

# CRIEKSIDE

❖ Vegetarian & Gluten Free Brunch Menus ❖



VEGETARIAN

Brunch until 2:00 PM

GLUTEN FREE

**Fresh Seasonal Fruit Plate** 12.75

Seasonal Fruit served with agave-sweetened yogurt and home-made banana bread

**Egg White Frittata** 11.95

Fluffy egg whites topped with seasonal vegetables, feta cheese, asparagus, and fresh herbs  
Pico de Gallo is served on the side

**Fall Baby Beets & Goat Cheese** 9.50

Candied pecans, dried fruit, berries, arugula, pomegranate-balsamic infusion. **Vegan on request**

**Jothi's Hot Couscous & Fall beef Salad Combo** 13.95

Couscous, spinach, seasonal vegetables, arugula-beet salad with goat cheese, cheesy garlic toast

**Pasta Puttanesca** (a little spicy) 13.95

Capers, angry tomatoes, spinach, artichoke, olives, garlic, parmesan cheese. Add shrimp \$6

**Tart Flambé** (Crispy thin crust Pizza, 10 inch)

Preserved lemons, caramelized onions, arugula greens, crushed red chilies and cheese. Vegan soy-cheese on request 11.95 **Vegan on request**

**Hummus Platter** with grilled pita bread 13

Cucumber, olives, feta cheese, tomatoes, onions  
**Vegan on request** (no feta goat cheese)

**Gorgonzola-Apple Salad** 9.50

Bacon, red onion, candied pecan, gorgonzola cheese, green apple vinaigrette.

**Veggie Wrap** Soup & Arugula Salad 11.95

Grilled veggie wrap with soft Sonoma goat cheese

**Magic Mushroom Burger** 13

Portobello, onion, goat cheese, lettuce, tomato, spinach and capers on a soft toasted bun.

**Edamame or grilled Poppadum's** 2.25 Vegan

**Charred Kale with Garlic** 5.50 Vegan

**Roasted Plum Tomato Soup** 6 Vegan

**Southern Corn Cakes w/ Apple Sauce** 7

**Breakfast Tacos (2)** 9.95

Home-made chicken chorizo, pico de gallo, cheddar, fresh lime, Jalapeno, cilantro, scrambled eggs, fire roasted salsa, soft corn tortillas.

**Sedona Scramble** 11.95

Goat cheese, fresh basil, asparagus, artichokes, wild thyme potatoes, Roma tomatoes and grilled ham.

**Request gluten-free toast.**

**Egg White Frittata** 11.95

Fluffy egg whites topped with seasonal vegetables, feta cheese, asparagus, and fresh herbs  
Pico de Gallo is served on the side.

**Request gluten free toast.**

**Plum Tomato Soup, Rosemary Crackers** 6

**Request gluten free bread, no crackers**

**Broken Salmon Salad** 16

Alaskan King salmon (when in season), broken-up hot off the grill and mixed with arugula greens. Capers, feta, tomatoes, boiled eggs, lemon and olive oil.

**House Salad**, apples, pecans, gorgonzola, onion, white balsamic vinaigrette 9.50

**Request gluten free bread**

**Fall Baby Beets & Goat Cheese** 9.50

Candied pecans, dried fruit, berries, arugula, pomegranate-balsamic infusion.

**Request gluten free bread**

**Hummus Platter** with grilled pita bread 13

Cucumber, olives, feta cheese, tomatoes, onions  
**Request gluten free bread. No Pita.**

**Cantaloupe Melon** Certified Organic 8

Fresh cantaloupe melon with lime

**Trout Boneless "en Papillote"** (baked in paper) 17.95

Red trout, steamed in its own natural juices.

Citrus, aromatics and fresh dill. **Request no couscous.**  
**Substitute arugula salad vinaigrette.**

*WE DO RECOGNIZE THE SERIOUSNESS OF DIETARY RESTRICTIONS AND ARE COMMITTED TO DOING ANYTHING WE CAN TO ACCOMMODATE YOUR REQUESTS. WE CAN SEARCH FOR GLUTEN, WHEAT, MODIFIED FOOD STARCH, KAMUT, SPELT, BARLEY, OATS, SOY SAUCE, RYE MALTS & TRITICALE DEXTRIN, HOWEVER; **WE ARE NOT A GLUTEN FREE RESTAURANT. CROSS CONTAMINATION IS HARD TO CONTROL. CELIAC PATIENTS PLEASE USE CAUTION.***