DONNA JEAN

EVERYTHING IS 100% VEGAN

We advise against substitutions and modifications as each dish is created to be as delicious as possible

Executive Chef: Roy Elam | Sous Chef: Tony Howe

MON-FRI: 11A - 9:30P BRUNCH: 11A - 3P (FRI) *CLOSED TUESDAYS

SAT-SUN: 10A - 9:30P SAT/SUN BRUNCH: 10A - 3P (SAT/SUN)

SUMMER BRUNCH

STARTERS \$8

BISCUITS & GRAVY



Buttermilk drop biscuit, cracked black pepper, and country gravy

HASH BROWNS

Tzatziki & charred green onions

SWEET \$12

HORCHATA PANCAKES



Cinnamon, whipped cream, and puffed rice

STRAWBERRY RHUBARB FRENCH TOAST



Hazelnut & chocolate spread, powdered sugar, & whipped cream

SAVORY \$15

CHICKEN FRIED SHROOMS



Breaded oyster mushrooms, country gravy, buttermilk biscuit and greens

FLORENTINE

Roan mills flint corn polenta, hollandaise, smoked sweet potato, cherry tomatoes, and spinach



THE MOTHERLOAD



Tofu scramble, zhoug, za'atar potatoes, greens, date tahini, and toast

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SUMMER BRUNCH

SIDES

BUTTERMILK BISCUIT \$1



TOAST & JAM \$2



TOFU SCRAMBLE \$3

GREENS \$5

DRINKS

HOT TEA \$4

DARKHORSE DRIP COFFEE \$4

DARKHORSE COLD BREW \$4 (NO FREE REFILLS)

OJ \$4

MIMOSA \$9

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(GFO) Gluten Free Option







PLEASE CONSULT YOUR SERVER ABOUT ANY ALLERGIES