

THE SUN KITCHEN

ORGANIC, LOCAL, FARM FRESH
ECO-GOURMET CUISINE

BREAKFAST

GOURMET SCRAMBLED EGG PLATE \$15 (ADD BACON \$3)
Eggs and Cream, Sautéed Veggies, Country Fries and Sourdough Toast

HEARTY VEGAN BREAKFAST PLATE \$13 (ADD TEMPEH \$3)
Black Beans, Sautéed Veggies, Country Fries and Sourdough Toast

GF BLUEBERRY PANCAKES \$12 (ADD BACON OR TEMPEH \$3)
Served with Maple Syrup and Yogurt

VANILLA CHIA PUDDING \$10
With Coconut CREAM, Calendula, Buckwheat Crunchies, and Fresh Blueberries

DRINKS

OG COFFEE (ICED OR HOT) \$4
Fresh Squeezed Lavender Lemonade: \$5
Choco-Maca Love Hemp Shake \$9
Festival Faery Berry Smoothies \$8
Guayaki Yerba Mate \$4
Sparkling H2O \$2

DESSERTS

RAW VEGAN DREAM PIE \$7
Fresh peaches, berries, vanilla cashew cream, date-almond crust, flowers and chocolate mint

FRESH FRUIT POPSICLES AND ICE CREAM BARS \$4

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ENTREES

BLACK BEANS, QUINOA, SAUTEED VEGGIES AND YOUR CHOICE OF SAUCE \$13

FARM FRESH SALAD AND YOUR CHOOSE OF DRESSING \$12
Local Greens with cucumbers, tomatoes, beets, carrots & edible flowers

GF PESTO PASTA SALAD \$11
with tomatoes, olives and cucumbers

ADD A SIDE TO YOUR ENTREE \$3

SAUTED VEGGIES
BLACK BEANS
CARMELIZED ONIONS
WILD TUNA
TEMPEH
CRISPY BACON

FRESH BAKED GF PIZZA \$15
9" CAULIFLOWER CRUST, SAUCE AND CHEESE

ADD-ONS (\$3 EACH)
VEGAN CHEESE
SAUTEED VEGGIES
CARMELIZED ONIONS
OLIVES
PEPPERS
PEPPERONI
BACON
TEMPEH
PESTO