Build Your Own Brunch Graze

Our brunch graze has become a huge client favorite, great for baby showers, birthday parties or just because you love brunch!

Breakfast Ideas

These have been our rave reviewed selections over the past,

- huevos rancheros breakfast tostada + sofrito cannellini beans + fried egg + pico de gallo + avocado + pickled red onion + cotija + micro cilantro $7 (gf/v)
- breakfast tacos + scrambled eggs + crumbled bacon + avocado + pico de gallo toasted flour tortillas $4
- cornflake crusted french toast logs + maple $4 (v)
- baked croissant french toast cylindre + pecans + maple creme anglaise $5 (v)
- short stack skewered blueberry pancakes + silver dollar size cakes stacked & skewered + maple $4
- smoked salmon benedict + english muffin + avocado + colored tomatoes + capers + dill $9
- "biscuits & gravy" + homemade soft dough biscuit + ground pork bechamel white gravy $5

5" Mini Quiche - $12

our mini quiche are sold by the quiche (5 inch) allowing you to order a variety or as many or little you need. each quiche is cut into four

- asparagus + creamy brie + thyme
- burrata + sweet tomatoes + fresh basil
- roasted vegetable + goat cheese + soft herbs
- broccoli + cheddar + bacon

Other Ideas

Some of our other "brunch friendly" ideas

- our hanger steak & fried egg + rosti potato + chipotle ketchup $13
- chicken & waffles "our way " + buttermilk fried chicken & granola crust brioche french toast + jalapeno maple $11
- "fried chicken & that gravy" + fried egg + southern style cheddar biscuit + country pork gravy $11
- smoked salmon + potato rosti stack + creme fraiche $9
- clothesline black pepper & maple bacon + thick cut applewood smoked bacon $5 (2pcs)
- beet pickled deviled eggs + micro cilantro $4

More Fun Brunch Stuff!

Some of our other fun items as well as gluten free and vegan.

- **chia seed pudding parfait mason jars** strawberries + blueberries + homemade granola + shaved raw coconut $4 (gf/vegan)
- **tropical fruit salad mason jars** pineapple + cantaloupe + kiwi + grapes + strawberries + mango + blueberries + oranges + ginger + honey + lime $4 (gf/vegan)
- **overnight oat mason jars** + blueberries + mango + kiwi + almonds + shaved raw coconut $4 (gf/vegan)
- **"avocado toast"** + avocado mash + pico de gallo + pea tendrils + red pepper flake + toasted crostini $4
- **smoked salmon mini phyllo tartlets** + avocado mousse + red chili flake + lemon $3
- **blackberry buttermilk biscuits** + citrus glaze $3
- **lemon lavender scones** + creamed honey butter $3
- **blueberry drop scones** + lemon glaze $3
- **mini baked brie wheel** + seasonal fruit + nuts + honey $18

Plus Tea Sandwiches & Salads

Some great more savory, lunch like brunch items.

tea sandwiches:

- **roast turkey** + cranberry spread + corn muffin
- **chunky chicken salad** + walnuts + golden raisins + apples + whole grain bread
- **smoked salmon** + scallion cream cheese + watercress + pumpernickel bread
- **hummus & avocado** + cucumber + tomato + pea tendrils + whole grain bread
- **almond butter & berry jam** + crunchy chia seeds + whole grain bread

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- **sweet & savory salad** + arugula + quinoa + sweet potato + avocado + beets + berries + pecan + hemp seed + lemon $11
- **pickled shrimp & vegetable** + mini mason jars $8
- **our crudite tree** + beet hummus $4
- **burrata caprese skewers** + arugula pesto + heirloom tomato + micro basil $6
- **melon & prosciutto** + burrata + balsamic agrodolce + micro basil $7

modern roots brunch menu 2025