



CINDY'S



PRIVATE DINING

brunch menu

BRUNCH

\$75 per person

*groups up to 10, choose 2 | groups +10, choose 3
additional items are \$12 each*

STARTERS

SEASONAL FRUIT PLATTER

chef's daily selection of fresh fruits, greek yogurt, honey, goji granola

BISCUIT BOARD

hams, jams, gravy

LOX AND BAGELS

*smoked salmon, new york bagels, scallion cream cheese,
capers, heirloom tomato, red onions*

LOCAL CRUNCHY LETTUCES

shaved vegetable crudite, three peppercorn dressing, parmesan

PLATTERS

PANCAKES

nutella, brûléed bananas

STEAK & EGGS

stone-ground grits, mushroom conserva, fried egg, crispy potatoes

B.L.A.T.

crispy bacon, bibb lettuce, avocado, heirloom tomato, mayo, fries

CAST IRON CHILAQUILES

*chorizo, sweet corn, charred scallions, pickled fresno chilis,
crema, salsa verde, fried eggs*

SHAKSHUKA

stewed tomatoes, harissa, egg, fried chickpeas, cilantro

QUICHE

garlic, chard, leeks, maitake, emmental cheese

BLUEBERRY GOOEY BUTTER CAKE

lemon cream cheese icing

SIDES

BACON | CHICKEN SAUSAGE | PORK SAUSAGE

SCRAMBLED EGGS | BREAKFAST POTATOES



APOTHECARY SERVICE

large format cocktails, cures 10-20
180 | 300

GREY GARDEN

absolut, dolin blanc, crème de violette, emperor's jasmine pearl tea, lemon
this refreshing cocktail with a dusty lavender hue evokes a lush garden

KICK IN THE DAISY

avion reposado, ancho reyes, licor 43, fresh watermelon, lime, maldon sea salt
a watermelon margarita with hints of marshmallow giving way to a lingering burn

WESTERN CAPE

fields of france rooibos-infused absolut elyx, crème de pêche,
rare tea cellar's demerara-ginger syrup, lemon, soda
a peachy version of a moscow mule with south african rooibos, lavender, rosehips and dried elderberries

HOWL AT THE JUN

beefeater gin, 'jun' kombucha, grapefruit, sparkling rosé
this rosy riff of a french 75 incorporates 'jun,' a tibetan-style form of kombucha fermented from raw honey, brewed only on phases of the moon

MOCKTAILS

large format non-alcoholic potions, cures 10-20
100 | 180

RABBIT VS. MULE

carrot, lemon, ginger beer

THE VIRGIN PILLAR

mallorca melon shrub, candied hibiscus, mint, lemon, soda

CUSTOM APOTHECARIES

make your event special by toasting with a custom crafted apothecary made by our spirit guide, starting at \$500

