

\$40/pp

A Basket of Pastries for the Table

..... SELECT A DRINK .....

**Bloody Mariko**

Vodka, tomato, ponzu, lemon, bacon, shishito

**Spiced Whiskey Apple Cider**

Whiskey, apple cider, five-spice, orange, cinnamon

**Fresh Squeezed Orange Juice**

..... SELECT A BRUNCH ENTRÉE .....

**Salmon Lox**

Served on Baz Pumpernickel Everything Bagel. Cucumber, avocado, farm spinach, hollandaise

**Brioche French Toast (v)**

Fresh berries, caramelized banana, maple whipped cream

**Kale Cashew Bowl (v)**

Served with poached egg. Roasted sweet potato, avocado, asparagus, green beans

**Eggs Benedict**

Served on English muffin. Poached eggs, country ham, hollandaise

**Grilled BLT**

Served on Sourdough. Smoked bacon, heirloom tomato, Gruyère, truffle vinaigrette

**Classic Egg Sandwich**

Served on poppy seed Kaiser roll. Hickory-smoked bacon & country ham, two fried eggs, cheddar, basil vinaigrette

**Grilled Steakhouse Burger**

Served on poppy seed Kaiser roll. 8oz organic beef, tabasco remoulade, shoestring fries

**Buttermilk Pancakes (v)**

Almonds, orange zest, sea salt

**Roasted Maitake Mushrooms (v)**

Poached eggs, heirloom ratatouille, melted Gruyère, fine herbs garlic butter

**Marinated Hanger Steak & Eggs +\$8**

Served with two fried eggs. Cauliflower, black bean puree, pickled vegetable salad

..... COFFEE or TEA .....