



BRUNCH MENU

SUNDAY, 11AM - 4PM

{ BOTTLE SERVICE 26.25 }

Prosecco Brut / carafe organic orange juice / carafe organic grapefruit-blood orange juice

SAVORY

BUTCHER BOARD 25.

Served with ciabatta & levain breads / Molinari 6 month aged salami / herbs de provence dry salami gravlox-style salmon / Manchego cheese / basil jalapeño pesto / garlic aioli mustard / dill pickle mustard

VEGGIE MEZZE PLATE (100% PLANT BASED) 25.

Served with artisanal crackers & ciabatta bread / basil jalapeño pesto / roasted mushroom mix with smoked olive oil / beet hummus / oven roasted yellow tomatoes / local and organic vegetables

ARTISAN CHEESE BOARD 23.95

Served with artisanal crackers & levain bread / Clothbound Cheddar / Montchevre / Manchego / Brie fresh berries / dried fruits and nuts

CREAMY VEGAN CAESAR 14.25

Baby romaine / heirloom cherry tomatoes / tempeh / homemade croutons
Bread & Cie Levain and unsalted butter available for \$1.60

SWEET

BRÛLÉE'D HUMBOLDT FOG 23.95

Served with artisanal crackers & ciabatta bread / fresh berries

PÂTISSERIES BOARD 13.5

Muffin / Scone / Coffee Cake / Danish
Choice of 3 from our daily selection

GRANOLA & MILK 12.5

Choose from one of our homemade granolas served with organic whole, almond, or soy milk

Goddess Granola GF: Cunchy and fruity granola studded with organic dried pineapple, apricots, cranberries and all natural strawberries.

Warrior Granola GF: Crunchy granola studded with chunks of Valrhona chocolate, organic apricots and bananas, toasted pecans and a hint of French sea salt.

WE ARE UNABLE TO ACCOMMODATE ANY SUBSTITUTIONS

PLEASE NOTIFY YOUR SERVER OF ANY NUT OR FOOD ALLERGIES