

Brunch Menu

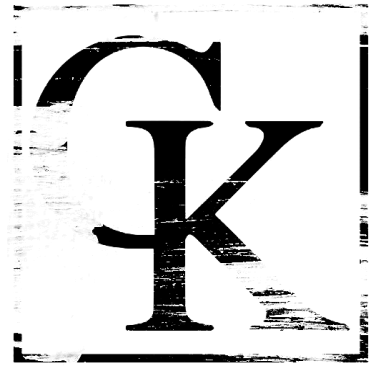
A la Carte

-or-

3-Course Pre-Fixe \$40

Includes one Mimosa

Be a Free Spirit (add bottomless mimosa) +10
(tax and tip not included)



Seasonal Soup (ask your server) MKT

Leafy Things selection of seasonal greens / hearts of palm / smoked onion vin. / seeded honey 7

Togarashi spiced Avocado Toast marinated heirloom tomatoes / chile / watercress / Thai vin. / Grilled Ciabatta 10

Homemade Granola pumpkin seed praline / marinated berries / lemon / choice of vanilla crème fraiche or whole milk 9

“Tots” homemade tater tots / thyme / “fancy sauce” 6

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“Dashi –Tomago” Omelet nori / scallion-salad / yuzu-teriyaki / spiced homemade tater-tots 12
(straight up omelet available upon request, seasoned only with sea salt and cream)

Brown Butter Crab Frittata celery salad / truffle-lemon vinaigrette / whipped ricotta 14

The Triple B 4-way blend burger / hot peppers / “fancy sauce” / dill pickles / sautéed greens / smoked onion / toasted sourdough bread and house fries (make truffle’d fries + 1.50) 16

Chef’s Brunch Pasta house-made cavatelli / porchetta / heirloom tomato / spinach / scrambled egg / parmigiano reggiano 16

Pancake of the Day (ask your server) 10
(plain pancakes with only butter and maple syrup available upon request)

Deconstructed Salmon Benedict grilled Scottish isles salmon / ciabatta crouton / poached egg / tarragon / herb hollandaise 18

Diner Plate thick-cut Beeler’s bacon / 2 eggs any style / spiced homemade tater-tots / side salad with smoked onion vin. / toasted wheat bread 14

Country Fried Pork Belly peppercorn béchamel / poached egg / sautéed bacon and green beans / crispy garlic / roasted corn 16

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Devil’s Food Cake citrus salad / pumpkin seed praline / chantilly cream 9

Caramelized Peach Galette marinated blackberries / mint / buttermilk sorbet / pink peppercorn 9

According to California Liquor Laws, we have the right and the responsibility to stop serving anyone who we believe has consumed excess amounts of alcohol. Please drink responsibly. Bottomless Mimosas will be served, maximum (3) per hour, per person. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs, may increase your risk for food borne illness. Modifications made to the menu will be politely declined. Please inform your server of any allergies. 18% gratuity will be added to parties of 6 or more

Breakfast Beverages

Hot Chocolate or Chocolate Milk 3

Milk 3
(Whole or 2%,)

Coffee or Hot Tea 4
(Choice of tea from our selection of Tazo Teas)

Juice 3
(Choice of Apple, Orange, Cranberry, or Pineapple)

Soft Drink 3

Plastic Bottled Water 2

Glass Bottle of Sparkling or Still Water 5

Adult Breakfast Beverages

Mimosa Made with Your Own Personal Bottle of Sparkling Wine and Fresh Squeezed Orange Juice 9

Free Spirit (Bottomless Mimosa) 15

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Mojito Breakfast Tea Earl Grey Tea Infused Rum with Mint and Lime (Served Warm) 8

Bacon Old Fashioned Bacon-Infused Whiskey with Bitters and Orange Peel 9

Roasted Bloody Mary House-made Bloody Mary Mix Made with Roasted Tomatoes and Celery, Mixed with Your Choice of Vodka or Gin and Spiced with Tapatio 8

Café Italiano A Warm Coffee Drink made with Amaretto and Sambuca, Topped with Whipped Cream and Orange Bitters 9

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