



Special Sunday Brunch Menu-9a.m.-2p.m

Our Goal is to provide a comfortable and friendly environment featuring local, organic and sustainable goods. Our diverse menu features healthy choices for those with special/dietary needs as well as those who just want great tasting, good for you food.

Monday-Saturday 8am to 8pm

Some things that we feature at Good Eatz Green Café:

All-Natural Ingredients	Take home & Take out	Organic Vegetables
Free-Range Chicken	“Green” Containers	Vegetarian Meals
Gluten-Free Meals	Dairy-Free Meals	Cage-Free Eggs
Artisan Cheeses	Vegan Meals	Baked Goods

GF=Gluten-Free, V=Vegetarian, Ve=Vegan, DF=Dairy/Milk-Free

◇=These items may be made to fit your needs—just let us know!

BREAKFAST

Most egg dishes may be replaced with tofu to become Vegan—just ask your server-VE◇

All dishes feature Yukon Gold Hash, add .50 for sweet potato hash, potato pancakes or corn cakes

Vegan Gluten Free Pancakes GF, V, Ve, DF \$7~

Accompanied by vegan butter, our pure maple syrup and a side of fresh fruit

BYO Omelette GF, DF◇, V◇, Ve◇, \$8~

Build your own Omelette with up to 4 of our delectable house selections and cheese served with toast and Yukon gold hash

Banana Bread French Toast GF, V \$8~

Our homemade banana bread stuffed with a local honey sweetened ricotta then topped with Strawberries Romanoff

Barnyard Hash GF◇, DF◇, V◇ \$9~

A mix of diced ham, sausage, bacon, Yukon gold potatoes, onions, peppers & cheddar jack cheese, topped with two eggs (any style) and toast

Eggs, Andouille & Corncakes GF◇, V◇ \$10~

Corn cakes, grilled andouille sausage with two eggs (any style) served with your choice of toast

Sicilian Omelette GF◇, DF◇, V◇, Ve◇ \$11~

Grilled chicken, artichoke, topped with fresh mozzarella served with Yukon gold hash and toast

Vegetable Omelette GF◇, V, Ve◇, DF◇ \$8~

Broccoli, butternut squash, asparagus and tomato, then topped with your choice of cheese, Yukon gold hash and toast

Mexican Frittata GF◇, V◇, Ve◇, DF◇ \$8~

Eggs, sausage, onions, peppers & diced tomatoes then topped with cheddar jack cheese accompanied by sour cream, roasted corn salsa and a grilled tortilla

Breakfast Burrito GF◇, V◇, Ve◇, DF◇ \$7~

Eggs, sausage, cheddar cheese & salsa in a grilled wrap with a side of sour cream

“Crabby” Eggs Benedict GF◇ \$11~

Homemade crab cakes atop an English muffin with poached eggs topped with hollandaise and served with a side of Yukon gold hash

Eggs Sardou GF◇, V \$8~

Artichoke hearts & spinach atop an English muffin with poached eggs topped with hollandaise and served with a side of Yukon gold hash

APPETIZERS

Tomato Basil Bisque GF, V, Vg, DF \$4~ 5 Bean Vegan Chili GF, V, Vg, DF \$4~

Mediterranean Platter GF, V, DF, Vg \$9~

Hummus, fresh vegetables, grilled portabella, grape leaves, pita bread and feta cheese

Corncakes GF, Vg \$10~

With tangy andouille sausage, smoked cheese, cherry poblano gastrique and sour cream

SALADS

Caesar Salad GF \$7~

Grilled romaine with homemade dressing, smoked parmesan cheese and gluten-free croutons

Harvest Salad GF, DF, V, Vg \$8~

A roasted butternut squash & grilled asparagus fort with house mixed greens, tossed in a cranberry white balsamic vinaigrette with dried cranberries, spiced walnuts & tomatoes

House Chicken Salad GF, DF \$9~

Our house created chicken salad atop tomato on a bed of our mixed greens

Grilled Additions*

Chicken Breast \$5 -- Shrimp \$6 -- Flat Iron Steak \$6 -- Tofu \$5 --
Tuna \$7 -- Portabella or Veggie Mix or Veggie Burger \$4 -- Crab Cake \$7

SANDWICHES

All sandwiches served with a choice of our daily cold salads and deli pickle

Crab Cake Sandwich GF, DF \$10~

Trio of Kobe Beef Sliders* GF, DF \$10~

Cheddar ~ Roasted Corn salsa ~ Cherry Poblano gastrique

Scarzd(very rare) Wild Caught Ahi Tuna Wrap GF, DF \$10~

Sesame coated tuna, wasabi mayo, seaweed salad and citrus soy dipping sauce

Sautéed Vegetable Wrap GF, V, Vg, DF \$8~

Broccoli, butternut, sun dried tomatoes, onions, pepper, grilled asparagus and hummus

Vegan Grilled Reuben GF, DF, V, Vg \$9~

Grilled tofu, vegan 1000 Island dressing, vegan cheese and sauerkraut on rye

Vegan BBQ Sloppy Joe GF, DF, V, Vg \$8~

Homemade BBQ sloppy joe topped with vegan cheese on a Kaiser

Raspberry Almond Brie Grilled Cheese GF, V \$8~

Served on sourdough with a side salad

ENTREES

French Combo GF, V \$10~

A slice of house made banana bread French toast and a small brie Omelette with fresh fruit

Vegan Veggie Lasagna GF, DF, V, Vg \$10~

Eggplant, spinach, zucchini, TVP, tofu, marinara, gluten-free lasagna rice noodles & side salad

Steak and Eggs* GF, DF \$12~

Grilled Black Angus Flat Iron Steak, two eggs (any style), toast, Yukon golds or veggie mix

*Consumption of raw or undercooked fish, meat, poultry or eggs increases the risk of food borne illness.

Please note: Due to escalating costs, there will be an additional .50 for gluten free breads/wraps



www.GoodEatzGreenCafe.com



we are a proud supporter of the NFCA

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