

# ONCE UPON A TART | *brunch menu*

## BREAKFAST BREADS

BASKET OF BREAKFAST BREADS \$15

*blueberry walnut muffin \$4*

*dried cranberry scone \$4*

*cheddar dill scone \$4*

*walnut & jam scone \$4*

*croissant \$4 with nutella +\$2*

## SWEET

CINNAMON TOAST \$13

*strawberry rhubarb compote, ricotta, honey*

POP-POP'S PANCAKES \$14

*pears, cinnamon, maple*

TOASTED OATMEAL \$11

*apple & cranberry, almond butter, granola*

HOUSEMADE YOGURT \$10

*granola, raspberry, honey*

BRULÉÉ GRAPEFRUIT \$9

*shaved fennel, mint*

SOHO CONTINENTAL \$19

*oatmeal, fresh fruit, 4-minute egg, avocado, toast, coffee or tea*



## TARTS

*check the specials menu for today's tart*

## SIDES

*smashed potatoes \$5*

*pino's bacon \$4*

*pino's lamb sausage \$4*

*chickpea pancakes \$4*

*side salad \$5*

*house-cured wild salmon \$3*

*spring ratatouille \$5*

*balthazar bakery toast \$4*

*avocado \$3*

## EGGS

2 EGGS ANY STYLE with SMASHED POTATOES, GREENS and TOAST \$14

*add white cheddar +\$2*

*add bacon or lamb sausage +\$4*

*add house-cured salmon and sauce gribiche +\$3*

POACHED EGG BOWL with TOAST

*spring vegetable ratatouille & pecorino \$15*

*spicy lamb & tomato sauce, feta \$18*

SCRAMBLED EGG SANDWICH on BRIOCHE with GREENS

*bacon, cheddar, avocado \$15*

*oven-roasted tomatoes, arugula, feta \$13*

OMELET with GREENS \$17

*house-cured salmon, brie, avocado*

## SOUP

*check the specials menu for today's soups*

## SALADS

GRILLED CELERIAC \$14

*watercress, walnut cream remoulade, apples*

SAUTÉED BRUSSELS SPROUTS \$14

*grapes, whipped creme fraiche, mint*

ROASTED CHICKEN \$15

*fennel, fingerling potatoes, 4-minute egg, seasonal greens*

CAESAR \$14

*poached egg, grana padano, bottarga, seasonal greens,*

*croutons, add chicken +\$4*

## SANDWICHES

BLT \$13

*bacon, romaine, oven-roasted tomato, mayonnaise*

AVOCADO TARTINE \$14

*lemon mostarda, chili flake, cucumber*

BRAISED PORK \$17

*caramelized onions, taleggio, brioche*

GRILLED THREE CHEESE \$13

*white cheddar, swiss, brie*

*We source all of our seafood from Sea to Table and only serve wild, sustainable fish. Our meat comes from Pino's Prime Meat Market just down the street. All eggs are organic. The bread and croissants are from Balthazar Bakery. We make just about everything else.*