

BRUNCH

## STARTERS AND SMALL BITES

FARMER'S MARKET FRUIT PLATE	\$11
CHIA BOWL Chia seeds, Greek yogurt, granola, berries, banana	\$12
BURRATA + HEIRLOOM TOMATO Watermelon, fig balsamic, pesto, date crostini	\$17
SALT ROASTED BEETS Raspberry, arugula, herbed goat cheese, pistachio, merengue (GF)	\$19
CESAR SALAD Treviso, anchovy, torn crouton, grana padano Add chicken \$6   Add salmon \$7   Add achiote rubbed shrimp \$7	\$13
HAMACHI Edamame puree, radish, crispy garlic, yuzu vinaigrette	\$18

## BRUNCH SPECIALTIES

HUEVOS RANCHEROS Fried tortillas, beans, salsa, avocado, cilantro, queso fresco	\$18
AVOCADO TOAST Sourdough, perfect poached eggs Choice of two: Jamon serrano, wild mushroom, burrata, queso fresco, heirloom tomato, pomegranate	\$17
BREAKFAST FLATBREAD Scrambled eggs, jamon serrano, parmesan, manchego, baby herbs	\$17
BANANA NUT BELGIAN WAFFLE Market berries, marcona almonds, caramel sauce	\$17
EGGS BENEDICT Housemade biscuit, perfect poached eggs, served with your choice of protein: house cured lox, jamon serrano, and confit forest mushrooms	\$21
OMELET PREPARED WITH YOUR CHOICE OF CHEESE AND TOPPINGS Mushrooms, peppers, onions, baby squash, squash blossom, heirloom tomatoes, jamon, bacon, sausage, spinach, farmhouse cheddar, chevre, manchego, gruyere	\$19
BREAKFAST CROISSANT SANDWICH Scrambled eggs, jamon serrano, gruyere, baby herbs	\$16
CHICKEN ADOBADO TACOS Marinate chicken, cilantro, pickle onions, lime, red salsa (GF)	\$14

(GF) Gluten Free | (GDF) Gluten Dairy Free | (VGF) Vegan Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BRUNCH SPECIALTIES

### CHICKEN MEATBALLS

Saffron-lemon emulsion, pomegranate, petit greens, pine nuts

\$15

### JUTE BURGER

Farmhouse cheddar, smoked tomato jam, arugula, brioche, dill pickle spear

\$18

### FREE-RANGE CHICKEN SANDWICH

Avocado, spicy yogurt, mint, cilantro, pickled cucumber

\$17

### CUBANO PANINI

Mojo pork, ham, swiss, mustard, telera

\$18

### STEAK SANDWICH

Hanger steak, caramelized onion, tomme de savoie, arugula, romesco

\$19

### PARPADELLE CARBONARA

Pancetta, green peas, asparagus, grana padano

\$24

## SIDES

THICK CUT NATURAL BACON

\$8

PORK SAUSAGE

\$8

CHICKEN APPLE SAUSAGE

\$7

TURKEY BACON

\$7

## BOTTOMLESS

SANGRIA

MIMOSAS

&

CHAMPAGNE

\$19 EACH

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