

# CRUMBLEBERRY MARKET

~ menu ~

\*plant-based & scratch-made\*

## **Breakfast**

[EVERYDAY]

### **Greek Quiche Bites** [\$6]

two mini quiche (spinach, sundried tomatoes, pickled red onion, kalamata olives, & feta)

~served on lightly dressed greens & topped w/microgreens

### **Simply Toasted Bagel** [\$5]

~plain or everything~

w/butter & side of plain

CrumbleBerry Market cashew cheese

### **Market Bagel** [\$8]

toasted everything bagel w/garlic-dill-hemp CrumbleBerry Market cashew cheese, tomatoes, red onion, capers, & fresh dill

**Toast** ~Sourdough or 9-Grain~

~**Sweet** [\$6]

freshly ground nut butter\* mixed with maple syrup & topped with banana, hemp seeds, & cacao nibs  
\*nut butter – pecan, walnut, pepita

~**Savory** [\$9]

roasted beet hummus, avocado smash, pickled red onion, toasted pepitas, & black sesame seeds, topped w/microgreens

[MID-WEEK SPECIALS]

## **TUESDAY**

### **French Toast Bake** [\$7]

sourdough french toast bake served w/fresh berries & dusted w/powdered sugar

## **WEDNESDAY**

### **Wake Up Waffles**

sourdough waffles w/butter

& maple syrup [\$5]

+ nut butter [\$2]

+ berries & coconut whip [\$2]

## **THURSDAY**

### **Good Day Bowl** [\$11]

tofu scramble w/bell pepper, onion, & kale, smoked gouda grits mushroom walnut burger, & roasted cherry tomatoes w/lemon garlic aioli, & topped w/microgreens

## **FRIDAY**

### **Corner Biscuit** [\$5]

cinnamon & honey butter on a scratch-made sourdough biscuit

### **Chattanooga Smoked Biscuit** [\$9]

Chattanooga smoked

CrumbleBerry Market cheese,

sundried-tomato aioli, mixed greens, egg bake, avocado, & sprouts

~served open-face on a scratch-made sourdough biscuit~

## **Lunch**

### **Soup of the Day**

see specials board

~served with house-made crackers~

## **SALADS**

### **Kale Caesar** [\$10]

kale & purple cabbage tossed in almond caesar dressing, sprinkled w/hemp seeds & plant parm

### **CrumbleBerry House** [\$10]

mixed greens w/carrots, cucumbers, chickpeas, red onion, craisins, toasted sunflower seeds, sprouts, & creamy balsamic dressing, topped w/microgreens

## **SANDWICHES**

### **Caprese** [\$12]

plain CrumbleBerry Market cashew cheese, walnut basil pesto, ripe red tomatoes, & balsamic glaze

### **Veggie** [\$12]

olive & rosemary CrumbleBerry Market cheese, spring mix, cucumbers, carrots, red onion, sprouts, & creamy balsamic dressing

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**BOWLS** \*2 available each week\*

### **Chipotle Burger** [\$13]

lemon & herb quinoa, mixed greens w/ cherry tomatoes & cucumbers, black beans, corn salad, mushroom walnut burger, chipotle lime sauce, & avocado topped w/microgreens

~served w/whole-grain tortilla chips~

### **Greek** [\$13]

lemon & herb quinoa, mixed greens w/ cherry tomatoes & cucumbers, yellow bell pepper, chickpeas, red onion, crumbled feta, kalamata olives, & creamy greek dressing, topped w/microgreens

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**Falafel** [\$13]

lemon & herb quinoa, dressed mixed greens w/cherry tomatoes & cucumbers, tatziki, garlic hummus, falafel, & pickled onion, topped w/microgreens

### **Southwest** [\$13]

brown rice, smoked black beans, roasted sweet potatoes, cabbage salad, fresh salsa, & cilantro lime sauce, topped w/fresh jalapeno ~served w/whole-grain tortilla chips~