



BRUNCH

DRINKS

COFFEE \$5

MODERN TIMES COLD BREW \$6

BLOODY MARY \$10

MIMOSA \$7

DIY MIMOSA \$25 - Bottle of sparkling brut with fresh-squeezed orange juice

SATURDAYS AND SUNDAYS

10AM-2PM

BREAKFAST TOASTS

WILD MUSHROOM \$15

Sauteed wild mushroom, smashed avocado, goat cheese, fresh herbs, truffle salt

CRUSHED AVOCADO \$14

Sauteed kale, feta, crushed red pepper flakes, roasted pepita, micro cilantro

HOUSE CURED SALMON LOX \$18

Dill cream cheese spread, smashed avocado, capers, pickled onion, fresh dill

TOMATE \$14

Sun-dried tomato spread, roasted tomato, basil, crushed avocado, balsamic reduction

***All of our toasts are served with a choice of bread: campagne or whole grain and a petite salad. Add fried or poached egg for \$1.50.**

BREAKFAST SANDWICH

PORK BELLY SANDWICH \$16

baby arugula, aged sharp cheddar, fried egg, roasted garlic aioli, brioche bun served with sweet potato tots

BREAKFAST PLATES

STUFFED ACORN SQUASH \$18

Scrambled eggs, asparagus, zucchini, spinach, pork link sausage, chipotle aioli, micro cilantro

PESTO FRITTATA \$16

Roasted sweet potato, baby kale, roasted tomatoes, feta, pesto aioli, toast

CORNED BEEF HASH \$20

Roasted potatoes, sweet potatoes, spinach, diced onions, fried or poached egg, toast

STEAK & EGGS \$20

Roasted potatoes, "chef-selected" steak, chimichurri, toast

SWEETS

CINNAMON ROLL \$5

KOIGN-AMANN \$6

EXTRAS

FRIED EGG \$1.50

POACHED EGG \$1.50

TOAST \$1.50

AVOCADO \$2

BREAKFAST SAUSAGE \$5

BACON \$5

SALMON LOX \$8

SWEET POTATO TOTS \$6

SEASONAL FRUIT \$6



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