

BRUNCH

MENU

fresh squeezed orange juice	8
local fruit smoothie (with or without yogurt)	8
homemade frangipane + pear tart with pawpaw puree + blueberry compote	8
strained yogurt with local fruit, honey, lemon, pistachio + mint	12
made to order guacamole with freshly made tortilla chips	15
<i>liuzzi</i> buffalo mozzarella with local heirloom tomatoes, peaches + basil	18
fresh baked herbed biscuit with homemade spicy sausage, cheese + egg	16
frittata with spicy sausage, onion, peppers, cherry tomatoes + fresh herbs	18
levantine breakfast platter with hummus, tzatziki, soft boiled egg, tomato, cucumber + dill salad + fresh baslama bread	18
<i>shakshuka</i> – eggs baked with peppers, tomato, onion, harissa + lebneh	18
<i>oeufs à la meurette</i> – eggs baked with wild hen of the woods mushrooms, bacon, leek, onion, thyme + cream	22
<i>chilaquiles</i> –egg + tortilla casserole with black beans, tomatillo salsa, avocado, pepper jack, onion, lime crema + cilantro	18
B.L.T. on fresh baked seeded brioche with smoked bacon, heirloom tomato, lettuce + basil – served with french fries or salad	18
breakfast tacos with handmade tortilla, fried eggs, black beans, tomatillo salsa, guacamole + lime crème	18
smoked salmon on seeded homemade brioche toast with avocado, 7 minute local eggs + dill	24
<i>salade nicoise</i> – olive oil poached tuna, local lettuces, cucumber, 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, pear + bacon jam + hot pepper aioli – 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
lemon pudding soufflé with blueberry syrup + whipped cream	12
butternut squash sticky cake with <i>honeycone</i> vanilla ice cream + rum-caramel sauce	10

