, GF | \$12
MANGO, PINEAPPLE, PASSION FRUIT

BERRY SMOOTHIE V, GF | \$12
STRAWBERRY, BLACKBERRY, RASPBERRY

VITALITY SMOOTHIE V, GF | \$12
MANGO, SPINACH, BROCCOLI, AVOCADO, COCONUT, GINGER, LIME

HEALTHY START

GREEK YOGURT POWER BOWL VG, GF | \$21
FAT-FREE VANILLA YOGURT, SLICED BANANA, STRAWBERRY,
KIWI, TOASTED COCONUT, CHIA SEED

WARM STEEL-CUT OATS VG, GF | \$13
GOLDEN RAISINS, BROWN SUGAR

MEDITERRANEAN CHOPPED SALAD VG, GF | \$18
CRISPY CHICKPEAS, HARISSA ROASTED CARROTS, ROMAINE,
MARINATED FETA, TOASTED ALMOND, RADISH,
TURMERIC-GINGER VINAIGRETTE

 **AVOCADO TOAST** VG | \$22
WHIPPED FETA, SALSA MACHA, LOCAL SPROUTS, ZA'TAR,
PETIT SALAD, ONE CAGE-FREE EGG ANY STYLE

APPETIZERS

SALUMI FLATBREAD \$18
SOPPRESSATA, MOZZARELLA, POMODORO, HOT HONEY FRESH
BASIL

WHIPPED FETA VG | \$15
ZA'TAR PITA CHIPS, POMEGRANATE, MINT

CACIO e PEPE ARANCINI 2 PC | \$8 4 PC | \$14
MARINARA DIPPING SAUCE, PARMESAN

TORTILLA SOUP VG, GF, DF | \$12
CRISPY TORTILLA, CILANTRO, PASILLA, AVOCADO, GRILLED LIME

NASHVILLE HOT CHICKEN WINGS GF, DF | \$22
HEIRLOOM CRUDITE, BUTTERMILK RANCH DRESSING

MAINS

BANANA CREAM PANCAKES VG | \$19
BROWN BUTTER MAPLE SYRUP, BANANA CREAM,
VANILLA WAFER STREUSAL

BIG STOMP BURGER \$23
TWO 4 OZ LOCAL WAGYU PATTIES, CHEESE, LETTUCE
SMASHVILLE SAUCE, HOUSE SESAME BUN, FRENCH FRIES
ADD CAGE-FREE FRIED EGG | \$3 ADD BACON | \$4

CHICKEN & WAFFLE \$20
BUTTERMILK FRIED CHICKEN BREAST, BROWN BUTTER
MAPLE SYRUP *AVAILABLE IN "NASHVILLE HOT"*


BLACKENED SALMON SANDWICH* \$28
SUSTAINABLY RAISED SALMON, REMOULADE, LETTUCE,
PICKLED RED ONION, TOMATO, IN-HOUSE BAKERY
SESAME BUN, FRENCH FRIES

SIGNATURE EGGS BENEDICT* \$24
TWO POACHED CAGE-FREE EGGS, COUNTRY SMOKED HAM,
BUTTERED ENGLISH MUFFIN, HOLLANDAISE SAUCE
SUBSTITUTE SMOKED SALMON | \$6 ADD AVOCADO | \$4

SOUTHERN STYLE EGGS BENEDICT* \$23
TWO POACHED CAGE-FREE EGGS, HOUSE MADE BUTTERMILK
BISCUIT, PEPPERED WHITE SAUSAGE GRAVY

FRENCH DIP RESERVE \$29
HAND-CARVED 1855 BLACK ANGUS TRI-TIP BEEF, MELTED
SWISS, PICKLED PEPPER RELISH, SLOW ROASTED BEEF JUS,
IN-HOUSE BAKERY SOFT ROLL, FRENCH FRIES

CRISPY CHICKEN SANDWICH \$19
LOUIE SAUCE, PICKLES, HOUSE SESAME BUN, FRENCH FRIES
(AVAILABLE IN "NASHVILLE HOT")

 **MARKET QUINOA BOWL** V, GF | \$18
ROASTED CORN, SHAVED CARROTS, TOMATO, CUCUMBER
PICKLED RED ONIONS, HERB DRESSING
*ADD AVOCADO | \$4 ADD GRILLED OR CRISPY CHICKEN | \$8
ADD SALMON | \$12*

FROM THE BAKERY

CROISSANT 5

BLUEBERRY MUFFIN 5

CHOCOLATE CROISSANT 6

GLAZED DOUGHNUT 6

VG | Vegetarian V | Vegan DF | Dairy Free GF | Gluten Free  | JW Garden

ALWAYSGRINDIN.COM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. *PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS. WHILE WE STRIVE TO ACCOMMODATE EVERY GUEST, WE CANNOT GUARANTEE AN ALLERGEN-FREE ENVIRONMENT.

Stompin'
Grounds
restaurant