

S A T U R D A Y B R U N C H

(It's the weekend, treat yo' self 😊)

[@goodforthesoulcafe](#)



TODAY'S BRUNCH SPECIALS

Check out our blackboard in the cafe for today's Chef Specials

EGGS BENEDICT

Smoked crispy bacon and poached eggs on Arbutus sourdough toast, topped with our house-made Hollandaise sauce **10.40**

EGGS ROYALE

Ballycotton smoked salmon and poached eggs on Arbutus sourdough toast, topped with our house-made Hollandaise sauce **11.40**

EGGS FLORENTINE

Wilted spinach and poached eggs, served on Arbutus sourdough toast, topped with our house-made Hollandaise sauce and kale chips **10.40**

Add portobello mushrooms + 2.6

CLONAKILTY EGGS

Clonakilty black pudding and poached eggs on Arbutus sourdough toast, topped with our house-made Hollandaise sauce **10.40**

Add crispy bacon + 2.6

LEMON + PEA SMASH TOAST

Vegan option available

Smashed garden peas with lemon, mint and sea salt, topped with crumbled feta cheese, toasted seeds and 2 organic poached eggs **9.90**

Add crispy bacon + 2.6

Add smoked salmon + 3.2

BRUNCH FRITTATA

With bacon, black pudding, roasted tomatoes, red onion, rocket and cheddar cheese, served with side salad **11.40**

GRANOLA BOWL *Vegan option available*

House-made granola w/ natural yoghurt, fresh fruit and fruit compote **5.20**

OVERNIGHT OATS *Vegan option available*

Almond-soaked rolled oats with grated apple and chia seeds + fruit compote, topped with seasonal fruit **5.20**

PANCAKE STACK

American-style fluffy pancakes; served with either bacon + maple syrup OR yoghurt + fruit compote OR house-chocolate sauce **6.90**

RAINBOW BOWL *Vegan option available*

Selection of seasonal salads, house pickled vegetables, hummus & toasted seeds served with sourdough toast **9.90**

Add 2 poached eggs + 2.2

TREATS - check out our counter for today's selection of freshly baked cakes

***All our food is cooked to order – please allow adequate time for your meal to be prepared.**

*Please note that our menu contains all known allergens. Don't hesitate to ask our team with any queries or consult the allergen folder on display.

*Many of our dishes can be made gluten free. Just ask a member of our team.



Coffee + Drinks

Until 4pm

We proudly serve Roasted Brown Coffee which is roasted fresh to order in Co. Wicklow. Our coffee is seasonal, just like our food, and we use only organic milk.



COFFEE

Americano / Long Black / Batch Brew	2.8 (Reg) / 3.3 (Large)
Latte / Cappuccino / Flat White	3.1 / 3.6
Mocha	3.3 / 3.8
Macchiato	2.8

TEA + WARMING DRINKS

Barry's Tea	2.5
Pukka Herbal Tea	2.9
<i>Earl Grey / Lemon, Ginger & Manuka Three Mint / Green / Rooibos (Tic Tock)</i>	
Hot Chocolate	3.5 / 4.0
Ó CONAILL <i>chocolate</i>	
Chai Latte (Home blend)	3.5 / 4.0
Turmeric Latte (Home blend)	3.5 / 4.0
Matcha Latte	3.5 / 4.0

COLD DRINKS

Freshly Squeezed Orange Juice	3.0
Sparkling Water	2.5
Still Water	2.5
San Pellegrino Cans	3.0
Bottled Apple Juice	3.0
 Kombucha	4.0

SMOOTHIES

(Add rice protein? + 1.00)

BREKKIE SMOOTHIE	Banana, oats, honey, milk and mixed berries	5.2
THE NUTTER	Crunchy peanut butter, banana, cacao and milk	5.2
VERY BERRY	Mixed frozen berries, banana, natural yoghurt, orange juice & honey	5.2
GREEN GLOW	Spinach, banana, mango, maca powder and coconut milk	5.5
GOLDEN GLOW	Banana, lemon, ginger, turmeric, coconut milk	5.5