



Seva Detroit Sunday Brunch

Noon - 4 pm



Breakfast

Breakfast Polenta Michoacan

Fresh corn and roma tomatoes with olive oil, cilantro and jalapenos on a bed of chargrilled polenta slices, topped with tomatillo salsa verde, fresh avocado and choice of over-easy eggs or scrambled tofu 12.95 *Choose tofu to be vegan; Gluten free*

Poppysseed-Lemon-Strawberry Pancakes

Buttermilk pancakes laced with poppyseeds and lemon, topped with fresh strawberries and served with Michigan maple syrup 8.95

Avocado Toast

Two slices of Avalon multi-grain bread spread with a whole fresh avocado, topped with a drizzle of extra-virgin olive oil, smoked paprika, sea salt, black sesame seeds and microgreens, served with fresh fruit 9.95

Vegan; Substitute gf toast to be gluten free: add \$1

Shay Dog's Hash

Hearty breakfast bowl of hash-browned potatoes cooked with soy 'sausage', red onions, red peppers & broccoli, topped with guacamole and choice of feta or house-made almond cheese, served with fresh fruit 10.95

Order with almond cheese to be vegan

California Scramble ~ Choose your protein: Eggs* or Tofu

Eggs or Tofu scrambled with spinach, tomatoes & green onions, topped with avocado and cheese (Chihuahua for eggs; vegan cheese for tofu), served with roasted rosemary potatoes and toast (cinnamon-raisin, rye, or multigrain) 13.95

Order with tofu to be vegan

Veracruz ~ Choose your protein: Eggs*, Tofu or Chargrilled Tempeh

Fried corn tortilla topped with pinto beans, choice of Eggs, Tofu or Chargrilled Tempeh, cheese (Chihuahua and sour cream for eggs; vegan cheese for tofu and tempeh), tomatoes, green onions, guacamole, salsa verde, cilantro and a whole wheat tortilla 12.95 *Order with tofu or tempeh to be vegan*

**Consuming undercooked eggs may increase your risk of foodborne illness*

Brunch Specials from the Bar

Cucumber Agua Fresca Rejuvenating mocktail of cucumber & lime with soda, on ice 2.95

Jack Rabbit

Fresh carrot juice spiked with lemon, maple syrup & Jack Daniels 7.95

IPA Beer-Mosa Draft IPA & fresh orange juice 5.95

Linda Paloma Brunchy take on the classic: Tequila, grapefruit & lime with a splash of sparkling wine, on ice, with a salted rim 7.95

Bloody Mary McClure's spicy mix & vodka 5.95

Mimosa Mango, pomegranate, cranberry, orange or grapefruit with sparkling wine 8.95

Appetizers

Vegan Nacho Dip

Warm, spicy cashew 'cheese' dip topped with fresh corn salsa, with house-made corn chips 8.95 *Vegan*



Bruschetta

Shareable platter of garlic bread, vegan basil-cashew pesto, fresh tomato-basil relish, Kalamata olive tapenade and choice of sesame-crusted goat cheese or house-made almond 'cheese' 11.95 *Order with almond cheese to be vegan*

General Tso's Cauliflower

Light tempura batter, sesame seeds, green onions, sweet & sour chili sauce 9.95 *Vegan*

Haloumi Bites

Grilled haloumi cheese & garbanzo-lemon salsa 10.95

Yam Fries

Spicy mayo or vegan BBQ dipping sauce 8.95 *Order with vegan BBQ to be vegan*

Guacamole & Chips

Fresh guacamole, house-made corn chips 8.95 *Vegan*

Salads

Thai Salad Cucumbers, red peppers, carrots, mung sprouts, peanuts, romaine, baby greens, Thai cilantro-peanut-lime dressing 12.95 *Vegan*

Harvest Salad

Arugula, edamame, roasted butternut squash, quinoa, dried cherries, dried cranberries, walnuts & pecans, roasted red pepper dressing 13.95 *Vegan*

Chickpea-Spinach Salad

Spinach, avocado, tomatoes, cucumbers, pumpkin seeds, garbanzo-lemon salsa, roasted red pepper dressing 13.95 *Vegan*

Tempeh Caesar Salad

Chargrilled tempeh, baby kale, romaine and herbed croutons tossed in Caesar dressing, with vegan 'parmesan' 11.95 *Vegan*

Taco Salad

Romaine, corn salsa, black beans, sweet potatoes, avocado, Chihuahua cheese, sour cream, pumpkin seeds, corn chips, tomatillo salsa verde 13.95
Substitute Nacho Crema for sour cream & Chihuahua, to be vegan

Green Side Salad

Mixed greens, carrots, cucumbers, tomatoes, croutons, choice of dressing 5.95 *Vegan*

Caesar Side Salad

Baby kale, romaine & croutons tossed in garlicky Caesar dressing, topped with vegan 'parmesan' 5.95 *Vegan*

Dressings

Green Goddess *vegan*

Thousand Island *vegan*

Balsamic Vinaigrette *vegan*

Roasted Red Pepper *vegan*

Caesar *vegan*

Thai *vegan*



Add to any salad

Avocado 3.95 *vegan*

Chargrilled Tempeh

4.95 *vegan*



Sides

French Fries 3.95

Yam Fries 3.95

Corn Chips 3.95

Pinto Beans 3.95

Peanut-Kale Salad 3.95

Cucumber Slices 3.95

Rosemary Potatoes 4.95

all sides are vegan

Sandwiches

Mushroom French Dip

Portabella & button mushrooms and Swiss cheese on a toasted hoagie roll, with mushroom 'au jus' 13.95
Substitute vegan cheese to be vegan

Tempeh Reuben

Sauerkraut, tomatoes, swiss cheese, smoked mozzarella, chargrilled tempeh and thousand island dressing, grilled on seeded rye 13.95
Substitute vegan cheese to be vegan

Panino Caprese

Basil-cashew pesto, fresh mozzarella, tomatoes, roasted red peppers, red onions & green leaf lettuce on a baked telera roll 13.95
Substitute almond cheese to be vegan

TLT

Chargrilled tempeh, cheddar, guacamole, tomatoes and shredded romaine, in a whole wheat wrap 12.95
Substitute vegan cheese to be vegan

The Beyond Burger

Chargrilled 100% plant protein patty on a toasted pretzel bun with lettuce, tomato and choice of cheese (Cheddar, Chihuahua, Swiss, smoked mozzarella or vegan cheese) 13.95
Order with vegan cheese to be vegan

Highly sensitive guests, please note: Our kitchen uses shared equipment, fryer oil and ventilation systems. Despite precautions, total allergen isolation cannot be guaranteed.

Sandwiches include a pickle spear and choice of one side (additional charge for premium sides):

French Fries
Yam Fries
Corn Chips
Avocado
Peanut-Kale Salad
Cucumber Slices
Pinto Beans
Rosemary Potatoes (add \$1)
Cup of Soup (add 2.95)
Green Side Salad (add 3.95)
Caesar Side Salad (add 3.95)

