



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, everything bagels, chive cream cheese, capers, heirloom tomato, red onions

CRUNCHY LETTUCES

shaved vegetable crudite, three peppercorn dressing, parmesan

PLATTERS

PANCAKES

yuzu & lemon curd, blueberries, chantilly

STEAK AND 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

CRISPY BACON | HILLBILLY SAUSAGE LINKS

SCRAMBLED FARM EGGS | HOME FRIES



APOTHECARY SERVICE

large format cocktails, cures 10-20
180 | 300

MISS BEAUREGARDE

blueberry-ginger demerara, rosemary, off color apex predator
It's an off color mimosa.

HOWL AT THE JUN

citadelle 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. Ours is brewed only on phases of the moon. With crystals, of course.

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

