



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

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

yuzu & lemon curd, blueberries, chantilly

STEAK & EGGS

stone-ground grits, mushroom conserva, fried egg

CAST IRON CHILAQUILES

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

QUICHE

roasted broccoli di rapa, basil pesto, pecorino romano, arugula & prosciutto salad

PUMPKIN COFFEE CAKE

cinnamon streusel, crème fraîche

CHOCOLATE SAINT HONORÉ CAKE

*chocolate choux puffs, dark chocolate cream St. Honoré,
caramelized white chocolate crèmeux, crispy puff pastry*

SIDES

BACON | CHICKEN SAUSAGE | PORK SAUSAGE

SCRAMBLED EGGS | BREAKFAST POTATOES



APOTHECARY SERVICE

large format cocktails, cures 10-20
180 | 300

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, peach-lavender 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

PEACH LAVENDER KOMBUCHA

serves 6-8
45



CUSTOM APOTHECARIES

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

SANTA SANGRE

our version of a bloody mary
60

pick your poison:

KROGSTAD AQUAVIT

infuses your potion with notes of caraway and anise

DEL MAGUEY VIDA MEZCAL

imparts hints of smoky agave

SUNRISE MIMOSAS

with francois montand rosé
60

choose your juices:

ORANGE

GRAPEFRUIT

CRANBERRY



ACQUA PANNA

9

SAN PELLEGRINO

9

RARE TEA CELLAR

3 ESTATE BLACK ICED TEA CARAFE

24

