

## Brunch

Chia pudding  
Coconut, Goji Berries and Raw Cacao 14

Eggs Benedict  
Choice of Canadian Bacon or Smoked Salmon\* 22

Omelet  
Aged Cheddar, Wild Mushrooms and House-Made French Fries\* 20

Lemon Ricotta Pancakes  
Seasonal Fruit Compote 18

Smoked Salmon Avocado Toast  
Multigrain, Pickled Tomatillo, Poached Egg 22

## Starters

Burratta  
Meyer Lemon Compote and Grilled Sourdough 19

Gulf Shrimp Salad  
Mesclun, Avocado, Truffle Vinaigrette, Champagne Dressing\* 26

Tuna Tartare  
Avocado, Radish and Ginger Dressing\* 23

Kale Salad  
Lemon and Parmesan 17  
Add Chicken, Salmon or Shrimp\* +12

Butternut Squash Soup  
Mushrooms and Chives 17

Pretzel Crusted Calamari  
Mustard Aioli 17

Mozzarella Pizza  
Tomatoes, Chili Flakes and Basil 16

Black Truffle Pizza  
Fontina Cheese, Frisee, Chive 21

## Main Dishes

Paccheri And Meatballs  
Smoked Tomato Ragu, Parmesan Cheese\* 28

Assorted Seasonal Vegetables  
Grains, Lemon-Mint Dressing 23

Crispy Fish Tacos  
Chipotle Aioli, Cabbage-Apple Pickle 20

Organic Roasted Chicken  
Artichokes, Shiitakis, Parmesan Jus 28

Croque Monsieur  
House-Made Ham, Comte, Spicy Mornay 22  
Add Egg +4

Grass Fed Cheeseburger  
Truffle Aioli, Brie Cheese, Yuzu Pickles,  
House-Made French Fries\* 23

Sesame Crusted Salmon Salad  
Beets, Apples and Sesame Vinaigrette\* 28

## Sides

Smoked Salmon\* 9

Sauted Spinach 7

House-Made Pastry Basket 15

French Fries and Herbs 9

Chicken Sausage\* 8

House-Cured Bacon\* 8

Crispy Fingerling Potatoes 7

## Brunch Cocktails 12

Bloody Mary

Tomato Juice, Worcestershire Sauce, Tabasco

Mimosa

Fresh Squeezed Orange Juice, Prosecco