

Leyda's

Our mission is to provide only the most wholesome, top-quality foods to our guests. Rest assured that everything on our menu is lovingly prepared in-house with fresh, organic whole food ingredients. We do it for the love of good food!

BRUNCH

(vf) vegan friendly – ask your server

Ask your server about our chef's special creations.



@leydasrestaurant



@leydascafe

LEYDA'S EGGS BENNY \$16.00

Your choice of wild boar bacon, cured wild sockeye salmon, or spinach mushroom Florentine. Served on a toasted brioche muffin with two poached organic eggs, creamy hollandaise, and hashbrowns.

STEAK + EGGS \$20.00

5 oz. Chef's choice cut of beef, cooked to your liking, served with two sunny-up eggs and hashbrowns.

LEYDA'S SCRAMBLER \$15.50

Your choice of wild boar bacon, bison chorizo, or spinach mushroom Florentine. Served with three organic scrambled eggs, hashbrowns, melted cheese, fresh greens and toast.

STUFFED FRENCH TOAST \$14.25

Vanilla French brioche stuffed with mixed fruit and fresh goat cheese filling. Drizzled with maple syrup and topped with whipped cream.

STUFFED MUSHROOM CAPS (vf) \$16.00

Garlic roasted portabello mushrooms caps stuffed with arugula and melted mozzarella, topped with two poached eggs and served with hashbrowns.

BRUNCH KALE CAESAR SALAD \$14.25

Kale massaged with olive oil, dressed with creamy caesar dressing. Tossed with rosemary garlic croutons and Parmesan cheese. Topped with two poached eggs and crispy wild boar bacon.

BAGLE + EGGS \$14.25

Toasted bagel with two baked eggs topped with melted mozzarella cheese and served with kale salad.

VEGAN BRUNCH SALAD (vf) \$14.25

Kale massaged with olive oil, dressed with oregano vinaigrette. Tossed with fresh mint, sliced apples, avocado, toasted pumpkin seeds and hemp hearts.

AVOCADO + EGGS (vf) \$16.00

Sliced avocado topped with tomato salsa, arugula, two eggs and mozzarella then oven-baked. Served with hashbrowns and toast.

SPINACH + MUSHROOM FRITTATA \$15.00

Organic spinach, red peppers, crimini mushrooms and goat cheese baked with eggs and accompanied by fresh greens and toast.

VEGAN PARFAIT (vf) \$9.00

Mixed fruit layered with naturally sweetened coconut cream and quinoa, pumpkin seeds, and dried cranberry granola.

SUNDAY COCKTAILS

MIMOSA \$7.50

Fresh squeezed organic orange juice mixed with dry organic prosecco.

CAESAR \$7.50

Vodka, Walter's Craft Caesar Mix, savory rim, pickled veg.

ADD-ONS

Leyda's Ayurvedic Soup	Bowl \$7.50	Cup \$4.00
Avocado Toast		\$6.00
Side Kale Salad		\$7.00
Side Hollandaise		\$2.25
Hashbrowns		\$4.00
Fresh Fruit		\$6.00
Toast		\$2.75
Egg		\$3.00
Bison Chorizo		\$4.00
Wild Boar Bacon (2 slices)		\$4.00
Hot Sauce		\$1.00

Groups of 8 guests or more will be subject to an 18% auto gratuity.