

# BRUNCH

7am- 2pm

## **EARLY RISERS**

#### Steel Cut Oats 15

fresh stone fruit | coconut | cinnamon (PBV, GF)

Summer Fruit 12

greek yogurt | mint (VG, GF)

Smoked Salmon 24

everything biscuit | red onion | tomato | capers | whipped cream cheese

Being Basic 32 🔶

2 eggs your way | meat | taters | toast | coffee or tea | juice

### **BRUNCHY THINGS**

#### Peaches & Cream Pancakes 21

buttermilk pancakes | fresh peaches | vanilla whip cream (VG)

Eggy Toast 18 ♠ sourdough | ricotta | soft boiled egg | pickled onion | herbs

Avocado Toast + King Crab 29 sesame sourdough | olive oil | arugula | radish | togarashi

Tomato Beni 23 🔶

poached eggs | grilled heirloom tomato | brown butter hollandaise | dill (VG)

## **BIGGER STUFF**

Local Greens Salad 12 | 18 quinoa | cherry tomato | feta | avocado | citrus vinaigrette add protein: chicken 9| steak or salmon 18 •

> Chefs Burger 22 bacon | LTO | cheese | burger sauce

> Black Bean Burger 20 harissa aioli | grilled onion | arugula

### **EXTRA STUFF**

Breakfast Taters 8 Avocado 8 Bacon or Chicken Apple Sausage 8 Crispy Fries 8 Truffle Fries 15

### **SWEET THINGS**

The Best Eclaire Ever 14 Platos Ice Cream Bars 14 House-Made Biscotti 8 Ice Cream or Sorbet 8

All split plates will incur a charge of 7 20% Service Charge added to Parties of 5 or More