

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 \$16.00

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.

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

Fresh 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.

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

ADD-ONS

Leyda's Ayurvedic Soup	Bowl \$7.50	Cup \$4.00
Avocado Toast		\$6.00
Side Kale Salad		\$8.00
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