



Brunch Menu

Saturday
Sunday
11am-2pm



Chefs Breakfast Burrito | 18

GOAT CHEESE SCRAMBLED EGGS | RED ONIONS | CHIVES | CARAMELIZED LEEKS | BACON | POTATOES | CASSAVA GF TORTILLA +2

Tonnatto Toast | 20

HOMEMADE FOCACCIA | OLIVE OIL POACHED TUNA | AVOCADO | TOMATO-CAPER BERRY SALSA | SHAVED RED ONION, FRESH HERBS, MEYER LEMON VINAIGRETTE, PARMESAN POACHED EGGS +2

Challah French Toast | 18

FRESH CHALLAH | MACERATED BERRIES | VANILLA CHANTILLY

Classic Eggs Bennie | 18

POACHED EGGS | HOUSE CURED AND SMOKED SALMON | CHIVE CREAM CHEESE | SHAVED RED ONION | CAPERS | TORN HERBS

Short Rib Hash | 22

POACHED EGGS | CRISPY POTATOES | BRAISED SHORT RIB | PEPPERADE | PICKLED RED ONION | PARSLEY | HOUSE FOCACCIA | ROASTED GARLIC AIOLI

Shakshuka | 20

WARM SPICED AND CHARRED TOMATOES | EGGS | HARISSA | HOUSE SOURDOUGH | LAMB MERGUEZ MEATBALLS DILL AND PARSLEY SALAD | LEBNEH

Brunch Bubbles

choice of a bottle of bubbles served on a tray with three juices, berries & chocolate:

Bosco del Merlo Prosecco \$41

El Bajio Sparkling Wine \$49

Cattin Cremant d'Alsace Brut \$45

Beau Joie Brut Champagne \$65

Charles Le Bel Inspiration 1818 Champagne \$92

