

# BRUNCH

## MENU

local fruit smoothie	8
strained yogurt with local fruit, honey, lemon, pistachio + mint	15
local peach, blueberry + blackberry tart	8
herbed fresh baked biscuit with homemade spicy sausage, cheese + egg	15
seeded homemade sourdough toast with a 7 minute local egg, avocado, smoked salmon + dill	18
seeded homemade sourdough toast with fresh sheep's milk cheese, heirloom tomato, basil, mint + olive oil	16
B.L.T. on fresh baked bread with smoked bacon, heirloom tomato, lettuce + basil – served with potato salad	18
<i>liuzzi</i> buffalo mozzarella with local heirloom tomatoes, peaches + basil	18
<i>mezze</i> – spicy feta + red pepper, charred eggplant, hummus + tzatziki dips with fresh baslama bread	18
frittata with spicy sausage, onion, peppers, cherry tomatoes + fresh herbs	18
wild mushroom, bacon, sage + bel paese quiche served with a local lettuce, tomato + herb salad	18
<i>shakshuka</i> – local eggs baked with sweet peppers, tomato, onion + harissa	18
<i>chilaquiles</i> – local egg + tortilla casserole with tomatillo salsa, avocado, pepper jack, pickled onion, lime crema + cilantro	18
<i>salade nicoise</i> – olive oil poached halibut, local lettuces, green beans, tomatoes, potatoes, hard-boiled egg, olives, basil + lemon	24
handmade tagliarini carbonara with bacon, parmesan + sage	24
soeltl farm beef smash burger with fried egg, bel paese cheese, bacon- onion jam + hot pepper relish – served with french fries	22

## 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
<i>honeycone</i> vanilla ice cream with chocolate chip cookie crumble, chocolate sauce, whipped cream, candied hazelnuts + luxardo cherries	12

