



## *Sunday Brunch*

WARM BUTTERMILK BISCUIT WITH APPLE BUTTER	8
PROSCIUTTO AND DEVILED EGG SOURDOUGH TOAST	8
KABOCHA SQUASH FRITTERS AND BLACK PEPPER MAPLE SYRUP	10
KALE CAESER SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN	11
CUSTARD BAKED FRENCH TOAST, APPLEWOOD SMOKED BACON, MAPLE SYRUP	16
EGGS BENEDICT, ENGLISH MUFFIN, HAM, POACHED EGG AND HOLLANDAISE	22
HAM AND CHEDDAR FRITTATA, WILD MUSHROOMS AND WILD ARUGULA	16
CHICKEN AND DUMPLINGS, POTATO GNOCCHI, WINTER VEGATABLES, VELOUTE	16
SHRIMP LOUIE SALAD, ICEBERG LETTUCE AND HARD COOKED EGG	17
CHICKEN FRIED NEW YORK STEAK, CRISPY POTATOES, FRIED EGG, GRAVY	24

### *Sides*

APPLEWOOD SMOKED BACON	4
PAIN DE MIE TOAST	3

## *Coffee by Chocolate Fish Coffee Roasters*

KORU ESPRESSO BLEND - HONDURAS /BRAZIL BLEND	3.5
SANTA LUCIA DECAF- MEXICO	3.5
FRENCH PRESS - "MISTY VALLEY," ETHIOPIA	9

## *Espresso*

ESPRESSO	4
CAPPUCCINO	5
LATTE	6

## *Selections from Rishi Tea* 4

GOLDEN CHAMOMILE - HERBAL TEA, MILDLY SWEET, FLORAL AROMA
GOLDEN YUNNAN - BLACK TEA, MALTY AND RICH, JAMMY SWEETNESS
EARL GREY - BLACK TEA, RICH AND SMOOTH, ITALIAN BERGAMOT
JADE CLOUD - GREEN TEA, FRESH AND SOOTHING, TOASTED CHESTNUTS

## *Brunch Cocktails*

ENDLESS MIMOSA	17
BLOODY MARY	11
ELDERFLOWER COCKTAIL	11

## *Brunch Desserts*

BEIGNETS WITH SALTED CARAMEL	9
POT DE CRÈME WITH DULCE WHIP	9