

BRUNCH MENU

SATURDAYS 9AM TO 7PM
SUNDAYS 10AM TO 7PM

Soups + Salad

 **SOUP OF THE DAY** *a purée of seasonal vegetables & fresh herbs. (check the board) 9.5 | add a toasted slice of herb or cinnamon or artisanal bread +2 | German bread +2.5*

SIPPING BONE BROTH *a cup of our house seasoned bone broth (check the board) 8 | drop and egg +2.5*

 **MARKET SALAD** *bountiful in color, variety & texture, these seasonal greens and root veggies are sourced from F.E.E.D. Sonoma, our favorite farm collective—topped with avocado, lightly dressed with lemon, olive oil, and sea salt with a side of our daily dressing. Regular 14 | small 8 | bacon +2 | egg +2.5 | empanada +5*

House Classics

 **SHEPHERD'S PIE** *inspired by the aip spices of the Northern Silk Road, grass-fed New Zealand lamb is met with seasonal California vegetables, for an elegantly paired classic 18*
[Pair it with Trollinger red wine]

 **BURGER SALAD** *grass-fed NZ Kobe beef burger patty sits atop a seasonal garden salad with a shot of ginger beet yogurt 15*
[Pair it with Trollinger red wine]

 **BRASILIAN BREAKFAST** *a pair of brasilian cheese breads "pao de queijo" pressed into waffles, made with Organic Pastures raw cheddar, with 2 sous vide eggs, dandelion truffle pesto, guacamole and leafy greens 20 | add house pickles +2 [Pair it with a Meadmosa]*

 **BONE MARROW** *roasted marrow on the bone, topped with Black Diamond Salt, house pickles, and a side of Yucan Crunch Crackers 12*

Seasonal Favorites

BUDDAH BOWL *buckwheat ramen served in the broth of the day with our black mole paste, pickles, seasonal veggies, and fresh herbs 19*
sous-vide egg +2.5 | bacon +2 | pink Oregon baby shrimp +6 [Pair it with Cheverne white wine]

 **AVOCADO TOAST** *avocado forked atop Yucan Crunch, sprinkled with house pickles, shaved radishes and black lava sea salt 11*
[Pair it with Cheverne white wine]

THE WESLY WAFFLE *bacon and avocado in our waffle sliders with coconut syrup, maguey sap, and blueberry reduction 16*
add pulled pork +6 [Pair it with Sparkling Rose La Cave se Revive!]

 **PLANTAIN WAFFLE** *topped with a chilled ginger beet & coconut yogurt chicken salad, seasonal greens and bacon 16*
[Pair it with Sparkling Rose La Cave se Revive!]

FROM THE OVEN

 **MOUSSAKA** *New Zealand grass fed Kobe beef with roasted eggplants, cherry tomatoes, seasonal greens, edible flowers, and grape reduction 20*
[Pair it with Trollinger red wine]

 **CHICKEN POT PIE** *creamy chicken pie with seasonal veggies, a yuca root crust, mixed greens & edible flowers 18*
[Pair it with Cheverne white wine]

 **LAMB MOLE** *with seasonal veggies and creamy green wild rice 20*
[Pair it with Sparkling Rose La Cave se Revive!]

BREAKFAST ALL DAY

 **EGGS & SCONE** *organic creamy eggs sous vide for 2 hours with a savory scone, topped with dandelion truffle pesto, crispy kale chips, & sea salt 7.5*

EMPANADAS *a pair of your choice with a shot of pesto 10 | Add half salad +8*

 Moroccan Beef
 Cheddar Mushroom  Chicken
[Pair it with Trollinger red wine]

 **GRANOLA BOWL** *Keep It Real no-grain granola with Straus organic milk 7 | Saint Benoit yogurt 9 | LC coconut yogurt 12*

Desserts **ICE CREAM WAFFLE BOWL** *aip thin plantain waffle with three scoops of ice cream. Ask for available flavors 7 *
ICE CREAM SANDWICH *choose an almond chocolate chip cookie or ginger molasses cookie with a scoop of ice cream 6*



Reimagining Traditions

We strive to offer options for all dieters! To ensure the quality of service that you deserve please no changes to the menu.



aip



nightshade



nuts



dairy



vegan



vegetarian