

BRUNCH

MENU

fresh squeezed orange juice	8
warm pear scone served with agave butter	6
made to order guacamole with freshly made tortilla chips	15
caesar salad with local lettuces, anchovy-lemon dressing, parmesan + croutons	15
local lettuce + radicchio salad with gorgonzola dressing, cherry tomatoes, bacon, croutons + parsley	15
fresh baked herbed biscuit with homemade sausage, cheese + egg	16
fresh <i>liuzzi</i> buffalo mozzarella with local heirloom tomatoes, crispy prosciutto, lemon, olive oil + fried herbs	18
housemade brioche french toast casserole with cranberry + agave jam, maple syrup + powdered sugar	18
frittata with sausage, sweet peppers, homemade sausage, tomato + parmesan – served with local green salad	20
<i>chilaquiles</i> – mexican style baked egg + tortilla casserole with salsa verde, pepperjack cheese, lime crèma + avocado	20
<i>oeufs meurette</i> – eggs baked with mushrooms, bacon, duck confit + red wine sauce – with toast	20
mushroom, butternut + gruyere quiche served with local greens salad	22
smoked salmon on fresh baked seeded toast with poached eggs, avocado, orange beurre blanc + dill	24
soeltl farm beef smashburger with fried egg, double smoked bacon, bel paese cheese + apple-bacon jam – served with french fries	22
handmade tagliarini carbonara with egg, parmesan + black pepper	24
steak frites with bordelaise sauce + parsley butter	28

DESSERTS

rich flourless dark chocolate torte with luxardo cherries + whipped cream	12
<i>toshi's</i> date pudding with dark rum-caramel sauce + whipped cream	12
steamed butternut squash sticky cake with bourbon butterscotch + <i>honeycone</i> vanilla ice cream	12
pear + almond tart with <i>honeycone</i> vanilla ice cream	12

