

Mother's Day Brunch at The Green Temple

Served on Sunday, May 14th from 10am till 1pm

(Almost all of our ingredients are organic and our eggs are also cage free. We do not use sugar, white flour, or preservatives.)

Breakfast Burrito (vegan option available) **\$15**
(Organic sprouted whole wheat tortilla filled with organic scrambled eggs or organic scrambled tofu, org. breakfast potatoes, org. white cheddar or vegan cheese, and salsa, topped with our organic enchilada sauce and avocado)

Scrambled Eggs **\$12**
(3 organic eggs, served with breakfast potatoes and whole wheat toast. Substitute the potatoes for our organic dinner salad for additional \$4)

Scrambled Tofu Plate (vegan) **\$12**
(Organic tofu, baked with celery and onions, deliciously spiced, served with organic breakfast potatoes and whole wheat toast. Substitute the potatoes for our organic dinner salad for additional \$4)

Avocado, Mushroom and Cheese Omelet **\$16**
(Organic eggs folded with organic mushrooms, white cheddar or vegan cheese, and avocado, served with organic breakfast potatoes and whole wheat toast. Substitute the potatoes for our organic dinner salad for additional \$4)

Organic Whole Wheat Crepe with Fruit and Macadamia Cream or Strawberry Cheesecake Cream **\$14**

Organic Fruit with Macadamia Cream (vegan) or Strawberry Cheesecake Cream (contains dairy) **Cup \$6; Bowl \$12**
(Seasonal organic fruit served with organic nuts and a side of cream of your choice.)

Organic Vegan Carrot and Blueberry Muffin, served with homemade organic strawberry jam and butter or vegan spread **\$5**

Mother's Heart Iced Tea Blend (no sweetener added) **\$6**
(Iced Tea made with organic blend of Hibiscus, Chamomile, Rose Hips, and other herbs)

Blue Magic Hot Tea **\$5**

Spring Mimosa **\$10**
(Prosecco, Fresh Organic Grapefruit Juice, Rosemary)