

let's do BRUNCH

3 COURSE BRUNCH FOR \$18

Our Sunday Brunch is offered a la carte or
3 course prix fixe with shared appetizer, personal entrée and dessert.

FROM THE BAR

GLASS \$3 | BOTTOMLESS \$10

CRÚ MIMOSA <i>ruffino prosecco</i> <i>grovestand orange juice</i>	BLOOD PEACH BELLINI <i>moscato d'asti</i> <i>blood peach purée + lemon</i>	BELLINI CIPRIANI <i>ruffino prosecco</i> <i>white peach purée</i>	BLOODY MARY <i>tito's vodka</i> <i>freshies tomato mix + lime</i>
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APPETIZER

AVOCADO TOAST | 8
tomato cucumber relish + evoo

GOAT CHEESE BEIGNETS | 6
fresh berry compote + organic honey
chocolate sauce

MINI BELGIAN WAFFLES | 5
strawberry compote
vanilla whipped cream

FIG & GORGONZOLA BRUSCHETTA | 6
mission figs + gorgonzola
balsamic reduction

DESSERT

LEMON CURD TART | 8
raspberry sauce + pistachio crust

CRÈME BRÛLÉE | 8
vanilla bean custard

FRENCH PRESS COFFEE & DECAF | 3



ENTRÉE

SMOKED SALMON BOARD | 14
whole grain crostini + avocado cream cheese + pickled red onions
capers + soft egg

FRIED EGG & AVOCADO TOAST | 12
multigrain bread + vine-ripened tomato + sprouts

CRÚ CRAB CAKE BENEDICT | 16
baby spinach + organic eggs + fresh herb hollandaise
rosemary yukon potatoes
(prix fixe add \$3)

* STEAK & EGGS | 16
petit filet + soft scrambled eggs + rosemary yukon potatoes
(prix fixe add \$3)

ASPARAGUS & PROSCIUTTO OMELET | 13
spring mushrooms + fontina cheese + rosemary yukon potatoes

WINE COUNTRY SHRIMP & GRITS | 15
jumbo shrimp + goat cheese polenta + tomato basil scampi sauce

CRISPY CHICKEN SANDWICH | 13
buttermilk fried chicken + fontina + cabbage slaw + tomato + fries

* The consumption of raw or undercooked eggs, meat, poultry,
seafood or shellfish may increase your risk of food borne illness.