



Offerings within are subject to change due to culinary development and seasonal availability. We can accommodate all dietary and allergy restrictions on-site. On most occasions, the kitchen can alter a dish without compromising the integrity. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

cake cutting fee \$5 per person

BRUNCH MENU

Pre-selected family-style menu



STARTERS

CHOOSE 2 | Each additional - \$5 per person

ARUGULA SALAD

Shaved parmesan, lemon vinaigrette

CROQUETAS

Bacon, date, horseradish aioli, shaved manchego

SAUTÉED SPINACH

Romesco sauce, house fried garlic chips, pine nut

DEVILED EGGS

Housemade deviled eggs, smoked trout roe, fresh dill

PIZZA

CHOOSE 1 | Each additional - \$6 per person

BUFALINA PIZZA

Cherry tomatoes, buffalo mozzarella, basil

TARTUFO PIZZA

White mushrooms, speck, mozzarella

VEGETARIAN PIZZA

Tomato sauce, mozzarella, mushrooms, onions, olives, brussel sprouts

SOPPRESSATA PIZZA

Spicy cured pork, chile honey, oregano

MAINS

CHOOSE 2 | Each additional - \$8 per person

AVOCADO TOAST

Cucumber, radish, pickled pepper

Add smoked salmon - \$5 per person

FRENCH TOAST

Ketaifi crusted french toast, pistachio, maple honey butter, chantilly cream, orange

STEAK & EGGS [Each additional \$5 per person]

2 steak skewers, grape tomato, onion, red bell pepper, scrambled eggs

SHAKSHUKA

Spiced tomato & pepper sauce, poached eggs, pita

EGGS BENEDICT

Spinach, harissa hollandaise, poached eggs

Add merguez sausage - \$4 per person

POTATO ROSTI

House-made rosti, smoked trout roe, smoked salmon, poached eggs, creme fraiche, dill

GNOCCHI

Pork ragu, ricotta, fried rosemary

CHICKEN SKEWER

Marinated with chef's spices, zucchini, red onion, cherry tomatoes

SCRAMBLED EGGS

SIDES

CHOOSE 1 | Each additional - \$4 per person

BACON

HOME FRIES

FRENCH FRIES