



## *Sunday Brunch*

PUMPKIN SWEET ROLL, PECANS AND BROWN BUTTER FROSTING	8
BUTTERMILK BISCUIT AND SAUSAGE GRAVY	10
SMOKED SALMON RILLETES AND CROSTONE	11
YEASTED BELGIAN WAFFLE, CARAMELIZED APPLES AND MAPLE SYRUP	16
SLOW ROASTED SHORT RIB HASH, YUKON GOLD POTATOES, SUNNY SIDE EGG	24
WARM HAM AND CHEDDAR SANDWICH, APPLE BUTTER AND WILD ARUGULA	16
BACON AND CARAMELIZED ONION QUICHE, YOUNG LETTUCES	16
PETRALE SOLE FISH AND CHIPS, SAUCE REMOULADE	17
CHICKEN COBB SALAD, BACON, PICKLED RED ONIONS, BLUE CHEESE	16

### *Sides*

APPLEWOOD SMOKED BACON	4
PAIN DE MIE TOAST	2

## *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
APPLE TATIN WITH BUTTERSCOTCH GELATO	9