

BRUNCH

\$39

Two Courses

Bottomless Mimosa & Drip Coffee

Two hours

Appetizer

BLACK TUSCAN KALE CAESAR

Crushed hazelnut, Panzanella, Sesame-Caesar Dressing, Shaved Parmigiano

AHI TUNA TOSTADA

Sashimi Tuna, Corn Tortilla, Avocado, Scallion, Sesame-Soy, Sriracha.

Main

HUEVOS RANCHEROS

Mexican Style Sunny Side Up Egg, Corn Tortillas, Refried Beans, Salsa Roja & Verde, Crema Fresca

BENEDICT

Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise, Home Fries

NORWEGIAN

Poached Eggs, Smoked Salmon, Garlic Bread, Hollandaise, Home Fries

SPRING HARVEST BOWL

Free Roaming Eggs, Organic Tri-color Quinoa, Avocado, Asparagus, Fresh Garbanzo, Pistachio, Warm Hummus

BREAKFAST SANDWICH

Eggs, Bacon, Avocado, Cheddar, Basil Aioli, Sesame Doppio, Pommes Frites

CROQUE MADAM

House made Corned Beef, Gruyere, Sunny Side Up Egg, Horseradish Dijonaise

BANANA FRENCH TOAST

Egg battered, Brioche, Vermont Maple Syrup, Chantilly

PANCAKE

Buttermilk, Palm Sugar Caramel, Fresh Fruit

AN ADDITIONAL \$10 UNLIMITED

Bellini, Bloody Mary and Screw Driver