

# Etete

*Chef Christopher Roberson*

It's A Pop Up Vegan Brunch

Sunday June 11, 2017

11:30am – 2:30pm

Bottomless Passion Fruit Bellini or Mimosas

## START

Banana Bread

*maple cream spread*

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## FIRST

**Choice of:**

Avocado Toast

*raisin pumpkinnickel bread*

Watermelon & Avocado Soup

*cumin, lemongrass, pineapple*

Yogurt Parfait

*almond milk yogurt, raspberries, granola*

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## ENTREE

**Choice of:**

Baguette French Toast

*berry compote, maple syrup*

Tofu Scramble

*roasted carrot, scallion, mushroom*

Lentil Burger

*tempeh bacon, caramelized onion, brioche bun, berbere fries*

Biscuits and Gravy

*housemade biscuit mushroom gravy*

'Classic' Vegetable Plate

*smoked carrots & cabbage, collard greens, yellow split peas, red lentils  
served on injera*

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## SWEET

**Choice of:**

Mango Sorbet

Doughnuts

\$50 per person

(exclusive of 10% tax & 20% gratuity)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish.

We cannot guarantee any food to be "Allergen Free", please inform your server if you have a food allergy.