



Sunday Brunch

BACON, LEEK AND CHEDDAR SCONE	6
BUTTERMILK BISCUIT, SAUSAGE GRAVY	10
PROSCIUTTO AND DEVILED EGG, SOURDOUGH TOAST	8
KABOCHA SQUASH FRITTERS AND BLACK PEPPER MAPLE SYRUP	10
KALE CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN	11
YEASTED WAFFLE, APPLEWOOD SMOKED BACON, HUCKELBERRY MAPLE SYRUP	16
WILD MUSHROOM TART, SOFT SCRAMBLED EGG AND PARMESAN	15
CROQUE MADAME, HAM AND GRUYERE CHEESE, SUNNY SIDE UP EGG	16
GRILLED GINGER SHRIMP SALAD, NAPA CABBAGE, MANDARINS, SOY CARAMEL	17
GRILLED NEW YORK STEAK, POTATO ROSTI, FRIED EGG AND STEAK SAUCE	24

Sides

APPLEWOOD SMOKED BACON	4
PAIN DE MIE TOAST	3

Coffee by Chocolate Fish Coffee Roasters

KORU ESPRESSO BLEND - HONDURAS /BRAZIL BLEND	3.5
SANTA LUCIA DECAF- MEXICO	3.5
FRENCH PRESS - "MISTY VALLEY," ETHIOPIA	9

Espresso

ESPRESSO	4
CAPPUCCINO	5
LATTE	6

Selections from Rishi Tea 4

GOLDEN CHAMOMILE - HERBAL TEA, MILDLY SWEET, FLORAL AROMA
GOLDEN YUNNAN - BLACK TEA, MALTY AND RICH, JAMMY SWEETNESS
EARL GREY - BLACK TEA, RICH AND SMOOTH, ITALIAN BERGAMOT
JADE CLOUD - GREEN TEA, FRESH AND SOOTHING, TOASTED CHESTNUTS

Brunch Cocktails

ENDLESS MIMOSA	17
BLOODY MARY	11
ELDERFLOWER COCKTAIL	11

Brunch Desserts

BEIGNETS WITH SALTED CARAMEL	9
POT DE CRÈME WITH DULCE WHIP	9