

# R BRUNCH

saturday & sunday 11:30am-3:30pm

## STARTERS

<b>CHICKEN WINGS</b>	20
buffalo, thai, or bbq sauce, miso ranch	
<b>MAC &amp; CHEESE</b>	22
lil' shells, graston cheddar, buttered crumbs, <i>ADD: bacon or truffle +4</i>	
<b>SPINACH DIP</b> and grilled naan	20
<b>CRISPY CALAMARI</b>	21
jalapeño, tartar sauce, marinara, lemon	
<b>CAJUN MARINATED SHRIMP TACOS</b>	26
green hummus, crispy chickpeas, spinach, radish, slaw, corn tortilla	
<b>VEGGIE POKE BOWL</b>	18
steamed rice, cabbage, pea shoots, carrots, avocado, feta, furikake	
<b>SEARED AHI TUNA</b>	22
baby bok choy, baby carrots, kimchi and wasabi butter, sweet soy	
<b>BUTCHER'S MEATBALLS</b>	19
ricotta, grana padano, grilled focaccia	
<b>QUESADILLA</b>	18
monterey cheese, avocado, pico de gallo, poblanos, red onion, bell peppers, <i>ADD: steak +6, chicken +4, shrimp +6</i>	
<b>PRETZEL BITES</b> dipping sauces: cheddar, honey mustard	18
<b>SHRIMP SCAMPI TOAST</b>	18
butter, white wine, hot sauce, grilled baguette, charred lemon	
<b>TOMATO SOUP</b>	15
nueske's bacon, goat cheese, parmesan, croutons, toasted sourdough	
<b>KUNG PAO BLISTERED SHISHITOS</b>	18
sweet chili sauce, fish sauce, pickled chiles	

## DIPS ————— TIER OF ALL 3 - \$48

<b>GUAC &amp; CHIPS</b>	19
crispy corn tortilla chips, <i>SUB: fresh market vegetables +5</i>	
<b>CLASSIC HUMMUS</b>	18
kalamata, cucumber, red onion, cherry tomato, harissa, evoo, feta, za'atar, pita	
<b>FRENCH ONION DIP</b>	18
house-made chips	

## FLATBREADS — TIER OF ALL 3 - \$58

<b>MARGHERITA</b>	21
pomodoro, sliced tomato, fresh mozzarella, parm	
<b>PEPPERONI</b>	22
pomodoro, spicy honey, pickled fresno peppers	
<b>CAULIFLOWER</b>	21
cheddar, parmesan, feta, cauliflower puree, peperonata, onion, bell pepper, curry roasted cauliflower, asparagus, zucchini	

## SIDES

<b>CACIO E PEPE TATER TOTS</b> black pepper mayo	9
<b>FRIES</b> <i>ADD: truffle +4</i>	9
<b>YUCCA FRIES</b> chipotle aioli	11
<b>HOUSE-MADE CHIPS</b>	12



<<< scan this code with your phone camera for allergen info

## BRUNCH FAVORITES

two scrambled eggs +10 | side of bacon +8 | crispy yukon potatoes +10

<b>FRENCH TOAST</b>	21
anglaise sauce, whipped cream, mixed berries	
<b>SMOKED SALMON PLATTER</b>	23
cucumber, tomato, red onion, cream cheese, capers, lemon, hard egg, plain bagel	
<b>EGGS BENEDICT</b>	25
english muffin, ham, poached eggs, steamed baby spinach, pepper jam, side salad	
<b>BACON &amp; EGG SANDWICH</b>	22
cholula aioli, pepper jack, brioche, fries	
<b>BRUNCH BURGER</b>	27
8oz special blend, fried egg, garlic aioli, american, brioche, fries	
<b>AVOCADO TOAST</b>	21
jammy eggs, dried cherry tomato, watermelon radish, with a nice lil' salad	
<b>WAFFLE</b>	24
buttermilk fried chicken and honey butter - or - fresh seasonal fruit	
<b>EGGS IN PURGATORY</b>	23
baked eggs, red sauce, chorizo, parmesan, focaccia bread	

## BRUNCH DRINKS *large format, serves 6 \$75*

<b>PEACH BELLINI</b>	15	<b>HANGOVER REMEDY</b> 12
<b>MIMOSA</b>	15	orange, lemon, ginger, honey, cayenne
<b>REFINED BLOODY MARY</b>	15	<i>BOOZE IT UP +\$6 (house spirits)</i>

## SANDWICHES AND BURGERS

*served with a nice lil' salad (mixed greens, red onion, carrot, tomato, parmesan, balsamic vinaigrette) or house chips, SUB: fries +3*

<b>DOUBLE PATTY BURGER</b>	27
american cheese, caramelized onions, pickles, secret sauce, brioche bun	
<b>GRILLED CHICKEN WRAP</b>	22
gem lettuce, parmesan, caesar dressing	
<b>ROOFTOP CLUB</b>	21
grilled chicken, bacon, lettuce, tomato, basil aioli, sourdough	
<b>GRILLED CHEESE</b> <i>ADD: bacon +6, cup of tomato soup +5</i>	22
cheddar, raclette, mayo, dijon mustard, toasted sourdough	

## SLIDERS 20/50\* *\* large format*

<b>BEEF SLIDERS</b>	<b>VEGGIE SLIDERS</b>
american cheese, pickles, secret sauce	quinoa, corn, burrata, pepper jam, green goddess aioli

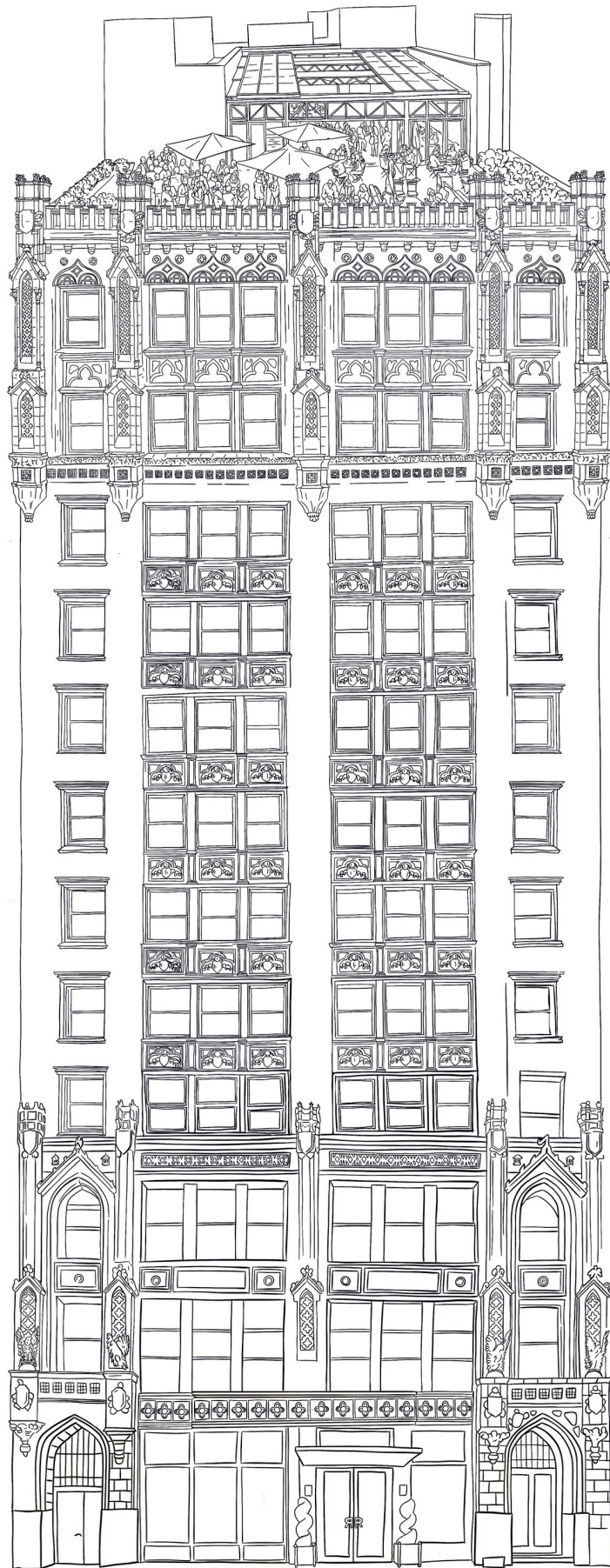
## SALADS *ADD: chicken 9 | steak 12 | salmon 12 | shrimp 12*

<b>CAESAR</b>	18
gem lettuce, bagel croutons, parm, caesar dressing	
<b>ROASTED BEETS</b>	18
arugula, frissee, orange, roasted pecans, goat cheese, citrus vinaigrette	
<b>COBB</b>	19
mixed greens, gorgonzola, cherry tomato, red onion, avocado, bacon, boiled egg, balsamic vinaigrette	
<b>KALE</b>	19
chickpeas, toasted pepitas, braised red beets, currants, watermelon radish, roasted carrots, toasted sesame seeds, carrot-ginger dressing	

EXECUTIVE CHEF: FERNANDO SANTIAGO

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.





John K. Linn