

# BRUNCH

Chef de Cuisine Bryan Rojas  
All produce is sourced locally

## PERSIAN SALAD

Beets, fennel, hard boiled eggs, marbled potatoes, celery, olives, pickles, persian lime dressing

## SOFT SCRAMBLED EGGS\*

Side salad, fresh herbs & olive oil

## BACON EGG AND CHEESE\*

Brioche, Grafton cheddar, side salad

## CARBONARA\*

Pancetta, Parmigiano Reggiano, black pepper, egg yolk

## BRAISED LAMB & CRISPY RICE

Marinated cucumber, scallions, poached egg and labneh

## 13 LOCAL GREENS

Humboldt fog, apples, heirloom tomatoes, cucumber and walnuts

## 11 GHORMEH SABZI BAKED EGGS

Tellegio, roasted tomatoes, chili aioli & toast

## 14 BRUNCH BURGER\*

8 oz patty (short rib, brisket, skirt steak blend), Jarlsberg, caramelized onions, fried egg, bacon

## 19 CHORIPAPA

Proper Sausage chorizo, hand cut fries, poached egg

## 18 FRENCH TOAST

Macerated berries, toasted nuts, spiced chantilly cream, maple butter

## BRUNCH SIDES

### TOAST

Brioche

### EGG

Organic free-range egg

### BACON

### 2 FRITES

Hand cut fries

### 2 FOOQS POTATOES

Rosemary, confit garlic, shallots

### 4 PANCAKES

Buttermilk pancakes, maple syrup, powder sugar



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
For parties of 6 or more 20% gratuity included. House filtered Vero Water \$1 / check.

RED		BTG	BTL
<b>BLACK PINE '14</b>	Pinot Noir, Sonoma Coast, U.S.A.	14	48
<b>MALVIRA SAN MICHELE '08</b>	Barbera d'Alba, Piemonte, Italy	14	48
<b>PESSIMIST '14</b>	Syrah/Zinfandel, Paso Robles, U.S.A.	15	48
<b>LA VARENNE '14</b>	Cabernet Franc, Chinon, France	14	52
<b>UPPERCUT '14</b>	Cabernet Sauvignon, Napa Valley, U.S.A.	15	52

WHITE			
<b>TRIMBACH '11</b>	Pinot Blanc, Alsace, France	9	28
<b>TERREDORA '13</b>	Falanghina, Campania, Italy	10	32
<b>JANKARA '14</b>	Vermentino, Sardegna, Italy	15	48
<b>ROGER NEVEU '14</b>	Sauvignon Blanc, Sancerre, France	15	52
<b>TRIG POINT '14</b>	Chardonnay, Sonoma Coast, U.S.A.	15	48

ROSÉ			
<b>MAISON ANGELVIN '14</b>	Grenache/Syrah, St. Tropez, France	13	44

BUBBLES			
<b>PAUL CHENEAU</b>	Cava, Spain	8	32
<b>PAUL DETHUNE</b>	Champagne, France, 375ml	25	65
<b>DEUTZ ROSE</b>	Champagne, France, 375ml	30	75

BREAKFAST BOOZE			
<b>MIMOSA</b>		8	40

## BEERS ON TAP/DRAFT

**ROTATING** Ask your server

## BOTTLED BEER

<b>RACER 5</b>	I.P.A., Bear Republic, CA	8	
<b>DOWNTOWN BROWN</b>	Brown Ale, Lost Coast, CA	8	
<b>ALLEYCAT</b>	Amber Ale, Lost Coast, CA	8	
<b>CUVÉE DES TROLLS</b>	Belgian Pale Ale, Dubuisson, Belgium	10	
<b>REISSDORF KÖLSCH</b>	Kölsch, Heinrich Reissdorf, Germany	10	
<b>HITACHINO DAI DAI</b>	Japanese I.P.A., Kiuchi, Japan	12	
<b>SAISON DUPONT</b>	Saison/Farmhouse Ale, Dupont, Belgium	12	
<b>LA GUILLOTINE</b>	Belgian Pale Ale, Huyghe, Belgium	12	

SODAS		
<b>MEXICAN COKE</b>		3.5
<b>COCA COLA ZERO</b>		3.5

ICED TEA		
<b>FOOQ'S BLEND</b>		3.5

HOT TEA (BY JOJO TEA)		
		4

<b>WHITE TIP OOLONG</b>		
<b>JASMINE</b>		
<b>EGYPTIAN CHAMOMILE</b>		
<b>LAPSANG SOUCHONG</b>		
<b>EARL GREY</b>		
<b>ENGLISH BREAKFAST</b>		
<b>GENMAICHA GREEN TEA</b>		
<b>GYO KURO</b>		7
<b>SHAN LIN X AMBER OOLONG</b>		7

COFFEE		
<b>AMERICANO</b>		3.5
<b>ESPRESSO</b>		4
<b>MACCHIATO</b>		4.5
<b>CAPPUCCINO</b>		5

