



not only farm-to-table, but proudly, table-to-farm

breakfast

(served Saturday and Sunday 8a to 245p)

huevos ranchero scramble 13

*corn tortilla + refried beans + scrambled **eggs + ranchero sauce + cotija; served with breakfast potatoes (gf, vegetarian, & vegan option available for upcharge)*

american breakfast 12

*2 **eggs + choice of bacon or sausage links + breakfast potatoes + grain toast (gf and vegan options available for upcharge)*

sonoran benedict 14

*poached **eggs + english muffin + green chili pork + green chili **hollandaise; served with breakfast potatoes*

scone & gravy 10

bacon-poblano scone + country gravy + green onion (add an egg for \$2) (add bacon or sausage for \$3)

hot mess 13

*tostadas + hatch chili salsa + green chili pork + refried beans + poblano cream + sunny up **eggs (gf)*

bread pudding french toast 14/8

fresh baked bread pudding with cranberries, cherries, and white chocolate + maple syrup

crustless garden quiche 14

garden veggie and chili medley; served with choice of petite salad (gf, vegetarian)

breakfast burro 15

*chorizo + scrambled **eggs + poblano-onion + chihuahua + breakfast potatoes; served with house-made tortilla chips + salsa verde (df on request)*

breakfast fried rice 14

arroz verde + corn & peas + tamari-garlic oil + green onion + bacon & breakfast sausage + scrambled eggs + sesame seeds (gf, df, vegan option available for upcharge)

tasty beverages for all ages

berry-basil lemonade 4.25
house-made cold brew 4.25
coca-cola products 3.50
coffee by expressions 3.50
slushie 7

big marble ginger beer 5
lauro sparkling cactus water 6
iced teas by expressions 3.50
(watermelon green or traditional black)
juice 5

plates are priced based on market pricing, additional items may come at a small upcharge.



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lunch

hummus 13

roasted garlic hummus + red chili yogurt; served with raw veggies and house-made tortilla chips (gf, vegetarian)

fried cauliflower & shishito 14

cauliflower + shishito peppers + pickled onion + sesame seeds + scallion + agave sambal (gf, vegan)

root salad 13/8

mesclun + root veggies + golden raisin + sunflower kernel + sunflower-thai vinaigrette (gf, vegan)

fried tofu 13/8

firm tofu, pressed + achiote + pipian verde (gf, vegan)

lentil chop bowl 14

lentil medley + red onion + grape tomato + herbs + achiote roasted sweet potato + sonoran nopales + crispy AZ garbanzo + orange-sumac vinaigrette (gf, vegan)

caesar salad 13/8

romaine + parmesan + house-made crouton + grape tomato + traditional caesar dressing (gf on request)

pulled pork sandwich 17

slow-roasted pork + green chilis + green chili bbq + sonoran slaw; served with house-made tortilla chips (sub gf bun 3)

b.l.t.e. 17

*applewood bacon + lettuce + tomato + tortilla aioli + cheddar + **egg; served with house-made tortilla chips*

gertie burger 20

*8oz angus **patty + swiss + mushroom duxelles + steak sauce + bun + lettuce + red onion + tomato; served with fingerling potatoes and house-made pickles (sub gf bun \$3) (sub vegan pattie \$3) (contains worcestershire)*

add-ons

5oz shrimp, chilled 10	5oz grilled **steak 11
4pc fried tofu 8	grilled & chilled chicken breast 10
side sausage links or bacon 5	bowl fresh fruit 8
ricotta donut holes 14/8	

20% gratuity added to all parties of 7 or more; max 2 tabs per table

Your delight is our delight. If you have questions, comments, compliments, or concerns, please reach out to our GM/DoO, Michelle, directly by email at mjacob@gertrudesrestaurant.net or text 918.260.4399.