

BRUNCH spring 2018

### **TOASTS**

#### ALL MADE WITH HI-RISE BREADS | 12eq

add an egg +2

- avocado, lemon, sumac, olive oil
- ricotta, hazelnut butter, fig



 local burratina, cucumber gazpacho, marinated mushroom, dill

# SALADS, ETC.

YOGURT + GRANOLA | 11

fruit compote, mint, honey

ENDIVE + CRAB | 17

pea greens, yogurt, chervil, radish

ASPARAGUS + HARICOT VERT | 18 feta, almonds, preserved lemon+tahini

#### **EGGS**

#### DEVILED EGGS | 9

crispy garlic + shallots, lobster oil

OMELETTE | 14

roasted peppers, caramelized onions, goat cheese

POTATO RÖSTI | 14

two fried eggs, sour cream, apricot jam

HUEVOS RANCHEROS | 16

black beans, crispy tortilla, cilantro

MOM'S EGGS BENEDICT | 16

english muffin, ham, hollandaise

TWO EGGS ANY WAY | 14

choice of sausage or bacon, choice of toast

### **BRUNCH**

### CHALLAH FRENCH TOAST | 14

brown sugar bruleed bananas, pecans, maple syrup

BURGER + FRIES | 15 add an egg +2

hi-rise challah bun, caramelized onions, pickles, cheddar

GREEN WAFFLE | 14 add an egg +2 add chicken-fried quail +6

spinach, scallion, poblano, whipped lime butter

## SIDES

TOAST | 3 [rye, sourdough, raisin pecan, wgs]

BACON | 4

SAUSAGE DU JOUR | 5

TWO EGGS [any way] | 6

FRESH STRAWBERRIES | 6

YOGURT | 5

FRIES [ketchup, aioli] | 8

Please notify your server if anyone in your party has a food allergy

°Consuming raw or undercooked foods increases your risk of food borne illness

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