

On the Rise

BRUNCH MENU

SUNDAYS 8AM - 2PM

Our brunch menu features as many local and organic products as possible. Organic free range eggs, fresh local greens, fruit and vegetables out of our gardens and from nearby farms. We cook using the grill and stovetop in tandem with our wood fired oven and as always make everything from scratch.

FRENCH TOAST & PANCAKES

OUR CHALLAH FRENCH TOAST: Three slices of Challah French toast topped with organic whipped cream from and Maple Syrup from Richmond's own Chuck-lin Sugarworks. Topped with fresh whipped cream. 7.75 (add fruit of the day +1.50)

CINNAMON RAISIN FRENCH TOAST: Honey Oat with cinnamon and raisin made into delicious French toast. Topped with fresh whipped cream. 7.75 (add fruit of the day +1.50)

RICE FLOUR PANCAKES: GF Three light and delicious cakes made from a blend of white and brown rice flour 8.00 (add fruit of the day 1.50)

PANCAKES: a white wheat flour pancake with a little bit of rice flour and corn flour thrown in to make a delicious pancake. 7.75 (add fruit of the day 1.50)

BURRITOS, TORTILLAS, & WRAPS

BREAKFAST BURRITO: A fresh made flour tortilla stuffed with 2 scrambled eggs, cheddar cheese, black beans, fresh greens, and rice. Topped with fresh salsa & sour cream. 9.00

HUEVOS RANCHEROS: Two eggs over on a corn tortilla with refried beans, cheddar cheese, fresh salsa, and red chili gravy. 9.00

FRESH WRAP: Our fresh baked flour tortilla wrapped around a two-egg spiral with tempeh bacon, avocado, black beans, cheddar cheese and fresh organic mixed greens. Served with side of salsa and sour cream. 9.00

THE RISE UP WRAP: Our fresh baked flour tortilla wrapped around a two-egg spiral with grilled diced veggie, seitan sausage, cheddar cheese and fresh organic greens. 9.00

HUEVOS WRAP: Our fresh baked flour tortilla wrapped around two eggs with the "huevos fixings": cheese, refried beans, red chili gravy, crispy corn tortilla strips and fresh greens 9.50

EGG & ENG. MUFFIN SPECIALS

FAMOUS EGG AND CHEESE: Our delicious handmade bagel with one egg over hard and cheese. with or without tomato. 4.50

OTR SPECIAL: Our homemade English muffin topped w/ 2 scrambled eggs, our own seitan sausage, mixed veggies, and cheddar 8.50

THE LATE RISER: Our homemade English topped with two scrambled eggs and cheddar over roasted red pepper, caramelized onion, and mushrooms. 8.50

WOOD FIRED BREAKFAST PIZZA

BREAKFAST PIZZA #1: Our sourdough thin crust topped with 2 scrambled eggs, home fries, our own seitan sausage, scallions, and cheddar 9.00

VERMONT PIE: Cabot cheddar cheese, local apples, walnuts baked on our wood fired crust and drizzled with local maple syrup. 8.50

GREEK BREAKFAST PIE: eggs, spinach, feta cheese, and red onion on our wood fired pizza crust. 9.00

POSITIVE PINTO PIE: Red chili gravy, pinto beans, cheddar, fresh tomato & cilantro topped with one egg over medium 9.50

OMELETS & SCRAMBLES

CHEESE OMELET: Cabot sharp cheddar cheese inside a three-egg omelet. Served with choice of toast or English muffin. 7.75

VEGGIE OMELET: Diced veggies (onion, green pepper, red pepper, zucchini, and summer squash) folded into a three-egg omelet. Served with choice of toast or English muffin. 7.75

CHEESE AND VEGGIE OMELET: Diced veggies (onion, green pepper, red pepper, zucchini, and summer squash) folded into a three-egg omelet w/ Cheddar. Served with choice of toast or English muffin. 8.25

GREEK OMELET: Feta, a little mozzarella, spinach, diced purple onion, and tomato. folded into a three-egg omelet Served with choice of toast or English muffin. 8.50

CLASSIC OMELET: Cheddar, Broccoli and Onion folded into a three-egg omelet Served with choice of toast or Eng. muffin. 8.50

THE REAL DEAL: Cheddar, diced veggie, seitan sausage folded into a three-egg omelet. Served with choice of toast or Eng. muffin. 8.75

SCRAMBLED TOFU DB STYLE: Scrambled tofu and diced veggie choice of herby or spicy. Served with choice of toast or Eng. muffin. 8.50

SMALL PLATES AND KID'S STUFF

KIDS PANCAKES (Silver Dollars) our regular pancake batter in a kids portion of Silver dollar pancakes
4.75 (add fruit of the day 1.50)

ORGANIC OATMEAL: bowl of hot oats.

Specify w/ or out: raisins, walnuts, brown sugar, syrup, & butter.
4.75

GRANOLA WITH FRUIT: our own bakery made granola and fresh cut fruit. Specify whole milk, skim milk, soy milk or Butterworks Yogurt.
4.75

ONE EGG FRIED OR SCRAMBLED
w/toast 4.75

TWO EGGS FRIED OR SCRAMBLED
w/toast 5.25

SMALL WOOD FIRED CHEESE PIZZA
6.00

CHEESE QUESADILLA
6.00

SIDE ORDERS

LARGE HOME FRIES 4.75

SMALL HOME FRIES 2.75

HOMEMADE VEGETARIAN SAUSAGE

(Choose savory crumble or sweet maple patty): 3.00 / 4.00 (patty)

TEMPEH BACON 3.00

FRUIT OF THE DAY 1.50 w/ item 2.50 side

SLICE OF TOAST 1.00

UPGRADE TOAST TO SCONE, MUFFIN OR BAGEL .75

SIDE OF CHILI GRAVY .70

CUSTOMIZE YOUR BRUNCH

FILLINGS: Cheddar, Mozzarella, Feta, diced mixed veggies, scallions, spinach, roasted Red peppers, roasted green peppers, carn. onion, fresh tomato, salsa, Broccoli, mushrooms, seitan sausage, tempeh bacon, marinated tofu, garlic, red onions, red chili gravy fresh greens.

CUSTOM OMELET: Three egg omelet with your choice of toppings
7.50 +.75 per item

CUSTOM WRAP: our fresh baked flour tortilla wrapped around a two-egg spiral with your choice of cheese and fillings finished w/ fresh organic greens.
7.50 +.75 per item

CUSTOM SCRAMBLE: Our homemade English muffin or toast topped w/ 2 scrambled eggs cheese and your choice of fillings
7.00 +.75 per item

CUSTOM BREAKFAST PIZZA: Our sourdough thin crust topped with 2 eggs, cheese and your choice of toppings
7.00 +.75 per item

CUSTOMIZE YOUR FRIES: home fries topped with your choice of cheddar, mixed veggies, and/or seitan sausage
4.75 plus .75 per topping

CUSTOMIZE CREPES: add any of our toppings or sauces to two fresh crepes.
7.00 +.75 per item

OTHER IDEAS: add any of our toppings or sauces to an existing menu item
.75 per item

FRESH MADE DRINKS

MIXED BERRY SMOOTHIE: Strawberry, blueberry, raspberry, banana, with your choice of juice or milk.
4.36

GINGER PEACH SMOOTHIE: Peach, banana, and grated ginger blended with your choice of juice or milk.
4.36

STRAWBERRY CREAM SMOOTHIE: Frozen Strawberries, your choice of milk, maple syrup and a little vanilla.
4.36

CHOCOLATE BLISS: Frozen Bananas, rich sweet cocoa and your choice of milk
4.36

FRESH SQUEEZED OJ 3.00

MILK, OJ, APPLE JUICE 1.00

MORE COLD DRINKS IN THE COOLER OR ON TAP...

HOT DRINKS

COFFEE, DECAF, OR TEA refills are free
1.61

ESPRESSO, LATTE, CHAI AND OTHER COFFEE DRINKS AT THE COUNTER...

UNLESS NOTED PRICES DO NOT INCLUDE STATE ROOMS AND MEALS TAX OF 9%

* We always use the best freshest high quality local products we can find in our cooking. Some of our local suppliers include: Butterworks Farms, Chuck-Linn Sugarworks, Franklin Heyburn Honey, Last Resort Farm, Gleason Grains, On the Rise Gardens (that's us), Pete's Greens. Eggs used in our brunch are local and free range supplied from Jericho Settlers Farm or Maple Wind Farm.