

BRUNCH MENU

Available 10am-1pm
Everyday

We serve tapas style, items usually come out one by one and are designed to be shareable. No judgement if you don't share!

Bites

Brunch Cheese Board | 22

cheese, belgian waffle, prosciutto, fruit, warmed bread, crackers, artisan jams, tapenades, accoutrements

Baked Brie | 16

smoked pepper bacon jam, triple cream brie, artisan crackers

Apple Nachos | 13

smoked pepper bacon jam, goat cheese, chopped pecans, evoo

Prosciutto-Wrapped Dates | 13

meyer lemon olive oil, goat cheese, dates crushed pecans, blood orange balsamic

Stuffed Peppadews | 10

peppadews, genoa salami, goat cheese, aged balsamic

Fruit Cup | 4 Bowl | 8

orange olive oil, strawberry balsamic

Burrata Crostinis | 10

burrata cheese, herbs, evoo

Bagels

(served with side salad or fruit cup)

Fruit Bagel | 12

strawberry balsamic fruit, cream cheese

Avocado Bagel | 13

jalapeño olive oil, aged balsamic, bruschetta, cilantro

Hummus & Roasted Pepper Bagel | 13

roasted red bell peppers, evoo, basil chiffonade

Smoked Salmon Bagel | 17

cream cheese, artichoke caper tapenade, peach balsamic pickled onions, basil chiffonade

Bacon Jam Bagel | 14

peppadew, basque, ewephoria, cream cheese, smoked olive oil, smoked pepper bacon jam, arugula, evoo

Menu Customization

(add to any menu item)

extra crackers | extra veggies 4

burrata cheese | prosciutto | chicken | vegan fig salami 5

smoked salmon 7

Gluten Free Modification

(available on most menu items)

gluten free pita flatbread 5

gluten free crackers 5

gluten free brownie 5

Brunch Drinks

Non-alcoholic & Alcoholic Options

(Bloody Mary, etc listed on back of menu)

Dips

(served with rainbow carrots, red bell peppers, garlic crostini, and artisan crackers)

Albacore Dip | 16

tuna, basil, cream cheese, smoked olive oil, meyer lemon olive oil

Hummus & Avocado | 16

garlic olive oil, bruschetta, jalapeño olive oil, cilantro

Hummus, Avocado & Albacore | 20

all three popular dips

Flatbreads

Chicken & Waffles | 14

belgian waffle, rosemary honey, basil olive oil, basil

Smokey Chicken & Cheese | 13

smoked pepper bacon jam, p'tit basque cheese, basil chiffonade, jalapeño olive oil

Roasted Veggie | 14

artichoke caper tapenade, goat cheese, spinach, roasted red bell peppers, roasted tomatoes, basil chiffonade, meyer lemon olive oil, aged balsamic

Salmon & Caper | 14

artichoke caper tapenade, goat cheese, peach balsamic pickled onions, basil chiffonade, and evoo

Salad

Smoked Salmon Salad | 16

arugula, spinach, kalamata olives, basil chiffonade, goat cheese, peach balsamic pickled onions, meyer lemon olive oil, aged balsamic, garlic crostini

Waffle Plates & Panini

(served with side salad or fruit cup)

Belgian Waffles Plate | 12

cream cheese, strawberry balsamic fruit, orange olive oil, rosemary honey, candied pecans

Fruit Bowl & Belgian Waffle | 13

strawberry balsamic fruit, orange olive oil, cream cheese, rosemary honey, candied pecans

Apple Panini | 16

goat cheese, smoked pepper bacon jam, chicken, peach balsamic pickled onions

Desserts

Brownie | 6

orange olive oil

Ice Cream | 9

artisan vanilla ice cream, orange olive oil

Brownie Sundae | 10

artisan vanilla ice cream, orange olive oil, candied pecans, sliced strawberry on top