

BRUNCH FEATURES

SUNDAY MARCH 15TH 2020



DRINK SPECIALS

LA VIE EN ROSÉ 32.

BLANC DE BLANC SPARKLING, LILLET ROSE, LAVENDER, ELDERFLOWER, ROSE WATER, BUTTERFLY PEAFLOWER ICE CUBE.
GREAT FOR SHARING! SERVES 2-6

HOT "BUTTERED" RUM 8.

COCONUT OIL, BROWN SUGAR, WINTER SPICES, APPLETON RUM

GRAPEFRUIT-THYME GIN & TONIC 9.

LONDON DRY GIN, TX. GRAPEFRUIT, FRESH THYME, EAST IMPERIAL TONIC

APEROL SPRITZ 10. GLS/26. CARAFE

APEROL, BLANC DE BLANC SPARKLING, ORANGE

MIMOSAS GLASS 4./ CARAFE 17.

CLASSIC ORANGE OR GRAPEFRUIT

LOCAL DRAUGHTS

NO LABEL BREWING CO.

"EL HEFE" 6.

GERMAN HEFEWEIZEN - 5.5%

4TH TAP BREWING COOPERATIVE

"KUNG FU ROBOT" 6.

I.P.A- 7%

CHEF SPECIALS

MIXED FRUIT CUP 4.

SMOKED SALMON SANDWICH 14.

EVERYTHING BAGEL, ONION JAM, LEMON CREAM CHEESE, SPRING MIX

BUTTERMILK PANCAKES 15.

FRESH FRUIT, HOUSE PRESERVES, LOCAL HONEY, MAPLE SYRUP, WALNUTS

BREAKFAST PLATE 13.

CAGE-FREE SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, ROASTED ROSEMARY POTATOES, SOURDOUGH TOAST, HOUSE-MADE JAM

VEGAN SCRAMBLE 12.

SAUTEED MUSHROOMS, ZUCCHINI, ASPARAGUS, SPINACH, VEGAN EGGS, VEGAN SAUSAGE, MARINARA

VEGAN POWER BOWL 14.

BLACK LENTILS, MIXED GRAINS, ROASTED TURNIP & SWEET POTATO, PUMPKIN SEEDS, ROMESCO SAUCE