



*Let's brunch  
a little*

**SERVED WEEKENDS**  
11 A.M. - 3 P.M.

**WARM CINNAMON ROLL SKILLET 16**  
salted cultured butter frosting

**DELUXE EGG SANDWICH 18**  
aged cheddar, bacon,  
hot sauce aioli, crispy potatoes

**THE NEW YORKER 21**  
blackseed bagel, gravlax, tomato, cucumber,  
red onion, chive cream cheese

**CHICKEN & PUMPKIN WAFFLE 24**  
maple and apple cider molasses, creme  
chantilly, spicy pepita brittle

**BRUNCH FLATBREAD 19**  
brussels sprouts, wild mushrooms, 4 cheese  
fondue, egg, duck friton

**MELTED COLLARD GRILLED CHEESE 19**  
collard greens, gruyère, beet horseradish  
relish, miso butter, sourdough

**LAMB MERGUEZ HASH 22**  
fingerling potato, pepperonata, kale,  
sunny eggs, harissa

*top it off with bubbly \$60*

1 bottle of prosecco  
+ choice of peach purée or orange juice

EXECUTIVE CHEF: DAN NISTORESCU  
CULINARY DIRECTOR: JEFF HASKELL

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.