



where craftsmanship meets culinary delight

VIOLET BRUNCH

STARTERS

Roasted Garlic & Tomato Bruschetta **V**

Over herbed cashew cheese topped with fresh basil and balsamic reduction 15.95

Fried Zucchini Spears

Deep fried panko and parmesan cheese coated zucchini spears, served with house-made ranch 11.95

Not Your Grandma's Deviiled Eggs **GF**

Pretty and pink eggs topped with cornichon pickles, beet sliver and fresh dill 9.95

BRUNCH FAVORITES

Eggs Bene

Two farm fresh poached eggs with pan-fried prosciutto on a toasted English muffin smothered in homemade hollandaise. Served with hash browns or mixed greens 18.95

Veggie Bene

Two farm fresh poached eggs, sliced avocado, sautéed spinach, and tomato on a toasted English muffin smothered in homemade hollandaise sauce. Served with hash browns or mixed greens 18.95

Bacon or Sausage & Eggs

Two farm-fresh eggs cooked your way with bacon, or sausage, toast (white, sourdough or English muffin) and choice of hash browns or mixed greens 16.95
Sub tempeh bacon 2.00

Chilaquiles Verde

Crispy corn tortilla chips topped with 2 eggs your way, tomatillo salsa, chipotle aioli, sour cream, avocado and cilantro 16.95

Add bacon or sausage or tempeh bacon for 3.00

Breaky Burrito **VO**

Fresh cooked tortilla stuffed with farm fresh scrambled eggs, grilled zucchini, cheddar cheese, chipotle aioli, and tater tots, topped with avocado, sour cream and tomatillo salsa. Served with choice of hash browns or mixed greens 18.95

Add bacon or sausage or tempeh bacon 3.00
Sub tofu for eggs for 1.50

Savory Breakfast Quinoa

Two farm fresh eggs, fresh avocado, sautéed zucchini, spinach, and jalapeño cilantro crème fraiche over fluffy quinoa 16.95

Oh Captain My Captain

Thick cut Texas toast drenched in our homemade cinnamon, vanilla bean egg batter and coated in Captain Crunch-style cereal, deep-fried to golden perfection. Served with syrup 14.95

Burnt Butter Pancakes

Two house made buttermilk pancakes cooked to crispy perfection in decadent burnt butter 14.95
Add berries for 4.00

SANDOS & More

Served with choice of mixed greens tossed in a lemon herb vinaigrette or fries
Upgrade to Tots for 1.50 or Garlic Fries for 3.00
Gluten Free Bun +3.00

Honey Hot Crispy Chicken

Crispy fried chicken breast, house made honey buffalo sauce, cheddar cheese, ranch, romaine and pickles served on a brioche bun 17.95
Add bacon 3.00 / crispy onion straws 1.50

The Big Mock Burger

Seasoned ground beef, white American cheese, grilled onion, romaine lettuce, pickles and Violet's secret sauce 16.95
Make it a double for 6.00
Add fried egg for 2.00 / bacon for 3.00

Vegan Egg Salad Sando **V**

Seasoned smashed tofu, vegan mayo, celery, capers and pickles topped with fresh romaine soft white bread 14.95
Not Vegan? Add cheddar or white American cheese for 1.50

French Dip Sando

In-house sliced roast beef, gruyere cheese, crispy onion straws, and horseradish aioli. Served with homemade au jus 17.95

Kale & Romaine Caesar **VO GF**

Chopped kale and romaine tossed in a creamy vegan caesar dressing, topped with crispy capers and shredded parmesan 16.95
Add Grilled Chicken Breast 6.95
Salmon 7.95 / Marinated Baked Tofu 5.95

KIDDOS

Ages 12 yrs & Under

Grilled Cheese & Fries 12.95

Add bacon 3.00 / Add tomato 1.50

Chicken Tenders & Fries

Made to order panko coated 15.95
With house made ranch, house made BBQ or ketchup

V Vegan **VO** Vegan Option Available **GF** Gluten Friendly

Split Plate Charge 3.00. Parties of 6 or more are subject to an automatic 20% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE

CHILLED WHITE

Riff Pinot Grigio 12 / 42
LuLu Sauvignon Blanc 12 / 49
Heritage Chardonnay 11 / 45
Bread & Butter Chardonnay 14 / 54
Waterbrook Rose 12 / 42
Schplink! Gruner Veltliner 10
House Bubbles (12oz) 13
Adami Prosecco 58

RED

Heron Pinot Noir 15 / 59
Kumusha Cabernet Sauvignon 11 / 38
Chronic Cellars Purple Paradise, Red Blend 65
Trapiche Tesoro Malbec 11 / 41

BEER

Salt Flat Imperial Pilsner 9
Duvel Belgian Golden Ale 16
Level Crossing Dallas Alice Blond 10
Mother Earth Project X Hazy IPA 11
Melvin IPA 7
Templin Ferda Imperial IPA 12
Left Hand Nitro Milk Stout 10
Red Rock Imperial Red Ale 12

CIDERS

Incline Imperial Hazy Honey 9
Incline Marion Berry 9
Pearsecco, Pear Cider 10
Snow Capped Lavender Lemonade 11
High Point Prairie Punch 9



MIMOSAS

VIOLET Mimosa 11
raspberry lavender, strawberry rose, blackberry violet
Ol' School Mimosa 8
Bottle Mimosa Kit 61

NON-ALCOHOLIC

NA WINE

Waterbrook Clean Cabernet Sauvignon 7 / 24
Waterbrook Clean Chardonnay 7 / 24

NA BEER

Rotating 7

MOCKTAILS

Spritz Italiano 11
Phony Negroni 12

BEVERAGES

Violet Italian Soda 6
Rose Italian Soda 6
Lavender Italian Soda 6
Coke Products 4
Iced Tea 4
Rimini Drip Coffee 4
Hot Tea 4
Lavender Limeade 5
Violet Soda 5
Lavender Soda 5
Rose Soda 5
Bottled Sparkling Water 5
Cold Brew Iced Coffee 5

FRESH MADE DELIGHTS!

Come up front and take a look
or ask your server for current case item options.
New items added daily.

WE CATER - ASK US! RENT OUR SPACE FOR YOUR PRIVATE EVENTS

385-229-4276 • myra.slcviolet@gmail.com

VIOLET-SLC.COM

