



VG = Vegan V = Vegetarian GF = Gluten Free

Food Allergy Notice: Please be aware that our food may contain or come into contact with common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish and shellfish. Please alert your server if you have allergies or special dietary restrictions.

Advisory: Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gratuity: For parties of 6 or more, a 20% gratuity will be automatically added to the check.

SIGNATURE BEVERAGES

Indian Classics

Lassi 6

Mango/Strawberry/Sweet/Salted

Classic Indian yogurt smoothie

Rose Shake 6

Chilled milk blended with fragrant rose syrup and a touch of sweetness

Masala Buttermilk 5

Traditional Indian buttermilk seasoned with herbs and spices

Fresh Lime Soda 4.5

Fresh squeezed lime juice and sparkling water

Juice

Orange Juice (S/L) 8/12

Fresh squeezed

Apple 4.5

Cranberry 4.5

Pineapple 4.5

Tea

Masala Chai 5.5

Indian tea brewed with ginger, cardamom, and milk

Hot Tea 4.5

Coffee (Hot/Iced)

Flavors (+.75)

*Mocha/Vanilla/Caramel/Pistachio/Hazelnut/
Sugar Free Vanilla/Sugar Free Caramel/Extra
Shot of Espresso (+1.25)*

Americano 3.5

Cafe Au Lait 4.5

Caffe Crema 4.5

Cappuccino 5

Espresso (Single/Double) 3/4.5

Espresso Lungo 4

Flat White 4.5

Latte Macchiato 5

Dirty Masala Chai 6

Masala Chai with a shot of espresso

Smoothies

Peanut Butter Banana 6.5

Peanut butter, banana, milk, honey, coconut flake garnish

Mixed Berry 7

Mixed berries, banana, milk, yogurt, honey

Green Goddess 8

Spinach, dates, pear, apple, almond milk

Sodas 3

Coke, Coke Zero, Ginger Ale, Sprite, Sprite Zero, Fanta, Sweet Tea, Unsweetened Tea

FROM THE BAKERY

Discover Our Freshly Baked Muffins, Pastries & Seasonal Treats — Ask Your Server

MORNING FAVORITES

Served with house-roasted ratte potatoes and a fresh fruit salad

Simply Eggs

Chef's Choice Omelet (GF) 14

Two eggs with your choice of up to 3 add-ins and 1 cheese (Additional add-ins + 1.5)

Add-Ins: Onion, bell pepper, mushroom, spinach, tomato, bacon, sausage, green chili, jalapeno

Cheese: Cheddar, Mozzarella, Amul

The Braddock Breakfast (GF) 13

Two eggs prepared your way and your choice of bacon or sausage

Steak and Eggs (GF) 25

Grilled 8oz ribeye steak served with two eggs your way

Croissant Egg Benedict 16

Poached eggs with bacon on a buttery house-made croissant, finished with hollandaise

Burrata Benedict 18

Silky burrata and prosciutto topped with poached eggs, layered on a buttery house-made croissant, finished with hollandaise

Toast Selections

Avocado Toast (V) (VG Available) 13

Multigrain toast layered with smashed avocado, fresh tomatoes, and onion, topped with a perfectly poached egg

Salmon Toast 17

Challah toast topped with smoked salmon, cream cheese, crispy capers, avocado, and a bright lemon vinaigrette

Ham & Swiss Toast 14

Open-faced multigrain toast with ham, Swiss cheese, béchamel and baked until golden

Signature Bowls & Burritos

Served with a fruit salad

Yogurt Parfait Bowl (V) 13

Creamy Greek yogurt topped with granola, mixed berries, toasted coconut, and a drizzle of honey

Masala Potato Breakfast Bowl (VG) 14

Masala spiced potatoes and chickpeas topped with avocado, onion, pickled red cabbage, fresh cilantro, and coconut chutney

Masala Potato Breakfast Burrito (VG) 14

Masala spiced potatoes, chickpeas, pickled red cabbage and onions rolled in a warm tortilla with fresh cilantro, avocado, and coconut chutney

Butter Chicken Burrito 16

Creamy butter chicken with fluffy scrambled eggs, spiced potatoes, and melted mozzarella cheese wrapped in a warm tortilla

Indian Breakfast Specialties

Puri Masala (VG) 12

Golden fried puri served with masala potatoes

Chole Bhatura (V) 14

Soft, fluffy deep-fried Indian bread served with chickpeas

Idli (VG) 11

Three pillowy steamed rice cakes served with sambar, tomato chutney and coconut chutney

Medu Vada (VG) 11

Two savory doughnut shaped lentil fritters paired with sambar, tomato chutney and coconut chutney

Idli & Medu Vada Combo (VG) 13

Two Idli and one Medu Vada served with sambar, tomato chutney and coconut chutney

Dosa (Vegan Optional - Ask your Server)

A thin, rice and lentil crêpe cooked until crispy served with sambar, tomato chutney and coconut chutney.

Plain Dosa 13

Kal Dosa 14

Soft thick dosa

Vennai Dosa 14

Crispy dosa with butter

Masala Dosa 15

Crispy dosa with spiced masala potatoes

Mysore Masala Dosa 16

Crispy dosa, spicy red chutney, potato masala

Egg Dosa 15

Crispy dosa with spiced egg, onion, green chili

Cheese Dosa 15

Crispy dosa with amul cheese

Nutella Dosa 13

Crispy dosa with nutella

Little Plates

Served with fruit

Mini Plain Dosa 8

Mini Nutella Dosa 9

Crispy dosa with nutella

The Little Braddock 9

Scrambled eggs with bacon or sausage

Add Cheese: Cheddar, Mozzarella

Idli 4

One idli served with sambar and chutneys

French Toast Sticks 8

Five french toast sticks served with syrup and your choice of bacon or sausage

Morning Extras

Bacon 4

Sausage 4

Ratte potatoes 5

Avocado 3

Fruit Salad 4