let’s brunch a little

SERVED WEEKENDS
11 A.M. - 3 P.M.

but first, bubbly $60

1 bottle of prosecco
+ carafe of peach purée or orange juice

FRESH MOZZARELLA DOUGHNUTS 16
tomato jam, roasted parmesan

DELUXE EGG SANDWICH 18
aged cheddar, bacon,
hot sauce aioli, crispy potatoes

SMOKED CHEDDAR WAFFLE
WITH POACHED EGGS
& CHARRED CHORIZO 24
hollandaise, arugula

BLT CAESAR FLATBREAD 21
tarragon pesto, fried egg,
caesar salad, crispy bacon

AVOCADO, GOLDEN TOMATO
& SMOKED SALMON TARTINE 23
summer salad

EXECUTIVE CHEF: JEFF HASKELL
CHEF DE CUISINE: ALEX MIXCOATL

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
let’s brunch
a little

SERVED WEEKENDS
11 A.M. - 3 P.M.

but first, bubbly $60

1 bottle of prosecco
+ carafe of peach purée or orange juice

FRESH MOZZARELLA DOUGHNUTS 16
tomato jam, roasted parmesan

DELUXE EGG SANDWICH 18
aged cheddar, bacon,
hot sauce aioli, crispy potatoes

SMOKED CHEDDAR WAFFLE
WITH POACHED EGGS
& CHARRED CHORIZO 24
hollandaise, arugula

BLT CAESAR FLATBREAD 21
tarragon pesto, fried egg,
caesar salad, crispy bacon

AVOCADO, GOLDEN TOMATO
& SMOKED SALMON TARTINE 23
summer salad

EXECUTIVE CHEF: JEFF HASKELL
CHEF DE CUISINE: ALEX MIXCOATL

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