



BRUNCH

PRIX-FIXE

Our brunch prix-fixe menu includes homemade pastries and bread for the table, a mini seasonal fruit dish for each guest, and the choice of six main entree dishes for guests to choose from.

\$38 per person

(\$48 with cocktail)

FOR THE TABLE

Homemade pastries & bread, salted butter, homemade jams

TO START

Mini seasonal fruit, vanilla yogurt, toasted granola bits

ENTREES *(choice of)*

Caesar salad, little gems, haricot vert, Grana Padano, garlic crouton, yuzu

French toast with crispy bacon, banana & housemade Nutella

2 poached eggs, grilled sourdough, creamed spinach, spring mix salad
(add bacon or yuzu hollandaise)

Big “BLAT” – Bacon, Lettuce, Avocado, Tomato, toasted 7-grain bread, smoked paprika mayo

Mangalista ham, toasted potato parmesan cakes, poached eggs, yuzu hollandaise
(+\$3 supplemental charge)

Baked eggs in a tomato, roasted pepper & capers stew, melted 3-cheese gratin

(items can be ordered with or without bacon)