

brunch

no substitutions

10 cellar salad 🌿 🥬

mixed greens, cucumbers, tomatoes, red onion, balsamic + evoo

12 farmers quiche 🌿 🥬

cauliflower, leeks, brussel sprouts, red potatoes, roasted tomato, mixed green salad

16 the benedict

two poached eggs, toasted asiago, twelve spiced pork belly, hollandaise sprouts, pickled red onion, blistered asparagus

14 machaca

two sunny side up eggs, tri color roasted bell peppers, slow braised traditional machaca beef, salsa roja

15 waffles & chicken

green tea waffles, buttermilk fried chicken, lychee syrup, whipped lavender butter fresno chilis

14 praline french toast 🥬

sourdough, salted caramel cream, walnuts, bananas, cinnamon whip

9 whole milk panna cotta 🌿 🥬

white chocolate-ginger mousse, pistachio, local honey

9 affogato 🌿 🥬

vanilla bean ice cream, espresso, shaved chocolate, nuts

9 pink freud 🌿 🥬

brut, raspberry sorbet, lime zest

high tea

reservation only | 55 per person

finger sandwiches

cucumber, lemon goat cream cheese, sprouts, white bread
cured salmon, dill cream cheese, capers, alfalfa sprouts, marbled rye
triple cream brie, pear, capicola, pumpkinseed
curried chicken salad, walnuts, white bread

scones

two scones, cream, jam, varies weekly

mini desserts

assortment of mini tarts, pastries & cakes

includes one mimosa & pot of tea | \$2 mimosas in addition

tea selection | individual pots \$10

english breakfast *bright and balanced; lively citrus and freshening floral undertones*

cucumber mint *reserve green tea with invigorating cool notes of cucumber fruit and fresh mint, with the taste of sweet, succulent blueberries*

jasmine green *Yin Hao green tea is married with intoxicatingly fragrant jasmine tea blossoms*

🌿 **wild berry hibiscus** *sweet blend of blackberry, raspberry, apple, orange, and licorice root*

lychee coconut *exotic flavors of lychee, safflower petals, sea buckthorn, and vanilla*

peach brulee *fragrant black tea blend with floral and fruit; mango and marigold blossoms embrace the lushness of sweet juicy peaches*

🌿 **spiced ginger plum** *hibiscus with the deep resonance of plum, cranberry, and fig accented with cinnamon and ginger.*

🌿 **african solstice** *rich rooibos herb blended with the taste of berries, blossoms, and a wisp of sweet vanilla*

bombay chai *a blend of Indian tea leaves, deep with the tingle of cardamom and clove followed by toasted coconut*

mountain oolong *flowery aromatics with a soothing lingering finish*

🌿 gluten free

🥬 vegetarian

*Consuming raw or undercooked foods may increase your risk of contracting a foodborne illness.



BRUNCH & HIGH TEA