

BRUNCH COCKTAILS 13

20E bloody mary

vodka, tomato, pickles, pepper

bellini

fresh peach purée, prosecco

mimosa

orange juice, prosecco

pink vodka lemonade

vodka, aperol, lillet rosé, st germain, lemon

hemingway daiquiri

rum, maraschino, grapefruit, lime

coffee & espresso bar

strong drip coffee 3

cold brew coffee 6

decaf coffee 3

espresso 3.5

americano 3.5

cortado 4.5

cappuccino 5

latte 5

matcha latte 6

matcha americano 4

chai latte 5

vanilla, salted caramel,

ginger syrup, chocolate syrup available

soy, almond, 2% milk available

water

pellegrino, 500ml/1L 4.5/8

aqua panna, 500ml 4.5

iced tea 3

house-made lemonade 3

arnold palmer 3

juice 8

kale, wheatgrass & apple

beet, apple & ginger

pineapple & basil

tea service 5

jasmine green

emerald spring

earl grey

english breakfast

chamomile

turmeric tonic

20E

MORNINGS

pastries pastries daily selection

toast & jam local salted butter 6

granola & greek yogurt fresh fruit, almonds, honey 9

seasonal fresh fruit bowl daily selection 8

green smoothie bowl fresh berries, chia seeds, sliced banana, toasted coconut 14

scramble farm eggs creme fraiche, avocado, chives, texas toast 12

avocado toast multigrain bread, radish, fines herbs 14 add egg 2

baked crab cake benedict english muffin, classic hollandaise, chives 22

pancakes small stack or tall stack, maple syrup, whipped butter 12/9

BOARDS

delice de bourgogne cheese strawberry preserves, fines herbs, warm baguette 18

smoked salmon capers, cucumbers, pickled red onions, whipped cream cheese, texas toast 21

grilled pita & hummus extra virgin olive oil, sumac, olive, tomato, parsley 13

prosciutto candied pecans, parmesan cheese, fines herbs, warm baguette 19

burrata fresh tomatoes, garlic bread, extra virgin olive oil, basil 18

SIDES

maple glazed bacon 8

golden hash browns 6

french fries garlic aioli 7

baked truffled mac & cheese 8

green vegetable parmesan, lemon 8

creamy coleslaw 6