



years ahead of most restaurants. The basic building blocks start with homemade salsas, burritos, empanadas, enchiladas and quesadillas, but the

unusual fillings of seasonal vegetables and sustainably raised meats are what let you know you're in a slow-food environment. During the past two decades, they've expanded to include a cantina and bodega, but, on weekends, stick with the restaurant if you like a quieter experience. Along with your meal, enjoy locally brewed beers, a selection of organic wines and specialty drinks made with infused vodkas.

### SUNDAY MORNING COFFEE: **DONKEY COFFEE AND ESPRESSO**

([donkeycoffee.com](http://donkeycoffee.com), 740/594-7353)

A modern incarnation of the spirit of the '60s, your brain will get a jolt from more than the caffeine here. Donkey is everything a college town coffee shop should be: a gathering spot where you can sip fair trade coffee, a place to take in the work of local artists and musi-

cians, and a source of information and literature about local and international issues of social justice.

### SUNDAY BRUNCH: **JANA'S SOUL FOOD CAFÉ**

(740/797-3060)

Brunch at Jana's is a fitting end to this weekend. Housed in one of the restored buildings of the Eclipse



Company Town in the Plains, the parallel rows of uniform white buildings were constructed more than a century ago to house the employees and their families of the Hocking

Valley Coal Company. Jana's is no frills, but the ingredients are high quality and consistently good. They don't have a liquor license, but don't mind if you bring your own (there's no corkage fee). After brunch, the Hocking Adena Bikeway is just a few steps away if you need a walk before that long car ride home.