

# BRUNCH

## SMALL PLATES

SPICED LAMB WITH HUMMUS <i>pine nuts, za'atar, warm pita</i>	14
SEASONAL MARKET FRUIT <i>whipped honey ricotta, toasted coconut</i>	9
YOGURT & WARM QUINOA <i>granola, local honey, fruit preserves</i>	8
STONECUT OATMEAL <i>mission fig compote, brown sugar, toasted walnuts</i>	8
TORRIJA FRENCH TOAST <i>caramelized brioche, seasonal jam, maple syrup</i>	10

## PASTRIES

DAILY PASTRY	5
BIALY alla CARBONARA by @thebagelchef <i>soft poached egg, guanciale, parmesan mousse</i>	12

## WOOD FIRED TOASTS

BREAKFAST TOAST <i>seeded rye, cinnamon raisin, seasonal jam house-made butter</i>	5
PCT <i>serrano ham, burrata</i>	11
AVOCADO TOAST <i>ciabatta, harissa, goat cheese, cilantro</i>	8

## SALADS & SANDWICHES

TURKEY BURGER <i>warm pita, parsley-sumac salad, sriracha</i>	14
CROQUE MADAME <i>coppa ham, gruyere, sunny side egg on sourdough</i>	14
FRIED EGG SANDWICH <i>bacon, avocado, cheddar hot sauce on sourdough</i>	13
GREENS & GRAINS <i>quinoa, kale, pickled onion falafel croutons, parmesan</i>	13
GREEK CHICKEN SALAD <i>red oak lettuce, radishes, cucumbers feta, torn croutons</i>	16

## LARGE PLATES

FRENCH OMELETTE <i>fontina cheese, crispy potatoes</i>	12
HAM & CHEESE OMELETTE <i>serrano ham, goat cheese, crispy potatoes</i>	14
LOX & PITA <i>caper schmear, red onion, cucumber parsley-sumac salad</i>	16
SHRIMP & GRITS <i>cajun butter, Hook's cheddar</i>	16
STEAK & EGGS <i>soft scrambled eggs, crispy potatoes, romesco salsa verde</i>	42

## SIDES

HANDCUT FRIES <i>seasalt, parsley, smoked shallot aioli</i>	5/8	CHEDDAR GRITS <i>cajun butter, Hook's cheddar</i>	5
PATATAS BRAVAS <i>garlic aioli, bravas sauce</i>	9	APPLEWOOD SMOKED SLAB BACON	6
BREAKFAST SAUSAGE	6		