



*Let's brunch  
a little*

**SERVED WEEKENDS**  
11 A.M. - 3 P.M.

**WARM CINNAMON ROLL SKILLET 16**  
salted cultured butter frosting

**DELUXE EGG SANDWICH 18**  
aged cheddar, bacon,  
hot sauce aioli, crispy potatoes

**THE NEW YORKER 21**  
blackseed bagel, gravlax, tomato, cucumber,  
red onion, chive cream cheese

**CHICKEN & WAFFLES 26**  
salted banana bourbon sauce, maple  
whipped cream, chili cashew brittle

**BLT CAESAR FLATBREAD 21**  
tarragon pesto, fried egg,  
caesar salad, crispy bacon

**AVOCADO TOAST 19**  
jammy egg, heirloom tomatoes, watermelon  
radish, scallions, nigella seeds

**CHORIZO & YUKON GOLD  
POTATO HASH 22**  
sunny eggs, piperade sauce

*top it off with bubbly \$60*

1 bottle of prosecco  
+ choice of peach purée or orange juice

EXECUTIVE CHEF: DAN NISTORESCU  
CULINARY DIRECTOR: JEFF HASKELL

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.